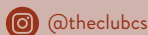
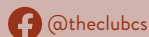

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



THE
CLUB





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,
(e) egg, (s) seafood, (l) legume

Seafood origins:

(i) imported, (a) australian, (m) mixed

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

add cheese / +2.0

add bacon & cheese / +3.0

5.5^{2PCS} 10.0^{4PCS}

GARLIC & CHEESE PIZZA

14.0

MARGHERITA PIZZA

14.0

POTATO CAKES (4PCS)

10.5

PRAWN SPRING ROLLS (i)

17.0

w plum sauce

LEMON PEPPER CALAMARI (agf,df,i)

17.0

w aioli

SAGANAKI (v,gf)

17.0

kefalograviera cheese w rocket & marinated olives

ARANCINI (4 PCS) (v,avg)

18.0

pumpkin & spinach w aioli, pesto & parmesan

DUKKAH DIPPING BREAD

16.0

pita bread served w aromatic dukkah
& extra virgin olive oil for dipping

KOREAN FRIED CHICKEN

17.0

tossed in Korean BBQ sauce

*Great
to share!*



BURGERS

CHEESEBURGER

25.0

beef patty, milk bun, cheese, caramelised onion, pickles, burger sauce & chips

THE CLUB BURGER

SIGNATURE DISH

29.0

beef patty, milk bun, bacon, egg, cheese, lettuce, tomato, beetroot, mayonnaise, bbq sauce & chips

STEAK SANDWICH

SIGNATURE DISH

35.0

turkish bread w bacon, caramelised onion, cheese, tomato, lettuce, egg, relish & chips

GRILLED CHICKEN BURGER

28.0

milk bun, tomato, lettuce, bacon, guacamole, chipotle mayo, cheese & chips

PEGASUS BURGER

31.0

beef patty, milk bun, bacon, egg, cheese, beetroot, tomato, lettuce, mustard, ketchup, pineapple fritter, onion rings, cheese sauce, pickles & chips

VEGAN BURGER (v)

29.5

beetroot patty, beetroot bun, vegan aioli, lettuce, tomato, guacamole, sweet potato chips



ADD

add extra beef patty / +6.0

add extra chicken patty / +6.0

PARMAS

SCHNITZEL 30.0
crumbed chicken breast & sauce of choice

ORIGINAL 32.0
crumbed chicken breast, ham, napoli & cheese

TEXAN SIGNATURE DISH 34.0
crumbed chicken breast, napoli, bacon, ham,
caramelised onion, smokey bbq sauce & cheese

MEXICAN 34.0
crumbed chicken breast, salsa, corn chips, jalapenos,
cheese, smashed avo & sour cream

HAWAIIAN 34.0
crumbed chicken breast, ham, napoli,
pineapple & cheese

AUSSIE 33.0
crumbed chicken breast, napoli, bacon, egg,
smokey bbq sauce & cheese

MEATLOVERS PARMA 36.0
crumbed chicken breast, napoli, ham, bacon,
bolognese, salami & cheese

All served with chips & house salad or veg
Substitute any schnitzel
for plant based schnitzel / +5.0



GRILL

300GM PORTERHOUSE (agf) 49.0
cooked to your liking w chips, salad
& sauce of choice

400GM RIB EYE (agf) 71.0
cooked to your liking w chips, salad
& sauce of choice

gravy (gf)
pepper sauce (gf)
garlic butter (gf)
mushroom sauce (gf)
hollandaise

*Sauce
options*

ADD

add creamy garlic prawns (gf,i) / +11.0

add lemon pepper calamari (i) / +8.5

add onion rings / +6.0

add bacon / +3.5

add egg (gf) / +3.0

MAINS

VEAL SCALLOPINI (gf) creamy mushroom sauce w creamy mash potato & seasonal greens	40.0
NASI GORENG (avg,n,i) SIGNATURE DISH rice w chicken breast, shrimp, fried egg, vegetables, crispy shallots & peanuts	29.5
LINGUINI PESCATORE (agf,i) pan seared prawns, calamari, mussels & fish in fresh chilli, garlic & olive oil	37.5
GNOCCHI BEEF RAGU braised beef, napoli sauce, baby spinach & roasted peppers, topped w parmesan cheese	29.0
CHICKEN & MUSHROOM RISOTTO (gf, av) creamy white wine arborio risotto w chicken breast, mushrooms, asparagus, baby spinach & parmesan	28.0
BEER BATTERED FLATHEAD (agf,df,i) w chips, salad & tartare	30.0
LEMON PEPPER CALAMARI (agf,df,i) w chips, salad & aioli	30.5
SALMON FILLET (gf,i) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	37.5
CHICKEN NEPTUNE (gf,i) SIGNATURE DISH chicken breast, prawns, mussels, fish & calamari, sweet potato mash & white wine cream sauce	41.0
BEEF BRISKET SIGNATURE DISH 12 hour slow cooked beef brisket w roasted chat potatoes, seasonal vegetable & red wine jus	41.0

SEASONAL DISHES



HERB CRUMBED CHICKEN TENDERS 18.0
w honey mustard dipping sauce

VEGETARIAN PASTA (*v, avg, agf, adf*) 26.0
linguine tossed w cherry tomato, asparagus,
pumpkin & baby spinach in a basil, garlic & olive oil,
topped w parmesan cheese

PRAWN & SCALLOP RISOTTO (*gf, i*) 38.0
creamy white wine & garlic arborio risotto
w pan-seared prawns, scallops & baby spinach

CRISPY PORK BELLY 34.0
w creamy mash potato, roasted dutch carrots,
poached apple & a rich mulled red wine jus

SWORDFISH SKEWERS (*df, a*) 36.0
honey soy marinated swordfish served
w steamed rice & asian slaw

LAMB KOFTA 34.0
grilled lamb kofta served w roasted chat potatoes,
greek style salad, pita bread & cucumber yoghurt

SALADS

LAMB SALAD (gf) lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	37.0
CHICKEN CAESAR SALAD (agf) chicken, cos lettuce, crispy bacon, croutons, poached egg & parmesan in a caesar dressing	28.5
SUPERFOOD SALAD (gf,vg,n) roast pumpkin, baby spinach, cucumber, avocado, goji berries, green beans, quinoa & walnuts	27.5

add anchovies (i) / +2.5

add feta / +3.5

add chicken / +7.5

add calamari (i) / +8.5

Add

SIDES

CHIPS (av,gf) w chip sauce	10.5
WEDGES (v) w sour cream & sweet chilli	12.5
SWEET POTATO FRIES (av,gf,n) w crumbled feta, rosemary salt & chipotle mayo	13.0
ONION RINGS (v) w chipotle mayo	13.0
CREAMY MASH POTATO (gf)	9.5
CHAR-GRILLED BROCCOLINI (v) w hollandaise	16.0
GREEK SALAD (avg)	15.0

KIDS

\$15
KIDS
MEALS

For kids 12 and under
All kids meals come with an ice cream

Kids dessert upgrade / +5.50
- see cake fridge for options

CHICKEN NUGGETS (6) w chips
CHEESEBURGER w chips
BATTERED FLATHEAD (agf,gf,i) w chips
LEMON PEPPER CALAMARI (gf,df,i) w chips
LINGUINE BOLOGNESE

Add

Add serve of veg / +2.0
Add kids soft drink / +2.5
Add kids juice / +3.5

SENIORS

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

Available 7 days - Lunch & Dinner

Starters - Available with purchase of main meal

SOUP OF THE DAY	5.0
GARLIC BREAD (vg) add cheese & bacon / +2.0	5.0
PRAWN SPRING ROLLS (4 PCS) (i) w plum sauce	7.0

Mains

LEMON PEPPER CALAMARI (agf, df, i) w chips, salad & aioli	21.0
FISH & CHIPS (agf, df, i) beer battered flathead, chips, salad & tartare	20.0
CHICKEN STIRFRY (agf) tender chicken, hokkien noodles, honey soy & asian vegetables	21.0
SALMON (gf, i) grilled atlantic salmon w hollandaise, creamy mash potato & broccolini	29.0

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Available 7 days - Lunch & Dinner

Mains

ROAST PORK SIRLOIN (gf) 20.0
w roast potatoes, seasonal vegetables & gravy

LAMB KOFTA 20.0
grilled lamb kofta served w chips,
salad & tzatziki dip

CHICKEN PARMA (gf) 21.0
crumbed chicken breast, ham, napoli & cheese

CHICKEN CAESAR SALAD (agf) 19.0
chicken, cos lettuce, crispy bacon, croutons,
poached egg & parmesan in a caesar dressing
add anchovies (i) / +2.5

LINGUINE BOLOGNESE 16.5
traditional style bolognese w parmesan cheese

RUMP STEAK 200GM (agf) 29.0
cooked to your liking, w chips,
salad & choice of sauce

SENIORS

ONLY
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OF VALID
SENIORS CARD

Available 7 days - Lunch & Dinner

Desserts - Available with purchase of main meal

APPLE CRUMBLE 5.0
w vanilla ice cream

STICKY DATE PUDDING 6.0
w cream

PAVLOVA (gf) 6.0
w berry coulis & cream

JAM DONUT 5.0
w ice cream

CAKE OR DESSERT UPGRADE 7.5
see our cake display

DESSERTS

HOMEMADE STICKY DATE PUDDING	13.0
w vanilla ice cream	
CHOCOLATE MOUSSE w cream	13.0
NEW YORK CHEESECAKE w cream	14.0
BOMBE ALASKA w cream	15.0
LEMON MERINGUE w cream	14.0
APPLE CRUMBLE w vanilla ice cream	14.0
FLOURLESS MUD CAKE (gf)	14.0
LEMON TART w cream	14.0
PAVLOVA w cream and berry coulis	12.0
BLACK FOREST w cream	14.0

BROWNIES / 10.0

Served with ice cream

CARAMEL
NUTELLA
COOKIES & CREAM
CHOC MINT
CHOCOLATE BROWNIE

COFFEE & CAKE 16.0

COFFEE & BROWNIE 13.0

please see our cake fridge & specials board for more options

THE CAFÉ

AFFOGATO 7.0

espresso over icecream

*add Baileys, Kahlua, Frangelico, Jameson
or Butterscotch Schnapps / +8.0*

LIQUEUR COFFEE 14.0

espresso w cream & your choice of Jameson,
Kahlua or Baileys

ST REMIO COFFEE 5.0^{SML} 6.0^{LRG}

espresso

cappuccino

café latte

long black

short macchiato

long macchiato

hot chocolate

*full cream, skim, almond, soy, lactose free
& oat milk available*

ST REMIO TEA 4.0

english breakfast

earl grey

peppermint

chamomile

green

MILKSHAKES 7.5

chocolate

strawberry

caramel

blue heaven

banana

