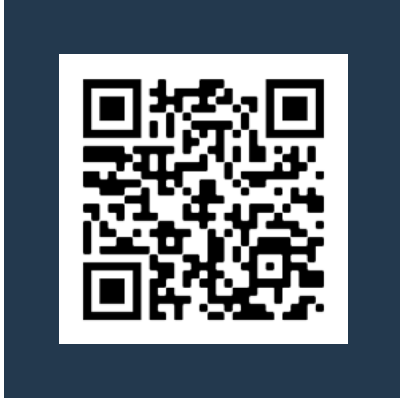


# BISTRO MENU

WHEN YOU'RE READY  
PLEASE ORDER  
AT THE COUNTER



## WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!  
Just scan the QR code and leave  
us some feedback.

# THANK YOU

## MENU INFORMATION

*(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,  
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.*

### **Please note:**

*We make every effort to ensure these meals are gluten free,  
but our busy kitchen cannot guarantee they are allergen free.*

### **Public holiday surcharge**

*15% Surcharge applies to all items on public holidays.*

### **Food allergies**

*Please be aware catering for special requirements is taken with care. It must also  
be noted that within the premises we may handle nuts, seafood, shellfish, sesame  
seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests  
will be catered for to the best of our ability, but the decision to consume a meal is the  
responsibility of the diner.*

# SNACKS

GARLIC BREAD	9.0
<b>add cheese / + 2.0</b>	
<b>add bacon &amp; cheese / +3.0</b>	
GARLIC & CHEESE PIZZA	12.0
MARGHERITA PIZZA	12.0
PRAWN SPRING ROLLS	16.0
w plum sauce	
LEMON PEPPER CALAMARI ( <i>agf,df</i> )	16.0
w aioli	
SAGANAKI ( <i>v,gf</i> )	15.0
kefalograviera cheese w rocket & marinated olives	
ARANCINI (4 Pcs) ( <i>v,avg</i> )	15.0
pumpkin & spinach w aioli, pesto & parmesan	
HOMEMADE SAUSAGE ROLLS	15.0
w tomato relish	
HONEY SOY CHICKEN	15.0
mini drumettes tossed in honey soy marinade	

# BURGERS

CHEESEBURGER	23.0
wagyu patty, milk bun, cheese, onion, pickles, burger sauce & chips	
GRILLED CHICKEN BURGER	26.0
milk bun, tomato, lettuce, bacon, guacamole, chipotle mayo, cheese & chips	
PEGASUS BURGER	29.0
milk bun, wagyu patty, bacon, egg, cheese, beetroot, tomato, lettuce, mustard, ketchup, pineapple fritter, onion rings, cheese sauce, pickles & chips	
THE CLUB BURGER	27.0
milk bun, wagyu patty, bacon, egg, cheese, lettuce, tomato, beetroot, mayonnaise, bbq sauce & chips	
VEGAN BURGER (v)	28.0
beetroot patty, beetroot bun, vegan aioli, lettuce, tomato, guacamole, sweet potato chips	
STEAK SANDWICH	29.9
turkish bread w bacon, caramelised onion, cheese, tomato, lettuce, egg & relish	

## ADD

*add extra beef patty / +6.0*

*add extra chicken patty / +6.0*

# PARMAS

SCHNITZEL	28.9
crumbed chicken breast & sauce of choice	
ORIGINAL	29.9
crumbed chicken breast, ham, napoli & 3 cheese mix	
TEXAN	32.9
crumbed chicken breast, napoli, bacon, ham, caramelised onion, smokey bbq sauce & 3 cheese mix	
MEXICAN	32.9
crumbed chicken breast, salsa, corn chips, jalapenos, 3 cheese mix, smashed avo & sour cream	
HAWAIIAN	31.9
crumbed chicken breast, ham, napoli, pineapple & 3 cheese mix	
AUSSIE	32.0
crumbed chicken breast, napoli, bacon, egg, smokey bbq sauce & 3 cheese mix	
MEATLOVERS PARMA	34.9
crumbed chicken breast, napoli, ham, bacon, bolognese, salami & 3 cheese mix	

***Substitute any schnitzel for plant based schnitzel / +5.0***

***All served with chips and house salad or veg***

# GRILL

300gm PORTERHOUSE (agf) 45.0  
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (agf) 55.0  
cooked to your liking w chips, salad & sauce of choice

**sauce options:** gravy (gf), pepper sauce (gf),  
garlic butter (gf), mushroom sauce (gf), hollandaise

## ADD

**add creamy garlic prawns (gf) / +10.0**

**add lemon pepper calamari / +8.0**

**add onion rings / +5.0**

**add bacon / +3.0**

**add egg (gf) / +2.0**

# TO SHARE

LAMB SHOULDER TO SHARE (agf) 60.0  
slow roasted lamb shoulder, with a choice of any two sides  
& red wine jus

## SIDES

**side options to choose from:**

chips (av,gf),  
wedges (v),  
sweet potato fries (av,gf,n)  
onion rings (v),  
salad (av,gf),  
creamy mash potato (gf),  
roasted carrots (gf,),  
char-grilled broccolini (gf),  
greek salad  
potato cakes (v)

# MAINS

VEAL SCALLOPINI ( <i>gf</i> ) creamy mushroom sauce w creamy mash potato & seasonal greens	34.0
NASI GORENG ( <i>avg,n</i> ) rice w chicken breast, shrimp, rice, fried egg, vegetables, crispy shallots & peanuts	26.9
CHICKEN & MUSHROOM RISOTTO ( <i>gf,av</i> ) breast fillet, trio of mushrooms, spinach, rice, white wine cream sauce & parmesan	28.0
LINGUINI PESCATORE ( <i>agf</i> ) pan seared prawns, scallops, calamari, mussels & fish in fresh chilli, garlic & olive oil	34.0
BRAISED LAMB RAGU w gnocchi, baby spinach, roasted peppers & parmesan cheese	30.0
VEGETARIAN GNOCCHI ( <i>v</i> ) w roast pumpkin, asparagus, semi dried tomato, pinenuts & spinach in napoli sauce, topped w parmesan cheese	25.0
BUTTER CHICKEN tender chicken breast on steamed rice w dipping bread	29.0
BEER BATTERED FLATHEAD ( <i>agf,df</i> ) w chips, salad & tartare	28.9
LEMON PEPPER CALAMARI ( <i>agf,df</i> ) w chips, salad & aioli	28.9

# MAINS

SALMON FILLET <i>(gf)</i> grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	34.0
CHICKEN NEPTUNE <i>(gf)</i> chicken breast w scallops, prawns, mussels, fish & calamari, sweet potato mash & white wine cream sauce	36.0
LAMB SHANKS <i>(gf)</i> braised lamb shanks w red wine sauce, creamy mash potato & seasonal vegetables	38.0
BEEF BRISKET 12 hour slow cooked beef brisket served w roasted chat potatoes, seasonal vegetable & red wine jus	36.0



# SALADS

LAMB SALAD ( <i>gf</i> ) lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	32.0
CHICKEN CAESAR SALAD ( <i>agf</i> ) chicken, cos lettuce, crispy bacon, croutons, poached egg & parmesan in a caesar dressing	28.0
SUPERFOOD SALAD ( <i>gf,vg,n</i> ) roast pumpkin, baby spinach, cucumber, avocado, goji berries, green beans, quinoa & walnuts	26.0

**ADD** *add anchovies / +2.0*  
*add feta / +3.0*  
*add chicken / +7.0,*  
*add calamari / +8.0*

# SIDES

CHIPS ( <i>av,gf</i> ) w chip sauce	10.0
WEDGES ( <i>v</i> ) w sour cream & sweet chilli	10.0
SWEET POTATO FRIES ( <i>av,gf,n</i> ) w crumbled feta, rosemary salt & chipotle mayo	12.0
ONION RINGS ( <i>v</i> ) w chipotle mayo	11.0
CREAMY MASH POTATO ( <i>gf</i> )	7.0
ROASTED CARROTS ( <i>avg</i> ) w hummus	13.0
CHAR-GRILLED BROCCOLINI ( <i>v</i> ) w hollandaise	13.0
GREEK SALAD ( <i>avg</i> )	12.0
POTATO CAKES (4)	10.0

# KIDS

**\$15 KIDS MEALS** - for kids 12 and under  
*All kids meals come with an ice cream*

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED FLATHEAD & chips (agf,gf)

LEMON PEPPER CALAMARI & CHIPS (gf,df)

LINGUINE BOLOGNESE

## ADD

*Add serve of veg +2.0*

*Add kids soft drink +2.5*

*Add kids juice +3.5*

# SENIORS

1 Course \$19.0 / 2 Course \$24.0 / 3 Course \$27.0

Available 7 days :

Lunch & Dinner

Starters & desserts only in conjunction  
with senior main meal ordered /  
no further discounts apply

## STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg) **add cheese & bacon / +2.0**

PRAWN SPRING ROLLS (4 PCS) w plum sauce

## MAINS

LEMON PEPPER CALAMARI (agf,df)  
lemon pepper calamari w chips, salad & aioli

FISH & CHIPS (agf,df)  
beer battered flathead, chips, salad & tartare

CHICKEN STIRFRY (agf)  
tender chicken, hokkien noodles, honey soy & asian vegetables

SALMON (gf) **+7.0**  
grilled atlantic salmon w hollandaise, creamy mash potato & broccolini

ROAST PORK SIRLOIN (gf)  
w roast potatoes, seasonal vegetables & gravy

LAMB SHANK (gf)  
braised lamb shank w red wine sauce, creamy mash potato & seasonal vegetables

CHICKEN PARMA (gf)  
crumbed chicken breast, ham, napoli & 3 cheese mix

CHICKEN CAESAR SALAD (agf)  
chicken, cos lettuce, crispy bacon, croutons, poached egg  
& parmesan in a caesar dressing **add anchovies / +2.0**

LINGUINE BOLOGNESE  
traditional style bolognese w parmesan cheese

BANGERS & MASH  
w onions & gravy

## DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE  
**see our cake display +4.0**

# DESSERTS

NEW YORK CHEESECAKE w cream	10.0
STICKY DATE PUDDING w vanilla ice cream	13.0
CHOCOLATE BROWNIE w vanilla ice cream	10.0
BOMBE ALASKA w cream	14.0
LEMON MERINGUE w cream	10.0
CHURROS w milk & white chocolate dipping sauce	14.0
APPLE CRUMBLE w vanilla ice cream	10.0
FLOURLESS MUD CAKE <i>(gf)</i>	10.0
LEMON TART w cream	10.0
PAVLOVA w cream and berry coulis	10.0
COFFEE & CAKE	13.0

*see our cake fridge & specials board for more options*

# WINE LIST

## SPARKLING

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
YELLOWGLEN YELLOW 200ML, <i>Sparkling</i> South Eastern Australia	-	-	10.0
MORGANS BAY, <i>Sparkling Cuvée</i> South Eastern Australia	7.5	-	33.0
T'GALLANT, <i>Prosecco</i> Mornington Peninsula, VIC	9.0	-	42.0
SEPPELT SALINGER, <i>Cuvée NV</i> Multi Region	10.0	-	48.0
CHANDON BRUT NV, <i>Sparkling</i> Yarra Valley, VIC	-	-	55.0

## ROSÉ

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
SQUEALING PIG, <i>Rosé</i> South Eastern Australia	9.0	15.0	45.0
WYNNS REFRAMED, <i>Rosé</i> Coonawarra, SA	11.0	17.0	50.0

## NON-ALCOHOL WINES *NEW*

SQUEALING PIG, <i>Zero Sauvignon Blanc</i> Marlborough, NZ 375ml	-	-	25.0
SQUEALING PIG, <i>Zero Rosé</i> South Eastern Australia, 375ml	-	-	25.0
WOLF BLASS, <i>Zero Shiraz</i> South Eastern Australia, 750ml	-	-	36.0

# WINE LIST

## WHITE

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
LEO BURING, <i>Riesling</i> Clare Valley, South Australia	9.5	15.5	45.0
SECRET STONE, <i>Pinot Gris</i> Marlborough, NZ	9.0	15.0	45.0
T'GALLANT GRACE, <i>Pinot Grigio</i> Mornington Peninsula, VIC	9.0	15.0	43.0
MORGAN'S BAY, <i>Sauvignon Blanc</i> South Eastern Australia	7.5	12.0	33.0
SQUEALING PIG, <i>Sauvignon Blanc</i> Marlborough, NZ	9.5	15.5	45.0
DEVIL'S LAIR HIDDEN CAVE, <i>Chardonnay</i> Margaret River, WA	9.0	15.0	45.0
DEVIL(ish), <i>Chardonnay</i> Tasmania	12.0	18.0	54.0
COLDSTREAM HILLS YARRA VALLEY, <i>Chardonnay</i> Yarra Valley, VIC	-	-	60.0
HARTOG'S PLATE, <i>Moscato</i> Western Australia	8.0	13.0	36.0

# WINE LIST

## RED

	<i>sml</i>	<i>lrg</i>	<i>btl</i>
FICKLE MISTRESS, <i>Pinot Noir</i> Marlborough, NZ	10.5	17.0	48.0
DEVIL(ish), <i>Pinot Noir</i> Tasmania	12.0	18.0	54.0
T'GALLANT CYRANO, <i>Pinot Noir</i> Mornington Peninsula, Vic	-	-	56.0
WOLF BLASS PRIVATE RELEASE, <i>Merlot</i> Barossa, SA	9.0	14.5	42.0
MORGAN'S BAY, <i>Cabernet Merlot</i> South Eastern Australia	7.5	12.0	33.0
SEPPELT THE DRIVES, <i>Shiraz</i> Victoria	9.0	14.0	41.0
PEPPERJACK, <i>Shiraz</i> Barossa, SA	11.0	17.5	51.0
PENFOLDS KOONUNGA HILL 76, <i>Shiraz Cabernet</i> South Australia	11.0	17.5	51.0
WYNNS THE GABLES, <i>Cabernet Sauvignon</i> Coonawarra, SA	9.0	15.0	45.0

# COCKTAILS

FRUIT TINGLE	18.0
vodka, Malibu, blue curacao, lemonade, raspberry syrup	
ESPRESSO MARTINI	18.0
vodka, Kahlua, coffee	
COSMOPOLITAN	18.0
vodka, Cointreau, cranberry juice	
CHOCOLATE KISS	18.0
Frangelico, Baileys, Kahlua, milk	
NUTS 'N' BERRIES	18.0
Chambord, Frangelico, Kahlua, milk	
MIDORI PASH	18.0
Midori, vodka, cranberry juice	
BAHAMA MAMA	18.0
Malibu, Bacardi, pineapple juice, orange juice	
JELLY BEAN	18.0
Ouzo, Blue Curacao, lemonade, raspberry syrup	
MUDSLIDE	18.0
vodka, Baileys, Kahlua, milk	
PURE ADRENALINE	18.0
vodka, Bacardi, pineapple juice, cranberry juice	
TEQUILA MARGARITA / 18.0	
tequila, lime juice, simple syrup, Cointreau & salt rim	
TEQUILA SUNRISE	18.0
tequila, orange juice, raspberry syrup	
BLISS ON THE BEACH	18.0
vodka, peach schnapps, cranberry juice, orange juice	
FRENCH MARTINI	18.0
vodka, raspberry syrup, pineapple juice	



# WHAT'S ON

## KITCHEN OPEN ALL DAY

*Everyday*

Lunch, dinner & everything  
in between

## POKER NIGHTS

*Thursday & Friday*

See staff for game info!

## DRINK SPECIALS

*Monthly offers*

Ask our staff what's on offer  
this month

FIND OUT MORE

[theclubcs.com.au](http://theclubcs.com.au)