Starters

Garlic Bread v Drenched in garlic herb butter, oven baked until crisp & served piping hot. Add bacon & cheese - 4	non-members 9.9	MEMBERS 8.9	Chicken Karaage Bites Japanese style fried chicken served w/kewpie mayonnaise	non-members 16.9	MEMBERS 15.2
Soup of the Day Served with a bread roll, butter & croutons	10.5	9.5	Prawn Tacos Fried prawns served w/ a pickle slaw in a soft shell taco	16.9	15.2
Bruschetta v Tomatoes, basil, parmesan & balsamic glaze on crusted garlic sour dough	14.9	13.4	Potato Wedges v Seasoned & served w/ sweet chilli sauce & sour cream	15.9	14.3
Vegetable Spring Rolls v House made vegetables & spices wrapped in smooth thin crispy pastry served w/ sweet chilli sauce	17.9	16.1	Bowl of Chips v Serving of crispy steak cut chips served w/ szechuan sauce & gravy. Add bacon & cheese - 4	12.9	11.6
Haloumi Fries v Fried haloumi served w/ lemon	20.9	18.8	Baked Brie v Honey garlic baked brie & Turkish bread, finished w/ a drizzle of olive oil	20.9	18.8
Cajun Chicken Tacos Grilled tenders, cos lettuce & tomato served w/ Cajun mayonnaise	15.9	14.3	1/2 Kilo of Wings Hickory Smoked Traditional Buffalo Style & Buffalo Smokin'	18.9	17
Salmon Bites Fried salmon served w/ garlic, soy & rice, finished w/ a teriyaki glaze	16.9	15.2			

JOIN NOW AND SAVE! BECOME A MEMBER TODAY TO RECEIVE AN INSTANT 10% OFF YOUR ORDER!

SIGN UP FOR ONLY \$5 - VISIT OUR FRIENDLY RECEPTION TEAM.

Mains

	NON-MEMBERS	MEMBERS		NON-MEMBERS	MEMBERS
Chicken Schnitzel Served w/ your choice of chips & salad or steamed greens & roasted chat potatoes, plus your choice of sauce	24.9	22.4	Sausage Fettuccine Italian beef sausage & mushrooms in a garlic cream sauce	23.9	21.5
Chicken Parmigiana Served w/ your choice of chips & salad or steamed greens & roasted chat potatoes	26.9	24.2	Vegetarian Stir Fry v Selection of seasonal vegetables in a house made sauce, served w/ side of rice	21.9	19.7
Baked Gnocchi v Baked gnocchi, napoli sauce & buffalo mozzarella & topped w/ fresh basil	23.9	21.5	Atlantic Salmon _{GFO} 180g skin on fillet, grilled, served w/ chef's salad & chips	27.9	25.1
Chilli Prawn Linguine Pan fried chilli prawns & cherry tomatoes tossed w/ linguine	24.9	22.4	Barramundi Fillet GF Center cut skin on Barramundi fillet served w/roast chats and broccolini finished w/ a lemon caper sauce		27.8
Chicken Teriyaki Bowl Teriyaki chicken served w/ spinach, Asian slaw, avocado, pickled onions, ginger, zuchini, sesame seeds & rice	21.9	19.7			

		GI	·ill		
Rump Steak 200gm	NON-MEMBERS 26.9	MEMBERS 24.2	Ribs Rack	NON-MEMBERS 38.9	MEMBERS 35.1
Rib Fillet 300gm	40.9	36.8	Smoked ribs basted w/ house made BBQ sauce served w/ citrus slaw and		
Pork Sirloin of All served w/ your choice of chips & salad OR steamed greens & roasted chat potatoes + any grill sauce	25.9	23.3		5 3	
House Made Sauces		(/4	Sides		
Gravy Mushroom Pepper Diane			Bread Roll 1 Chef's Salad 4 House Slaw 5 Steamed Greens 6 Creamy Mashed Potato 4	3	

Burgers

SOPO Classic _{GFO} 100% beef patty, American cheese, tomato slice, streaky bacon, pickles, lettuce & our SOPO signature sauce	NON-MEMBERS 20.9	18.8	Karaage Chicken Crispy Japanese style karaage chicken w/ pickled slaw served on a steamed bao burger bun finished w/ a spiced Asian mayonnaise	NON-MEMBERS 21.9	MEMBERS 19.7
Pulled Pork GFO 12 hour slow cooked pulled pork w/ slaw & hickory smoked BBQ sauce	21.9	19.7	Vegan Burger v 'No meat' patty w/ lettuce, pickle, vegan cheese & vegan aioli served on a vegan bun	22.9	20.6
Southern Fried Chicken Southern spiced fried chicken w/ chipotle slaw, American cheese, jalapenos & ranch dressing	21.9	19.7	SOPO Steak Sandwich GFO Rump steak, lettuce, tomato & caramelised onion w/ aioli, smoked BBQ sauce on a toasted Turkish bun Swap Gluten Free Bun - 4	25.9	23.3



	NON-MEMBERS	MEMBERS		NON-MEMBERS	MEMBERS
BBQ Chicken & Bacon GFO Spicy Portuguese seasoned chicken w/ bacon & red onion on a BBQ base	23.9	21.5	Margherita v, efo Buffalo mozzarella & cherry tomatoes on a napoli base finished w/ fresh basil	19.9	17.9
Pepperoni _{GFO} Pepperoni w/ buffalo mozzarella on a napoli base	22.9	20.6	Veggie Pesto v, GFO Red capsicum, roasted pumpkin, tomato, mozzarella, served on a pesto base & finished w/ a balsamic glaze.	21.9	19.7
Pulled Pork _{GFO} Pulled pork, ham, bacon & buffalo mozzarella on a BBQ base	25.9	23.3	Additional Toppers Feta Vegan Cheese Pine Nuts Goats Cheese - 5ea Swap Gluten Free Base - 4		

Salads

	NON-MEMBERS	MEMBERS		NON-MEMBERS	MEMBERS
Springs Caesar Salad vo Bacon, baby cos leaves, parmesan & croutons w/ a classic Caesar dressing, finished w/ a poached egg	21.9	19.7	Chicken Haystack Salad Panko chili flaked chicken w/ corn, tomatoes, carrot, spiced pecans and mixed cheese, tossed in a ranch dressing and topped w/ fried corn straws	23.9	21.5
Cobb Salad vo Racon edd corn avocado cheese & onion	24.9	22.4	Add chicken - 4 Add Prawns - 5		

Bacon, egg, corn, avocado, cheese & onion on a bed of lettuce w/ your choice of ranch dressing or honey mustard

Petite

Bangers & Mash Served w/ mashed potato, broccolini & gravy	non-members 19	17.1	Chicken Maryland Roast Served w/ roasted root vegetables, broccolini and gravy	non-members 19	17.1
Fish & Chips Panko crumbed flathead served w/ chips & salad	19	17.1	Pasta Bolognese Fettuccine pasta served w/ SOPO's signature meat sauce	19	17.1

Dessert

Kids

DUSSULU						
	NON-MEMBERS	MEMBERS	Numata O Obina	NON-MEMBERS	MEMBERS 10.0	
Sticky Date Pudding v	9.9	8.9	Nuggets & Chips	12	10.8	
Traditional house made pudding served w/ butterscotch sauce, vanilla bean ice			Ham & Cheese Pizza	12	10.8	
cream, fresh strawberry and mint	44.0	40.4	Cheeseburger & Chips	12	10.8	
Chocolate Fudge Brownie v Our house made warm chocolate brownie served w/ chocolate fudge sauce, crushed	14.9	13.4	Ice Cream Cup	2	1.8	
peanuts & vanilla bean ice cream and a maraschino cherry			Food Allergies: Please be aware that all care is take special requirements. It must be noted that within t	the premises we	handle	
Choc Fudge Ice Cream Sundae w Vanilla bean ice cream served w/ choc fudge and whipped cream topped w/ crushed peanuts and a maraschino cherry		9.8	nuts, seafood, shellfish, sesame seeds, wheat flour, products. Customer's requests will be catered for to but the decision to consume a meal is the responsit 15% Surcharge applies on public holidays	o the best of our	r ability,	