

PIZZAS

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



LUNCH

Monday - Sunday

11:30AM - 2:30PM

DINNER

Monday - Sunday

5:00PM - 9:00PM

Fuller Sports Club

24 Armstrong St, Edmonton QLD 4869

www.fullersports.com.au

M/V

+4/5

21/26

22/27

24/29

24/29

24/29

25/30

26/31

26/31

27/32

27/32

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

14/17

14/17

14/17

14/17

14/17

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, rasperry inclusions and crunchy pistachio finish

ORANGE & ALMOND CAKE

With rose buttercream *GF*

NUTELLA PIZZA

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



CONSERVATORY

DINING & BAR

GRAZE

CONTINENTAL LOAF TOASTED With garlic butter <i>V</i> With garlic butter and mozzarella cheese <i>V</i>	M/V 8/9 10/11
HOT HONEY ZUCCHINI FRIES Crispy zucchini fries drizzled with hot honey, served with whipped fetta, toasted spiced nuts and roasted pepitas	18/21
PRAWNS SWEET & SOUR Crisp glass noodle, braised cabbage, sweet and sour sauce, sesame seeds and scallions <i>I</i>	25/28
SOUTHERN-FRIED CHICKEN WINGS Golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing	19/22
STICKY PORK BELLY BITES Slow-roasted pork belly glazed with a rich hoisin caramel, served with carrot purée, crispy shallots, toasted sesame and crisp rice paper <i>GFO</i>	21/24



BURGER BAR

All burgers served on a milk bun with crunchy fries	
CLASSIC CHEESEBURGER Beef patty, lettuce, tomato, cheese and tomato sauce <i>GFO</i>	23/26
ANGUS BEEF BURGER 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 <i>GFO</i>	26/29
CRISPY PESTO CHICKEN BURGER Southern-fried chicken with pesto aioli, tomato chilli jam, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips <i>GFO</i>	25/28
MUSHROOM BURGER Grilled field mushroom, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise <i>GFO, V</i>	22/25



PAN TO PLATE

PORK MEATBALL SPAGHETTI House-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb	29/34
GRILLED CHICKEN, BACON & TRUFFLE FETTUCCINE Sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano <i>GFO</i>	30/35

CHAR-CHAR-CHAR

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 250 GRAMS Murray Valley region of Victoria. Guaranteed world class MSA grading <i>GF</i>	55/60
RUMP STEAK 300 GRAMS Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia <i>GF</i>	37/42
NEW YORK PREMIUM 300 GRAMS 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 <i>GF</i>	49/54
All steaks served with crunchy fries and house salad	
OPTIONAL ADD ONS Two king prawns <i>GF, I</i>	+14/16
CHOICE OF GLUTEN FREE SAUCES <i>GF</i> Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	+2/3

SIGNATURES	
PORK BELLY Bacon mashed potatoes, charred broccolini, roasted capsicum marmalade and maple jus	37/42
SEARED SALMON Pommery mustard potatoes, garlic green beans, creamy spinach and tomato capers salsa <i>M</i>	36/41
PAN-FRIED BARRAMUNDI Fresh barramundi served with potato and fennel purée, grilled asparagus, saffron pearl couscous, charred artichokes and lemon hollandaise <i>M</i>	36/41
PROSCIUTTO-WRAPPED CHICKEN ROULADE Potato and parmesan purée, bacon jam, pan-fried brown mushrooms and sautéed green beans, finished with a porcini cream sauce <i>GF</i>	31/36

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

CHICKEN SCHNITZEL 300 grams served with crunchy fries, house salad and gravy	27/32
JUNIOR CHICKEN SCHNITZEL 150 grams served with crunchy fries, house salad and gravy	22/27
MAKE YOUR SCHNITZEL A PARMIGIANA With napoli sauce, ham and mozzarella cheese	+5/6
MARKET BATTERED FISH Served with crunchy fries, house salad and tartare sauce <i>M</i>	29/34
GRILLED FISH OF THE DAY Served with dressed house salad, crunchy fries, lemon and tartare sauce <i>GF, M</i>	31/36
SALT & PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise <i>DF, I</i>	29/34
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce <i>GF, I</i>	31/36



FROM THE GARDEN

CAESAR SALAD Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	21/26
POACHED CHICKEN & GLASS NOODLE Pickled cucumber, shredded cabbage & carrots, sesame oil, cilantro, chilli and yuzu dressing	24/29
APPLE, FENNEL & ROCKET SALAD Rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette <i>GF, V</i>	21/26
ROASTED COCKTAIL POTATO SALAD Mustard mayonnaise, boiled egg, grilled bacon, asparagus, cucumber, Spanish onion and dill <i>GF</i>	21/26
OPTIONAL ADD ONS Poached chicken <i>GF</i> Smoked salmon <i>GF, I</i> Chilled king prawns (4) <i>GF, I</i>	+7/8 +10/11 +12/14

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.