

# SWEETS

*All sweets*.....\$9  
Including a standard coffee.....\$12

## Ice-Cream Sundae

Vanilla ice cream served with your choice of chocolate, caramel or strawberry topping finished with crushed peanuts, whipped cream, wafer biscuits and a fresh strawberry.

## Sticky Date Pudding

Served with butterscotch sauce and whipped cream.

## Club Marion Cheesecake

Check with our staff for the latest creation.

## Pavlova

Individual pavlova served with whipped cream, fresh strawberries and a mixed berry compote.

## Rich Chocolate Brownie

Served with vanilla ice-cream placed on top of chocolate ganache.

**Cheese Platter**.....\$15

A selection of fine cheeses with dried fruit, nuts, quince paste and lavosh crackers.

## DINING HOURS

### Lunch:

Daily 12pm – 2.30pm

### Dinner:

Sunday, Monday, Tuesday & Wednesday 5.30pm – 8.30pm

Thursday, Friday & Saturday 5.30pm – 9pm

# BISTRO 262

C·L·U·B M·A·R·I·O·N

# MENU

# STARTERS

**Garlic Bread VG** .....\$7  
House made garlic butter spread on toasted Filone bread.

**Soup of the Day** .....\$9  
House made soup served with a piece of garlic bread.

**Bowl of Chips GF** .....\$7  
Seasoned chips served with tomato sauce or gravy.

**Bowl of Wedges** ..... \$10  
Served with sweet chilli sauce and sour cream.

# Salads

**Caesar Salad** ..... \$17  
Cos lettuce tossed with house made Caesar dressing, crispy bacon, croutons, parmesan cheese and anchovies and topped with a poached egg.  
..... *add chicken* \$4  
..... *add prawns* \$8

**Roasted Beetroot & Pearl Barley Salad VG GF** ..... \$18  
Roasted beetroot and pearl barley tossed with baby spinach, cucumber, Spanish onion, fetta and fennel seeds drizzled with a sticky balsamic.  
..... *add chicken* \$4  
..... *add prawns* \$8

# SHARED PLATTERS

**Dips Plate GFA** ..... \$13  
House made dips served with grilled pitta bread ..... *extra pitta* \$4

**Antipasto Plate GFA** ..... \$24  
Olives, goat's curd, sun-dried tomatoes, roasted capsicum, marinated mushrooms, prosciutto & grissini sticks.

**Share Plate** ..... \$30  
Arancini Balls, Crispy Chicken Tenders and Salt & Pepper Squid, chef's choice of dip and grilled pitta bread.

**Grazing Plate GFA** ..... \$32  
Chargrilled steak, grilled Chorizo, whole Swiss mushroom & crispy prosciutto with a small bowl of seasoned chips.

# Kids 12 years and under

*All meals include an activity pack and a kid's dessert. See staff for details* ..... \$9

**Chicken Nuggets** Served with seasoned chips & tomato sauce.

**Fish & Chips** A fillet of crumbed fish served with seasoned chips & tomato sauce.

**Mini Hotdogs** 2 mini hot dogs with melted cheese & tomato sauce served with seasoned chips.

**Cheese Burger** House made beef pattie with cheese & tomato sauce on a toasted bun served with seasoned chips.

# CLUB FAVOURITES

**Arancini Balls VG** ..... E \$11  
..... M \$16  
Crumbed risotto balls filled with pumpkin, mushroom, baby spinach, sun-dried tomato and cheese, fried until golden and served with a rocket, Spanish onion and parmesan salad and roast capsicum coulis.

**Crispy Salt and Pepper Chicken** ..... E \$11  
..... M \$17  
Crispy chicken tenderloins dusted with our house made salt and pepper seasoning served with seasoned chips and garlic aioli.

**Chicken or Beef Schnitzel** ..... \$18  
Served with seasoned chips and your choice of gravy, mushroom, pepper, dienne sauce.

**Toppings:**  
*Parmigiana, Kilpatrick or Hawaiian* ..... \$3  
*Seafood* ..... \$8

**Chicken Wrap** ..... \$16  
Crispy salt and pepper chicken with lettuce, tomato, cheese, garlic aioli and sweet chilli sauce wrapped in a charred tortilla served with seasoned chips.  
..... *add bacon* \$2

**Beef Burger** ..... \$19  
House made beef pattie with egg, bacon, cheese, lettuce, tomato and beetroot with aioli and caramelised onion in a sour dough bun served with seasoned chips.

**Fish and Chips** ..... 1 fillet \$15  
..... 2 fillets \$20  
Your choice of battered, crumbed or grilled hake served with seasoned chips and tartare.

**Salt and Pepper Squid** ..... E \$16  
..... M \$21  
Squid pieces lightly dusted in our house made salt and pepper seasoning served with seasoned chips and tartare.

**Garlic Prawns GF** ..... E \$19  
..... M \$25  
Sautéed with garlic and onion in a creamy white wine sauce served with jasmine rice.

# MAINS

**Whole Swiss Mushrooms VG GF** ..... \$20  
Whole roasted Swiss mushrooms topped with roast pumpkin, fresh tomato, Spanish onion and roast capsicum finished with fetta & basil pesto.

**Atlantic Salmon GF** ..... \$26  
Oven baked Atlantic salmon on a bed of butter and parsley steamed baby potatoes, green beans, cherry tomato and goats curd topped with a sticky balsamic and olive oil.

**Chicken Breast GF** ..... \$27  
Oven roasted chicken breast placed on a bed of sweet potato mash and wilted baby spinach topped with grilled prawns & hollandaise sauce.

**Pork Belly GF** ..... \$25  
Twice cooked pork belly served with broccolini on a cauliflower puree finished with an apple cider jus.

**Beef Cheek** ..... \$25  
Braised beef cheek rested on creamy potato mash, baby spinach and roasted carrots topped with a mushroom and red wine glaze.

**350gm Ribeye** ..... \$30  
Chargrilled to your liking placed on a potato rosti, broccolini and finished with a red wine jus.

**220gm Eye Fillet GFA** ..... \$32  
Chargrilled to your liking rested on roasted chat potatoes with prosciutto wrapped asparagus topped with an onion and thyme jus and finished with a horseradish cream and sweet potato crisps.

*All main meals include salad bar*  
Add Seasonal Vegetables ..... \$3

VG = Vegetarian GF = Gluten Free GFA = Gluten Free Available

**All Club Marion financial members receive discount off all listed prices: 50c entrée - \$1 main/dessert**