



THE CLUBHOUSE

B I S T R O



Creative Catering Solutions by Stavros

Function Enquiries: 9743 4113

BREADS AND DIPS

GARLIC BREAD

4 slices

\$5

—

PLAIN BREAD

2 slices & butter

\$3

—

PITA BREAD & 3 DIPS

Taramasalata, tzatziki & eggplant

\$9.50

—

BRUSCHETTA

2 slices. Diced tomato, basil, feta cheese & olive oil

\$10

—

SALADS

MESCLUN SALAD

Mixed green leaves, cherry tomatoes, cucumber, Italian dressing

\$9

—

GREEK SALAD

Iceberg lettuce, tomatoes, cucumber, Spanish onion, capsicum, olives, olive oil, oregano

\$10

—

CAESAR SALAD

Cos lettuce, bacon, boiled egg, aged shaved parmesan & Caesar salad dressing

\$12

—

Add chicken \$4

SIDES

BOWL OF WEDGES

Lightly seasoned potato wedges served with sour cream & sweet chili sauce

\$9

—

RATATOUILLE VEGETABLES

Seasonal vegetables oven baked in red sauce & herbs

\$8

—

BOWL OF STEAK CHIPS

Lightly battered thick cut chips served with tomato sauce

\$8

—

SWEET POTATO CHIPS

Served with aioli

\$9

—

PASTAS

CARBONARA

Penne with smokey bacon, cheese & cream

\$18

—

BOLOGNESE

Spaghetti with homemade bolognese sauce & grated Parmesan cheese

\$18

—

BOSCAIOLA

Tortellini topped with boscaiola sauce & grated Parmesan cheese

\$18

—

RAVIOLI

Beef OR Spinach & Ricotta with Napolitano sauce & Parmesan cheese

\$18

—

TO START

ANTIPASTO SANDWICH

Turkish bread, Grilled eggplant, Grilled peppers, Sun dried tomatoes, Haloumi cheese, Hungarian salami, Mayo, Basil pesto

\$15

—

ANTIPASTO PLATTER FOR 2

Hungarian salami, Prosciutto, Marinated olives, Mortadella, Aged Parmesan, Taramasalata dip, Rosemary crackers

\$38

—

SALT & PEPPER SQUID

Lightly seasoned with salt & pepper, crumbed & deep fried. Served with steak chips, lemon wedge & Tartare sauce

\$16

—

Add a side salad \$4

MAIN MEALS

Meat

RUMP STEAK

200 grams. Grilled & served with steak chips & side salad

\$18

RIB EYE ON THE BONE

400 grams. Eye fillet on the bone. Grilled and served with steak chips & side salad

\$28

LAMB CUTLETS

4 lamb cutlets. Grilled and served with steak chips & side salad

\$29

PORK EYE FILLET

Pork eye fillet sliced & grilled and served with steak chips & side salad

\$30

Seafood

FISH & CHIPS

Battered fish fillets, deep fried served with steak chips, lemon wedge & Tartare Sauce

\$16

SALMON FILLET

Oven baked served with steak chips, side salad & lemon wedge

\$25

WHOLE SNAPPER

Oven baked with a lemon & olive oil dressing, served with steak chips, side salad & lemon wedge

\$32

BARAMUNDI FILLET

Fillet with skin on, grilled with a lemon & olive oil dressing, served with steak chips & side salad

\$24

Chicken

CHICKEN SCHNITZEL

House crumbed chicken breast fillet. Served with steak chips, lemon wedge & whole egg mayonnaise

\$18

CHICKEN PARMIGIANA

House crumbed chicken breast fillet, topped with Napolitano sauce & cheese with steak chips, side salad & lemon wedge

\$22

ALL main meals served with one of our selection of sauces

GRAVY MUSHROOM
DIANNE PEPPER

Seafood
Sauces

TARTARE
MAYO
AIOLI

PIZZAS

MARGHERITA

Double cheese, tomato, oregano

\$14

PEPPERONI

Cheese, pepperoni, tomato sauce

\$18

HAWAIIAN

Cheese, ham, pineapple, tomato sauce

\$18

CAPRICCIOSA

Cheese, ham, mushroom, olives, capsicum

\$21

GOUSTOZA

Cheese, sundried tomatoes, olives, mushrooms, bacon, capsicum

\$19

SUPREME

Cheese, ham, mushroom, pepperoni, olives, capsicum

\$22

KIDS MENU

SPAGHETTI BOLOGNESE

Served with grated parmesan cheese

PENNE CARBONARA

Served with grated Parmesan cheese

CALAMARI RINGS & CHIPS

Served with lemon wedge

FISH & CHIPS

Served with lemon wedge

CHICKEN & CHIPS

Served with lemon wedge

ALL \$10
(Kids meals come with ice cream)

MEZZE PLATES TO SHARE

ALL Mezze Plates and Seafood items listed in this section are only available Friday and Saturday. Pre-order preferred.

SURF & TURF

(for two)

Pita bread, three dips, Greek salad, haloumi cheese
2 pork skewers
2 lamb skewers
2 prawn cutlets
4 calamari rings
2 large cooked king prawns
2 Sydney rock oysters & chips

\$69

SEAFOOD HOT & COLD

(for two)

Marinated octopus
Blue swimmer cooked crab
4 green cooked mussels
4 Sydney rock oysters
4 large cooked prawns
8 calamari rings & chips

\$85

GREEN NZ MUSSELS

Served as main in red sauce with rice pilaf

\$16

SYDNEY ROCK OYSTERS

(natural)

1/2 Dozen
\$20

MEAT

(for two)

Pita bread, three dips, Greek salad, haloumi cheese
Pork sausage sliced
2 pork skewers
2 lamb skewers & chips

\$59

SEAFOOD

(for two)

Pita bread, three dips, Greek salad, haloumi cheese
4 Sydney rock oysters
2 large cooked king prawns
4 calamari rings
4 prawn cutlets & chips

\$69

SEAFOOD COLD

(for two)

Seafood avocado cocktail salad
smoked salmon
marinated octopus
Blue swimmer cooked crab
4 Sydney rock oysters
4 large cooked king prawns

\$85

MARINATED OCTOPUS

Boiled and marinated with virgin olive oil, vinegar & bay leaves

\$14

BURGERS

ALL served WITH CHIPS OR SALAD

PORTUGUESE BURGER

Grilled chicken breast fillet, lettuce, tomato, famous Portuguese sauce, whole egg mayo

\$15

CHICKEN BURGER

Grilled breast fillet, lettuce, tomato, whole egg mayo

\$15

BEEF BURGER

Lean beef mince, lettuce, tomato, caramelized onions & barbecue sauce

\$15

STEAK SANDWICH

Turkish bread, scotch fillet, lettuce, tomato, caramelized onions & tomato sauce

\$16

VEGGIE BURGER

Grilled veggie patty, lettuce, tomato, whole egg mayo

\$14

Add one of the following for \$1

EGG
BACON
BEETROOT
CHEESE

WINE LIST

	Member Glass	Non Member Glass	Member	Non Member
HOUSE WINE (From the Cask)				
House Wine per Glass Sem Sav Blanc, Riesling or Chardonnay	3.4	3.8		
House Wine per Glass Shiraz Cab	3.4	3.8		
PICCOLOS				
Angove Long Row Sauvignon Blanc - 187ml			7	7.5
Angove Long Row Chardonnay - 187ml			7	7.5
Angove Long Row Moscato - 187ml			7	7.5
Yellowglen Pink or Yellow Sparkling - 200ml			7	7.5
Angove Long Row Pinot Noir Sparkling - 200ml			7	7.5
WHITE				
Mistletoe "Home Vineyard" Semillon - Hunter Valley NSW			38	40
Pepper Tree Pinot Gris - Wrattenbully SA			37	39
Davis "Carillion" Pinot Gris - Orange NSW			35	37
Lorimer Chardonnay - Riverina NSW			23	26
Molly May Pinot Grigio - Riverina NSW			27	29
Wynn's Riesling - Coonawarra SA			29	33
Squealing Pig Sauvignon Blanc - Marlborough NZ			31	35
Oyster Bay Sauvignon Blanc - Marlborough NZ			29	31
Molly's Cradle Sauvignon Blanc - Orange NSW	6.5	7.5	26	29
Molly's Cradle Verdelho - Hunter Valley NSW	6.5	7.5	26	29
Watershed Shades Semillon Sauv Blanc - Margaret River WA			25	28
Lorimer Semillon Sauv Blanc - Riverina NSW			23	26
PICCOLOS				
Angove Long Row Cabernet Sauvignon - 187ml			7	7.5
Angove Long Row Merlot - 187ml			7	7.5
Angove Long Row Shiraz - 187ml			7	7.5
REDS & ROSE'				
Wild Duck Creek "Yellow Hammer Hill" Shiraz Malbec - Heathcote VIC			43	46
Zeppelin "Big Bertha" Shiraz - Barossa Valley SA			38	40
Penfolds Koonunga Hill Shiraz - Multi Region SA			32	34
Cradle Cabernet Sauvignon - McLaren Vale SA			36	39
Cradle Shiraz - Hunter Valley NSW			36	39
Rosenthal "The Marker" Pinot Noir - Pemberton WA			34	36
Deen Vat 8 Series Shiraz - Riverina NSW / Heathcote VIC			27	29
Deen Vat 9 Cabernet Sauvignon - Riverina NSW / Heathcote VIC			27	29
Molly's Cradle Shiraz - Clare Valley SA	6.5	7.5	26	29
Molly's Cradle Merlot - Clare Valley SA	6.5	7.5	26	29
Wynns Cabernet Shiraz Merlot - Coonawarra SA			44	49
Pondalowie Vineyard Blend - Cabernet Shiraz Tempranillo - Bendigo VIC			36	38
Penfolds Koonunga Hill Shiraz Cabernet - Multi Region SA			32	34
Watershed Shades Shiraz Merlot Cabernet - Margaret River WA			25	28
Lorimer Cabernet Merlot - Riverina NSW			23	26
Longline "Bimini Twist" Rose' - McLaren Vale SA			33	35
Picante Tempranillo Shiraz - Castilla SPAIN			26	28
Willow Glenn Shiraz Cabernet - Riverina NSW			20	22
SPARKLING				
Molly's Cradle NV Premium Brut - Riverina NSW				
Villa Jolanda Prosecco - Veneto, ITALY			26	29
Lorimer Chardonnay Pinot Noir - Yarra Valley VIC			25	28
			21	23