CLUB MARION REDUCED MENU

STARTERS		Mains	
Garlic Bread House made garlic butter spread on a lightly toasted stone baked ciabatta roll	\$8	Curry of the Day (GFA) Please see daily specials, served with papadum, naan bread, yoghurt and mango chutney	\$23
Bowl of Chips (GF) Seasoned chips served with tomato sauce or choice of gravy	\$10	Garlic Prawns (GF) Tiger prawns sauteed with onion and garlic in a creamy white wine sauce served with steamed jasmine rice	\$27
Bowl of Wedges Seasoned wedges served with sweet chilli and sour cream	\$12	Fish and Chips (GFA) Choice of battered, crumbed or grilled hake fillets served with chips and tartare	\$22
Club Classics		Rump Steak (GF) Cooked to your liking served with chips and your choice of gravy, mushroom, pepper or dianne sauce	\$25
Bangers and Mash Pork sausages topped with gravy Tuna Patties	\$18 \$18	Swiss Mushroom and 3 Cheese Arancini (V) Crumbed risotto balls filled with Swiss mushroom, mozzarella, vintage cheddar and parmesan. Fried until golden and served with a baby spinach and fetta salad and smoky chipotle mayonnaise	\$19
Served with chips and tartare sauce	φιο	Chicken or Beef Schnitzel Served with chips and your choice of gravy,	\$20
Panko Crumbed Prawns Served with chips and tartare sauce	\$20	mushroom, pepper or dianne sauce Toppings: Parmigiana, Kilpatrick or Hawaiian Avocado and Prawn	\$4 \$8
Lambs Fry and Bacon Served with mash potato and gravy	\$17	Chicken Wrap Grilled chicken with lettuce, tomato, cheese, aioli and sweet chilli sauce wrapped in a lightly toasted tortilla and served with chips	\$18
Chefs Hotpot of the Day	\$18	Add bacon	\$4
Please see specials board Roast of the Day (GF) Oven roasted meat served with roasted vegetables, green beans and topped with gravy	\$19	Southern Style Buttermilk Chicken Crispy fried buttermilk marinated tenderloins in a southern style coating served with chips and smoky chipotle mayonnaise	\$20
		Salt and Pepper Squid Squid pieces lightly dusted in a salt and pepper seasoning served with chips and tartare	\$20
Sides (serves 1-2 people)			
Steamed Greens (GF) Asparagus, broccolini and green beans topped with butter and slithered almonds	\$8	Salads Greek Chicken (GF)	\$20
Garden Salad (GF) Mixed lettuce with fresh tomato, cucumber,	\$6	Pesto marinated chicken, cos lettuce, tomato, cucumber, spanish onion, fetta, olives and roast capsicum	
carrot and Spanish onion Roasted Vegetables (GF) A medley of roasted carrots, potato and pumpkin	\$6	Chilli Prawn and Mango (GF) Marinated prawns, mango, avocado, Spanish onion, cherry tomato and mixed lettuce drizzled with a chilli-lime vinaigrette	\$22