



MENU



LUNCH

11.30am to 2.30pm seven days

DINNER

5.30pm to 8.30pm Sunday to Thursday

5.30pm to 9.00pm Friday and Saturday



THE NORTH'S DEVILS JOURNEY

Norths Devils has changed, but we hope you agree, it is all for the better. From the moment you enter our new venue, then sit down to enjoy a meal with family and friends, we aim to provide you with a whole new experience.

Not only are our guests treated to refreshed facilities, our back-of-house team is setup with a new, professional kitchen. With this comes a responsibility and desire to provide a much more satisfying experience on your plate. New, fresh cooking methods have been implemented, which will deliver more vibrant flavours to you.

It is certainly an exciting time at Norths Devils. If you have been guests of our community club for a while, welcome back, and thank you very much for your continued support. We hope we have made you proud of this community hub. For those that are new to Norths Devils, welcome also, and we look forward to getting to know you.

We are excited to bring you this new menu, and hope that you love your experience, not only on the plate, but from our enthusiastic and entertaining team.



Enjoy your meal

BREADS

M

CHEESY GARLIC BREAD V

5.9

Mozzarella melt on sliced baguette.

SOUR DOUGH V

7.9

Cheese, olive and onion-filled sour dough.

TRIO OF DIPS V VN AVAILABLE

7.5

Chef's selection of homemade dips, served with warm, crusty bread.

STARTERS

M

LEMON PEPPER CALAMARI DF

13.5

Flash-fried calamari, garnished with a cucumber citrus salad and roasted garlic aioli.

DUCK SPRING ROLLS DF

12.9

Made in-house, with a plum dipping sauce and petite Asian Salad.

ARANCINI BALLS V

14.5

Mushroom and truffle arancini balls, served with a feta mornay, vine-ripened tomatoes, crushed cashews, and chives.

KARAAGE CHICKEN

12.9

Chicken thigh marinated in sake, ginger, garlic, soy, mirin and black pepper. Coated in a lemon pepper crust, fried to golden, and served with coral lettuce, lemon, and kewpie.

BUFFALO WINGS

500g

11.9

Crispy chicken wings with choice of sauce; blue cheese, smokey barbecue or hot chilli.

1kg

19.9

BRIBIE ISLAND OYSTERS

Natural GF DF

Half dozen

19.9

Dozen

36.9

Kilpatrick GF DF

Half dozen

21.9

Dozen

38.9

Bloody Mary GF DF

Four

16.9

VEGETARIAN V VEGAN VN GLUTEN FREE GF DAIRY FREE DF

MEMBERS PRICE M NON-MEMBERS ADD 5%

While all care is taken to provide a gluten free environment for particular produce, we do advise, flour is used in our kitchen.

PASTAS

M

PAPPARDELLE LAMB RAGU GF DF V AVAILABLE

19.9

Sous vide lamb shoulder, with olives and semi-dried tomatoes, tossed through ribbons of pasta.

POTATO GNOCCHI

14.5

Pillows of potato gnocchi in a bacon garlic cream sauce. Finished with baby spinach and parmesan.

Add chicken 5.9

Add calamari 5.9

Add prawns 5.9

SEAFOOD RISOTTO GF

21.9

Selection of fresh seafood in a creamy white wine sauce.

SALADS

M

CAESAR SALAD GF AVAILABLE V AVAILABLE

13.5

Crispy prosciutto, shaved parmesan, poached egg, cos lettuce, and crouton fingers, with a creamy Caesar dressing. Anchovies optional.

Add chicken 5.9

Add calamari 5.9

Add prawns 5.9

PUMPKIN NUT SALAD GF V VN AVAILABLE

12.9

Roasted pumpkin, feta, cashews, red onion, cherry tomatoes and rocket salad, with a salt and pepper oil.

VEGETARIAN **V** VEGAN **VN** GLUTEN FREE **GF** DAIRY FREE **DF**

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FROM THE WOK

M

DRUNKEN PRAWN STIR FRY

15.9

Prawns and stir fry vegetables in Chinese rice wine, with chilli, ginger, sugar, and coconut rice.

***Strictly for patrons 18-years and older*

CHICKEN AND CASHEW STIR FRY DF

14.5

Tossed through stir fry vegetables, with a sweet soy, ginger, garlic and oyster sauce. Served with Chinese rice noodles.

TOFU AND MIXED VEGETABLE STIR FRY V VN DF

13.5

Served with Singapore noodles, and a honey soy and coriander sauce.

STICKY PORK BELLY AND SPECIAL FRIED RICE DF

15.9

Served with a prawn and bacon fried rice, Asian greens, and a sweet Korean barbecue glaze.

FRESH SEAFOOD

M

MARKET FISH OF THE DAY

TBA

Please see service staff for today's market selection.

SOFT SHELL CRAB SALAD GF DF VN AVAILABLE

18.9

Served with bean sprouts, coriander, and Vietnamese mint salad, with an orange and ginger dressing.

ATLANTIC SALMON GF DF

24.5

Crispy-skinned salmon, served with Asian greens, Jasmine rice, and drizzled with a sweet sesame glaze.

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PADDOCK & PEN

M

SLOW-COOKED BEEF CHEEKS DF

15.9

Served with sweet potato puree, broccolini and tomato relish.

BOURBON-INJECTED BRISKET

14.9

You are in control. Inject your braised brisket with a slight or strong bourbon flavour. Served with an Idaho potato and coleslaw.

***Strictly for patrons 18-years and older.*

CHAR-GRILLED CHICKEN

15.9

Moroccan-spiced chicken breast pieces, char-grilled, with fruity nut cous cous and minted yoghurt.

CAMEMBERT CHICKEN GF

15.9

Chicken breast, pocketed with spinach, camembert, and Spanish spiced sausage, on a potato and bacon rosti. Served with Dutch carrots, pea puree, and thyme jus.

DEVILS CHICKEN PARMIGIANA

21.9

In-house crumbed chicken breast, topped with grilled prawns, chorizo, smokehouse tomato relish, and a three cheese mix, then baked golden, and served with a garden salad and seasoned chips.

TWICE-COOKED PORK BELLY

15.9

Served with hand-cut potato wedges, fresh asparagus, apple mousse, garlic confit butter, and apple cider jus.

SIDES

M

Chips GF

1.9

Garden salad GF V

3.9

Steamed vegetables GF V

4.9

Bacon jam mash

1.9

Sweet potato mash GF

1.9

Idaho potato

3.5

Coleslaw V

1.9

Coconut rice V

1.5

Garlic cream prawns

8.9

Lemon pepper calamari GF

7.9

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STEAKS

M

250G MSA RUMP GF

17.9

120 day grain-fed MSA rump, served with a garden salad and seasoned chips.

300G MSA STRIPLOIN

26.5

Served with bacon jam mashed potato, baby carrots, and broccolini.

400G T-BONE GF

37.5

Served with duck fat-roasted potatoes, lemon pepper asparagus spears, and a white wine mushroom cream.

250G EYE FILLET GF DF

38.9

Served with sweet potato shards, Mediterranean vegetables, and a micro salad.

330G SHORT HORN RIB FILLET GF

M 39.9

Three star marble rating, served with confit garlic potatoes, broccolini, and mild chilli rosemary coriander butter.

Diamantina Platinum beef is specifically created for chefs that need to rely on consistently high quality texture and flavour.

The cattle are grazed on open fields for most of their lives, before being grain-fed for a minimum of 100 days with no animal by-products. The grain ration is a customised blend of barley and wheat, with selected essential minerals and nutrients.

The result is a consistent, rich flavour, and superior texture in every single cut.

SAUCE

M

*Mushroom, 3 peppercorn glaze, gravy,
Jack 'n' Dianne, smokey tomato relish GF*

Add 1.5

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LITTLE DEVILS

M

Includes ice cream. 12-years and under.

<i>Battered fish and chips</i>	9.9
<i>Crumbed chicken and chips</i>	9.9
<i>Spaghetti bolognaise</i> DF AVAILABLE	9.9
<i>Roast with chips</i> GF AVAILABLE	9.9
<i>Ham and cheese pizza</i>	9.9
<i>Mini frankfurts with chips</i> DF	9.9

DESSERTS

M

ROSEWATER PANNA COTTA

5.9

Served with raspberry couli, crushed shortbread crumble, and white chocolate garnish.

CHOCOLATE MOELLEUX

7.9

Molten chocolate cake, served with vanilla ice-cream and berry compote.

STEAMED DATE AND GINGER PUDDING

7.9

Served with butterscotch snaps and spun sugar basket.

CHEESEBOARD

One person 9.9

A selection of cheese, with dried fruits, nuts and water crackers. **Two people** 17.9

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