

CHEESY GRIN

All pizza sizes are 12"

GLUTEN FREE BASE GF

CHEESY GARLIC

Fresh herbs and mozzarella V

MARGHERITA

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil V

HAWAIIAN

Napoli base, mozzarella cheese, ham and pineapple

VEGETARIAN

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato V

THE ITALIAN STALLION

Pepperoni, napoli base and shredded mozzarella

MEAT LOVERS

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic

SUPREME

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs

CHICKEN & AVOCADO

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli I

PERI PERI CHICKEN

Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce

M/V

+4/5

21/23

22/25

24/27

24/27

24/27

25/28

26/29

26/29

27/30

27/30

CHILDREN'S MEALS

12 years & under: Includes a free chef's choice ice cream

BATTERED FISH FILLETS

With crunchy fries I

MINI CHEESEBURGER

Served with crunchy fries GFo

CHICKEN BREAST NUGGETS

Served with crunchy fries

GRILLED CHICKEN

With steamed vegetables GF

TWIRL BOLOGNAISE

Topped with parmesan cheese GFo

M/V

14/16

14/16

14/16

14/16

14/16

DESSERTS

CHOCOLATE FONDANT PUDDING

Soft centred served with vanilla bean ice cream

INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

RASPBERRY AND PISTACHIO ENTREMET

Pistachio mousse, raspberry inclusions and crunchy pistachio finish

ORANGE & ALMOND CAKE

With rose buttercream GF

NUTELLA PIZZA

Nutella base, strawberries, vanilla bean ice cream and icing sugar

M/V

12/14

12/14

14/16

9/11

22/25

LUNCH

MONDAY - SUNDAY
11:30AM - 3:00PM

DINNER

MONDAY - SUNDAY
5:00PM - 9:00PM

CLUB JERVIS BAY

8 CURRAMBENE ST, HUSKISSON NSW 2540
WWW.CLUBJERVISBAY.COM.AU

Our food is cooked to order, your patience is appreciated.
During busy periods we are unable to vary the menu.
For any additional special dietary requirements please mention
at the time of ordering.

Some dishes may contain traces of nuts. If you have any serious allergies,
Please let us know and we will try our best to serve you something delicious.

WATERMARK

GRAZE		M/V
CONTINENTAL LOAF TOASTED		
With garlic butter v	8/9	
With garlic butter and mozzarella cheese v	10/11	
HOT HONEY ZUCCHINI FRIES	18/20	
Crispy zucchini fries drizzled with hot honey, served with whipped fetta, toasted spiced nuts and roasted pepitas		
TODAY'S OYSTERS	5.5/6.5	
Choice of natural, ponzu dressing, cucumber mint mignonette GF, M	EACH	
LEMON & DILL PRAWN ROLL	25/28	
Marinated prawns served in a toasted brioche roll with pickled onion, baby cos, celery crunch and fresh chives I		
SOUTHERN-FRIED CHICKEN WINGS	19/21	
Golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing		
STICKY PORK BELLY BITES	21/23	
Slow-roasted pork belly glazed with a rich hoisin caramel, served with carrot purée, crispy shallots, toasted sesame and crisp rice paper GFO		
MEZZE PIATO	35/39	
Grilled halloumi, marinated olives, pickled heirloom tomatoes, dolmades, hummus, baba ganoush, tzatziki, carrot and cucumber sticks, pickled radish, and warm pitta bread GFO		
THE SEAFOOD TOWER FOR TWO		139/149
Served with crunchy fries, seasonal fruits, garden salad and condiments		
COLD SELECTION		
Six premium A-grade oysters served chilled, chilled king prawns, chilli, lime and coriander mussels, and smoked salmon M		
HOT SELECTION		
Lemon and garlic-marinated grilled market fish fillet, grilled prawn skewers with cherry tomatoes, crispy battered fish, salt and pepper squid, and fried fish finished with a sticky ginger glaze M		
BURGER BAR		
All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER	23/25	
Beef patty, lettuce, tomato, cheese and tomato sauce GFO		
ANGUS BEEF BURGER	26/29	
Angus beef patty topped with smoked bacon, cheese, crispy shallots, smoked BBQ aioli, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips GFO		
CRISPY PESTO CHICKEN BURGER	25/28	
Southern-fried chicken with pesto aioli, tomato chilli jam, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips GFO		
MUSHROOM BURGER	22/24	
Grilled field mushroom, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, V		
CHAR-CHAR-CHAR		M/V
Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers oversee the entire process, from raising cattle to processing, ensuring quality and consistency.		
ANGUS PLATINUM MB+2 SCOTCH FILLET	55/58	
250 GRAMS		
Murray Valley region of Victoria. Guaranteed world class MSA grading GF		
RUMP STEAK 300 GRAMS	37/40	
Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia GF		
NEW YORK PREMIUM 300 GRAMS	49/52	
A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour GF		
All steaks served with crunchy fries and house salad		
OPTIONAL ADD ONS	+14/16	
Two king prawns GF, I		
CHOICE OF GLUTEN FREE SAUCES GF	+2/3	
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque		
SIGNATURES		
FIVE-SPICE PORK BELLY	37/41	
Slow-roasted pork belly served with apple and fennel slaw, crispy potatoes, chargrilled pineapple and creamy mustard sauce GF		
PESTO-CRUSTED SALMON	36/40	
Herb and pesto-crusted salmon served with celeriac purée, sautéed cannellini beans, spinach, roasted cherry tomatoes and saffron velouté GFO, M		
PAN-FRIED BARRAMUNDI	36/40	
Fresh barramundi served with potato and fennel purée, grilled asparagus, saffron pearl couscous, charred artichokes and lemon hollandaise M		
PROSCIUTTO-WRAPPED CHICKEN ROULADE	31/33	
Potato and parmesan purée, bacon jam, pan-fried brown mushrooms and sautéed green beans, finished with a porcini cream sauce GF		
Price = Members/Visitors		
V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free		
GFO = Gluten Free Option Additional charges may apply		
Seafood Origin: A = Australia I = Imported M = Mixed		
CLASSICS		M/V
CHICKEN SCHNITZEL	27/29	
300 grams served with crunchy fries, house salad and gravy		
JUNIOR CHICKEN SCHNITZEL	22/24	
150 grams served with crunchy fries, house salad and gravy		
MAKE YOUR SCHNITZEL A PARMIGIANA	+5/6	
With napoli sauce, ham and mozzarella cheese		
MARKET BATTERED FISH	29/31	
Served with crunchy fries, house salad and tartare sauce M		
GRILLED FISH OF THE DAY	31/33	
Served with dressed house salad, crunchy fries, lemon and tartare sauce GF, M		
SALT & PEPPER SQUID	29/31	
Spiced squid served with house salad, crunchy fries and garlic mayonnaise DF, I		
CHICKEN AND PRAWN SCALLOPINI	31/33	
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF, I		
PAN TO PLATE		
PORK MEATBALL SPAGHETTI	29/32	
House-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb		
CHILLI GARLIC PRAWN ORECCHIETTE	34/38	
Chorizo, rocket, cherry tomatoes and fresh basil, finished with extra virgin olive oil, Danish fetta and a herb crumb GFO, I		
GRILLED CHICKEN, BACON & TRUFFLE FETTUCCINE	30/33	
Sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano GFO		
FROM THE GARDEN		
CAESAR SALAD	21/24	
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing		
TUNA POKE BOWL	33/36	
Fresh sushi rice topped with spicy tuna, avocado, cucumber, edamame, wakame, pickled ginger, sesame seeds, tempura crunch and soy dressing GFO, M		
APPLE, FENNEL & ROCKET SALAD	21/24	
Rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette GF, V		
OPTIONAL ADD ONS		
Poached chicken GF	+7/8	
Smoked salmon GF, I	+10/11	
Chilled king prawns (4) GF, I	+12/14	