

BREADS

Baked Camembert (V)	\$20 (M)	\$22 (V)
Oven-baked whole Camembert infused with honey and thyme, served with warm sourdough cob for dipping.		
Garlic Bread (V)	\$10 (M)	\$12 (V)
Freshly baked bread brushed with garlic butter and toasted to golden perfection.		
Cheesy Garlic Bread (V)	\$12 (M)	\$14 (V)
Classic garlic bread topped with a generous layer of melted cheese.		
Cheesy Bacon Garlic Bread	\$14 (M)	\$16 (V)
Gooley melted cheese and crispy bacon layered over warm garlic bread.		
Toasted Sourdough with Dips (VE) (V)	\$18 (M)	\$20 (V)
Oven baked sourdough cob served with a trio of dips: beetroot hummus, basil pesto, and olive oil with aged balsamic.		

ENTREES

Duck & Plum Spring Rolls (4)	\$18 (M)	\$20 (V)
Crispy spring rolls filled with tender duck and sweet plum, served with hoisin dipping sauce.		
Grilled Skewers (2) (VO) (GF)	\$17.50 (M)	\$19.50 (V)
Choice of flame-grilled Portuguese chicken or halloumi, onion & pineapple skewers. Served on a bed of crunchy slaw with a side of tzatziki.		
Porcini & Truffle Arancini (4) (V)	\$15 (M)	\$17 (V)
Golden-fried risotto balls with porcini mushrooms and truffle, served with roasted garlic & herb aioli.		
Mexican Street Corn (4) (VO) (GF) (V)	\$15 (M)	\$17 (V)
Grilled corn cobs brushed with herb butter, finished with fresh lime and coriander.		
Flash-Fried Calamari (GF) (DF)	\$15.50 (M)	\$17.50 (V)
Crisp and tender calamari, served with zesty citrus aioli.		
Chicken Wings	5 PIECES	\$15 (M) \$17 (V)
Your choice of sticky BBQ or classic buffalo sauce. Served with blue cheese dip and coleslaw		
	10 PIECES	\$27 (M) \$29 (V)

KIDS MENU

12 Years & Under

ALL \$14

All kids meals are served with chips or salad and a drink.

Cheeseburger (GFO) (DFO) + GF Bun \$5

Mini beef burger with melted cheese and tomato sauce on a soft bun.

Chicken Nuggets (6)

Crispy chicken nuggets served with your choice of sauce.

Calamari (DF) (GFO)

Lightly crumbed calamari rings, golden fried and kid-friendly.

Ham & Cheese Pizza

A personal-sized pizza topped with ham and melted cheese.

Pasta Napoli (VO) (DFO)

Penne pasta tossed in Napoli sauce and topped with shredded cheese.



BURGERS	ALL burgers served on a brioche bun with crispy fries. ADD gluten free bun \$5	
Wagyu Beef Burger (GFO)	\$27 (M)	\$29 (V)
Juicy Wagyu beef patty with crispy bacon, melted cheese, fresh tomato, onion, lettuce, and house-made tomato relish.		
Portuguese Chicken Burger (GFO)	\$25 (M)	\$27 (V)
Grilled Portuguese-style chicken breast with chargrilled pineapple, cheese, lettuce, tomato, and Cajun mayo.		
Cauliflower Schnitzel Burger (GFO) (DFO) (VO)	\$25 (M)	\$27 (V)
Crispy panko-crumbed cauliflower schnitzel with baby spinach, red onion, crumbled feta, and lemon herb aioli.		
Classic Cheeseburger	\$16 (M)	\$18 (V)
Beef patty with melted cheese and tomato sauce.		
BURGER EXTRAS		
Cheese \$2 Sliced Tomato \$2 Pineapple \$2 Fried Egg \$3 Feta \$5 Guacamole \$2 Bacon \$5 Extra Beef Patty \$8 Beetroot \$1		

HAND CRAFTED PIZZAS

<i>Gluten Free Base + \$5</i>		
Pepperoni (GFO)	\$19.90 (M)	\$21.90 (V)
Loaded with spicy pepperoni and melted mozzarella with a rich Napoli sauce.		
Hawaiian (GFO)	\$19.90 (M)	\$21.90 (V)
Sweet pineapple and leg ham over melted cheese and rich Napoli sauce.		
Margherita (V) (GFO)	\$19.90 (M)	\$21.90 (V)
Fresh tomato slices, mozzarella, rich Napoli sauce topped with basil leaves.		
BBQ Chicken & Mushroom (GFO)	\$21 (M)	\$23 (V)
Tender grilled chicken, mushrooms, red onion, and mozzarella cheese on a smokey BBQ or tomato base.		
Chilli Prawn & Rocket (GFO)	\$24 (M)	\$26 (V)
Garlic prawns, fresh chilli, fresh rocket, mozzarella cheese and napoli base served with lemon.		
Prosciutto, Rocket & Parmesan (GFO)	\$22 (M)	\$24 (V)
Napoli base with mozzarella cheese, prosciutto, and fresh rocket topped with shaved parmesan and a drizzle of olive oil.		
Meat Lovers (GFO)	\$23 (M)	\$25 (V)
Ham, pepperoni, bacon and red onion with mozzarella cheese over a smoky BBQ base.		

MAINS

Sticky Caramel Pork Belly or Chicken (GF) (DF)	\$28 (M)	\$30 (V)
Your choice of pork or chicken in a sweet and mild chilli caramel glaze, served with Asian greens and steamed rice.		
Barramundi Your Way (GFO) (DFO)	\$27 (M)	\$29 (V)
Grilled or battered barramundi, served with your choice of chips & salad or mash & vegetables, fresh lemon and house-made tartare.		
Crispy Skin Atlantic Salmon (DFO) (GF)	\$32 (M)	\$34 (V)
Pan-seared salmon with roasted baby chat potatoes, chargrilled broccolini, and yuzu hollandaise. Finished with a wedge of fresh lemon.		
Grilled Chicken Breast with Mango & Avocado Salsa (DF) (GF)	\$28 (M)	\$30 (V)
Juicy grilled chicken breast topped with fresh mango and avocado salsa, served with steamed rice and sautéed Asian greens.		
Crumbed Lamb Cutlets (3)	\$32 (M)	\$34 (V)
Golden-crumbed lamb cutlets with crunchy chat potatoes, honey-glazed baby carrots, and a rich rosemary red wine jus.		
Slow-Cooked Chicken Korma (Mild)	\$25 (M)	\$27 (V)
Tender chicken in a creamy, aromatic korma sauce, served with steamed rice, crispy papadums, and cooling cucumber yoghurt.		
Grilled Teriyaki Pork Chops	\$28 (M)	\$30 (V)
Chargrilled pork chops glazed in teriyaki sauce, served with steamed rice and a crunchy Asian noodle salad.		
Pulled Pork Nachos (GF)	\$24 (M)	\$26 (V)
Crispy corn chips loaded with slow-cooked pulled pork, melted cheese, guacamole, salsa, and sour cream.		
Garlic Prawns (8) (GF)	\$26 (M)	\$28 (V)
Sautéed garlic prawns served with steamed rice and a fresh garden salad.		

STEAKS FROM THE GRILL

All steaks are served with your choice of sauce, chips and salad or mash and veg.		
400g T-Bone	\$45 (M)	\$47 (V)
Rangers Valley pasture-fed T-bone is a classic cut combining tenderloin and sirloin, perfect for serious steak lovers.		
200g Eye Fillet	\$38 (M)	\$40 (V)
Rangers Valley pasture-fed eye fillet is exceptionally tender and lean, with delicate flavour and buttery texture.		
300g Sirloin	\$38 (M)	\$40 (V)
Rangers Valley pasture-fed sirloin is full-flavoured and juicy with a rich, meaty bite.		
250g Rump Steak	\$29.50 (M)	\$31.50 (V)
Riverine grain-fed rump is bold and robust in flavour.		
300g Lamb Rump	\$34 (M)	\$36 (V)
Arcadian Farm pasture-fed lamb rump - tender and succulent.		
ADD TOPPERS		
Garlic Prawns \$8 Onion Rings \$5 Fried Egg \$3 Bacon \$3		

SIDES

Roasted Chat Potatoes (V) (VE) (GF) (DF)	\$10
Crispy golden baby potatoes, oven-roasted with herbs.	
Sweet Potato Fries (VE) (DF)	\$8
Crunchy, golden sweet potato fries — lightly salted and irresistible.	
Asian Greens (VE) (DF) (GF)	\$8
Wok-tossed seasonal greens with garlic and sesame.	
Honey-Glazed Baby Carrots (VE) (DF) (GF)	\$8
Tender baby carrots roasted and finished with a sweet honey glaze.	
Creamy Mash (V) (GF)	\$8
Smooth and buttery mashed potatoes — a classic favourite.	
Beer-Battered Fries (V) (GFO) (DF)	\$7.50
Crispy and golden, served with your choice of sauce. Gluten free option available.	
SAUCES (GF)	\$2
Red Wine Jus Creamy Mushroom Garlic Cream Diane Pepper Gravy Tomato Sauce BBQ Sauce Lime Aioli Tomato Relish Citrus Hollandaise Buffalo Sauce Blue Cheese Sauce	

PARMYS & SCHNITTYS

All our schnitzels are cut and crumbed in-house and served with your choice of mash and veg or chips and salad.

The Barbecue Meatlovers	\$28 (M)	\$30 (V)
Topped with BBQ sauce, ham, bacon, pepperoni, and melted mozzarella cheese.		
The Big Breakfast Parm	\$28 (M)	\$30 (V)
Stacked with crispy bacon, fried eggs, melted cheese, BBQ sauce, and drizzled with creamy hollandaise.		
Buffalo Blue	\$27 (M)	\$29 (V)
Coated in spicy buffalo sauce, topped with melted mozzarella and finished with a bold blue cheese drizzle.		
The Mexi-Parmi	\$28 (M)	\$30 (V)
Pulled pork, Napoli sauce, and mozzarella, topped with guacamole, sour cream, and crunchy corn chips.		
Cauliflower Parm (VO)	\$28 (M)	\$30 (V)
Crispy cauliflower schnitzel topped with Napoli sauce, ham, and melted mozzarella. <i>*Remove ham on request for a fully vegetarian option.</i>		
Hawaiian Parm	\$28 (M)	\$30 (V)
Topped with Napoli sauce, ham, mozzarella, and sweet pineapple.		
Classic Chicken Schnitzel	\$25 (M)	\$27 (V)
Panko-crumbed chicken breast, golden fried and served with rich gravy and a wedge of lemon.		
Cauliflower Schnitzel (V) (VE)	\$25 (M)	\$27 (V)
Crispy panko-crumbed cauliflower seasoned with tarragon and lemon, served with house-made citrus aioli and fresh lemon.		

PASTA & NOODLES

Creamy Pesto Fettuccine (VO)	\$26 (M)	\$28 (V)
Choice of chicken or prawns tossed with mushrooms, Spanish onion, and a rich creamy pesto sauce. Topped with parmesan.		
Chilli Prawn Fettuccine (DFO)	\$28 (M)	\$30 (V)
Prawns and spicy pepperoni sautéed with fresh chilli, Spanish onion, white wine, and Napoli sauce, topped with parmesan. A bold and fiery favourite.		
Slow-Cooked Beef Ragu (DFO)	\$25 (M)	\$27 (V)
Tender beef slow-braised in a rich tomato and red wine sauce, tossed through fettuccine and topped with parmesan.		
Teriyaki Noodle Stir-Fry (DF)	\$28 (M)	\$30 (V)
Choice of chicken, pork belly, or prawns, pan-tossed with Hokkien noodles and Asian vegetables in teriyaki sauce. Finished with crispy onions and fresh shallots.		
Creamy Bacon Fettuccine Carbonara	\$25 (M)	\$27 (V)
Classic carbonara with onion, bacon, and mushrooms in a creamy white wine sauce, topped with shallots and Parmesan.		

SALADS

Roast Pumpkin & Baby Beetroot Salad (VO) (V) (DFO) (GF)	\$22 (M)	\$24 (V)
Oven-roasted pumpkin and baby beetroot tossed with spinach, cherry tomatoes, feta, and candied walnuts. Finished with a balsamic maple vinaigrette.		
Classic Caesar Salad (GFO) (DFO)	\$20 (M)	\$22 (V)
Crisp cos lettuce with crispy bacon, shaved Parmesan, golden croutons, poached egg, shallots, and traditional Caesar dressing.		
Grilled Chicken & Charred Pineapple Salad (GF)	\$24 (M)	\$26 (V)
Grilled chicken breast and smoky chargrilled pineapple with crispy bacon, cucumber, cherry tomatoes, and salad greens. Served with a creamy sesame dressing.		
Prawn & Mango Salad (GF) (DF)	\$28 (M)	\$30 (V)
Poached prawns with sliced mango, mixed leaves, cucumber, cherry tomatoes, coriander, and mint. Served with a zesty chilli-lime dressing.		
SALAD ADD ON'S		
Grilled Chicken \$7 Crispy Calamari \$6 Feta \$5 Poached Prawns (3) \$7 Guacamole \$4		

M - MEMBERS | V - VISTORS
Lunch 11:30am - 2pm | Dinner 5:30pm - 8pm (Sun - Thur) or 5:30pm - 9pm (Fri & Sat)

V - VEGETARIAN GF - GLUTEN FREE VE - VEGAN DF - DAIRY FREE VO - VEGETARIAN OPTION
GFO - GLUTEN FREE OPTION VEO - VEGAN OPTION DFO - DAIRY FREE OPTION

TURN OVER FOR
OUR \$13 SUPER
SAVERS LUNCH
MENU!

PARADISE Bowls

Menu

LUNCH SUPER SAVERS

Served from 11:30am - 2pm daily - great value, full of flavour.

*NOT AVAILABLE ON EVENT DAYS & NIGHTS

Classic Chicken Schnitzel

Crispy golden chicken schnitzel served with fries and salad.
Add a parmi topper \$2.

Crispy Calamari (DF) (GFO)

Lightly crumbed and fried calamari served with fries, salad, lemon, and tartare sauce.

Battered Flathead Fillets (2) (DF)

Golden flathead fillets with fries, salad, lemon wedge, and tartare.

Bangers and Mash (2) (GF)

Beef sausages served on creamy mashed potatoes with rich gravy.

Crunchy Asian Noodle Salad (V) (VO)

Crisp salad mix with crunchy noodles, tossed in a tangy sesame dressing. Add grilled chicken or crunchy calamari.

Chicken Korma and Rice (GF)

Slow-cooked chicken in a mild, creamy korma sauce served over steamed rice.

Beef Burger (GFO) (DFO)

Beef patty with melted cheese, lettuce, tomato, and tomato sauce on a toasted bun. Served with fries.

ALL MEALS \$13 MEMBERS | \$16 VISITORS

Mini Hawaiian Pizza

Personal-sized pizza topped with ham, pineapple, and melted cheese.

Coconut Panko Prawns (4)

Crispy coconut and panko-crumbed prawns served with lime aioli and fresh lemon.

Pesto Mushroom Pasta (V) (VO)

Penne pasta tossed with red onions and sautéed mushrooms in a creamy pesto sauce.

Pulled Pork Nachos

Corn chips loaded with slow-cooked pulled pork, guacamole, sour cream, and melted cheese.

Spinach & Feta Scroll (V)

Flaky puff pastry scroll filled with spinach and feta, served with chips, salad, and sweet chilli sauce.

Chicken and Leek Pie

Tender chicken and sautéed leeks in a creamy herb sauce wrapped in pastry served with creamy mash and gravy.

250g Rump Steak

\$15 (M)

\$18 (V)

Juicy grilled rump steak served with fries and salad.

\$2 Sauces

Beef Gravy | Pepper Gravy | Mushroom | Dianne | Garlic Sauce Aioli | Kewpie Mayo | Ranch | Peri Peri | Hollandaise

Weekly Meal Specials

GRAB A DEAL THIS WEEK!

*Available during dinner service only. T&C's Apply

*NOT AVAILABLE ON EVENT DAYS AND NIGHTS

MONDAY KIDS EAT FREE

With the purchase of a main meal

MONDAY MEAL DEAL

With the purchase of any drink

TUESDAY MEAL DEAL

With the purchase of any drink

WEDNESDAY PASTA NIGHT

THURSDAY SCHNITZEL NIGHT

FRIDAY CHEF'S SPECIAL

SIZZLING SATURDAYS

SUNDAY PIZZA NIGHT

Wine Time?

Paradise Point Bowls Club is partnered with Treasury Premium Brands, a division of Treasury Wines Estates. The world's most inventive branded wine business, bringing the pleasure of premium wine to more people & occasions.

SEE OUR WINE LIST TO MEET YOUR TASTE BUDS!



On Tap



DRINK RESPONSIBLY.

PARADISE Bowls

Menu