

WINE LIST

SPARKLING

	GLASS	BOTTLE
Winery Road Sparkling	\$6	\$27
Watkins Blanc De Blanc	\$10	\$45
Dunes & Green Pinot Noir		\$9
Chardonnay (200ml)		
Andrew Garret Sparkling (200ml)		\$10

MOSCATO & ROSE

	GLASS	BOTTLE
Steeple Jack Moscato	\$7	\$31.5
Nepenthe Altitude Rose	\$10	\$45
Jim Barry Rose	\$9	\$40.5

CHILLED

	GLASS	BOTTLE
Shy Pig Sauvignon Blanc	\$6	\$27
Shaw Family Sauvignon Blanc	\$8	\$36
Nepenthe Sauvignon Blanc	\$10	\$45
Coriole Chenin Blanc	\$9	\$40.5
Victoria Park Chardonnay	\$7	\$31.5
Watkins Chardonnay	\$10	\$45
Shaw Family Pinot Gris	\$8	\$36
Tomich Woodside Pinot Grigio	\$11	\$49.5
Earthworks Riesling	\$8	\$36
Rileys Riesling	\$10	\$45

REDS

	GLASS	BOTTLE
Shy Pig Blend	\$6	\$27
Counterpoint Shiraz	\$7	\$31.5
Bleasdale Bremervue Shiraz	\$9	\$40.5
Nepenthe Shiraz	\$10	\$45
Winery Road Blend	\$7	\$31.5
Rileys Cabernet Sauvignon	\$10	\$45.5
Scarpantoni School Block	\$10	\$45
Tomich Woodside Pinot Noir	\$11	\$49.5
Nepenthe Tempranillo	\$10	\$45
Shaw Family Merlot	\$8	\$36
Running with Bulls Grenache	\$11	\$49.5

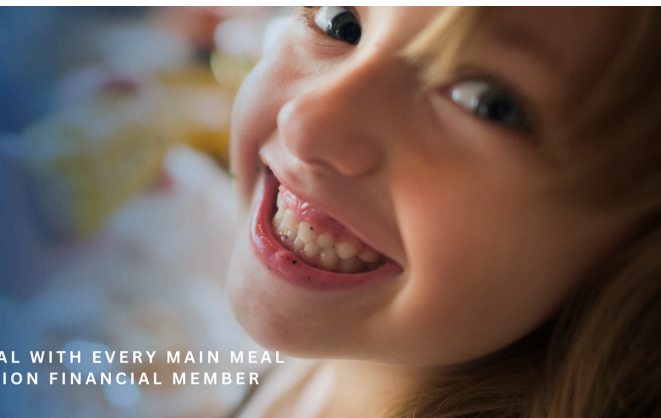
NON-ALCOHOLIC

	GLASS	BOTTLE
McGuigan Zero Sauvignon Blanc	\$5	\$22.5
McGuigan Zero Shiraz	\$5	\$22.5

KIDS EAT FREE

SUNDAY & MONDAY NIGHTS

RECEIVE ONE FREE KIDS MEAL WITH EVERY MAIN MEAL PURCHASED BY A CLUB MARION FINANCIAL MEMBER



WEDNESDAY CURRY NIGHT



\$19

(Members Only)

SCHNITZEL NIGHT

Tuesday & Thursdays



MEMBERS ONLY

FROM \$19

MEMBERS ONLY

\$5 OFF LUNCH MAINS

MEMBERS ONLY



OPENING TIMES

7 DAYS A WEEK

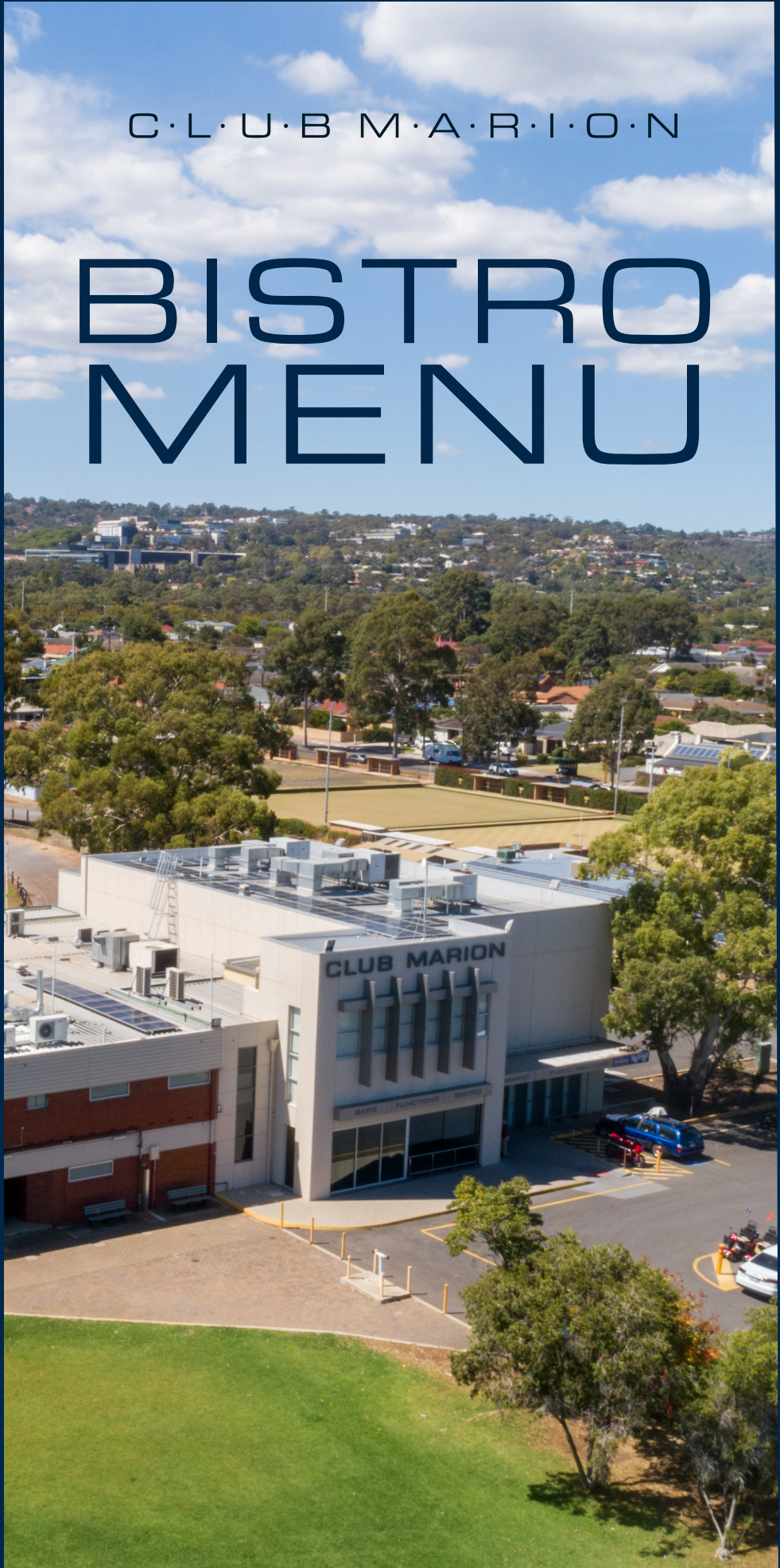
DINING
LUNCH 7 DAYS
12PM - 2.30PM
DINNER 7 DAYS
5:30PM - 8:30PM



www.clubmarion.org.au

C·L·U·B M·A·R·I·O·N

BISTRO MENU



262 STURT ROAD, MARION

www.clubmarion.org.au

STARTERS

CHIPS (VG, GF) Served with tomato sauce or gravy.	SMALL \$5 - LARGE \$10
GARLIC BREAD (V) (4PCS) With butter, garlic & parsley.	\$5 - ADD MOZZARELLA \$2
POTATO WEDGES (VGO, GF) BBQ seasoning, sweet chilli sauce & sour cream.	\$14
SZECHUAN PEPPER SQUID Crispy Australian squid, special Szechuan pepper seasoning, spring onions & aioli.	\$15
SOUTHERN FRIED CHICKEN Lightly spiced chicken tenders with smokey chipotle chilli mayo.	\$16
DIPS & MIXED OLIVES (V) 2 dips, marinated Pendleton estate olives & grilled pita.	\$18

SALAD BOWLS

CHICKPEA, BEETROOT & FETA (V, GFO) Toasted chickpeas, golden beetroot, roasted capsicum, crumbled feta, rocket, Spanish onion, sumac pita crisps & creamy tahini yoghurt dressing.	\$ 23
CAESAR (GFO) Baby cos lettuce, garlic butter croutons, bacon, shaved parmesan, soft boiled egg, Caesar dressing & anchovies.	\$ 23
ADD GRILLED CHICKEN TO ANY SALAD BOWL	\$ 6

SIDES

CHIPS (VG, GF)	\$5
GARDEN SALAD (VG, GF)	\$5
ROAST VEGETABLES & GREEN BEANS (VG, GF)	\$5
MASHED POTATO (V, GF)	\$5
GRILLED ROTI (VG)	\$5
SWAP CHIPS TO MASH <u>OR</u> SALAD TO VEGETABLES	\$3

SAUCES (All GF)

GRAVY, CREAMY MUSHROOM, PEPPERCORN, DIANNE.	EXTRA \$2
ALL OTHER SAUCES & MAYO'S.	\$1

DINERS PLEASE NOTE:
Despite all efforts to avoid any cross contamination of ingredients, traces of gluten, egg, nuts & other allergens may be present. Please advise staff of any allergies when ordering.

MAIN COURSE

MEDITERRANEAN CHICKEN WRAP (LUNCHTIME ONLY) Grilled chicken tenderloins, roasted capsicum, Spanish onion, shaved parmesan, tomato, rocket & aioli in a toasted tortilla. Served with chips.	\$22
FISH & CHIPS (GFO) Beer battered, crumbed or grilled Hoki fillets. With chips, garden salad, lemon & tartare sauce. (Certified sustainable Australian & New Zealand fishery)	1 PIECE \$22 2 PIECES \$26
PANKO CRUMBED PRAWN CUTLETS With chips, garden salad, lemon & tartare sauce.	\$31
SZECHUAN PEPPER SQUID Crispy Australian squid, special Szechuan pepper seasoning, spring onions & aioli. With chips, cucumber ribbons & pickled vegetables.	\$29
BARRAMUNDI FILLET (GF) Grilled Barramundi, salt & vinegar thick cut chips, summer pea slaw & dill mayonnaise.	\$32
CREAMY GARLIC PRAWNS (GF) Pan fried with garlic, white wine, spring onions & cream. With steamed rice & garden salad.	\$31
MURRAY VALLEY PORK CUTLET 300G (GFO) Marinated grilled cutlet, roasted vegetable ratatouille, rocket, buttery sage crumbs & balsamic glaze.	\$32
SLOW ROASTED LEG OF LAMB (GF) With roasted potatoes, roasted vegetables, green beans, gravy & side of mint jelly.	\$26
LAMBS FRY (GF) Grilled lambs liver, rasher bacon, mashed potato, roasted vegetables, green beans & gravy.	\$26
BANGERS & MASH (GF) Thick pork sausages, rasher bacon, mashed potato, roasted vegetables, green beans & gravy.	\$26

VEGAN KOFTA CURRY (VG, GFO) Sweet potato & cashew koftas in a yellow coconut curry sauce with fresh herbs, steamed jasmine rice & grilled roti. (mild)	\$27
CHEF'S CURRY OF THE DAY (GFO) Chef's famous curries are made from scratch. With steamed jasmine rice & grilled roti. (See specials board)	\$27
CHEF'S PASTA OF THE DAY (See specials board)	POA

BURGERS

All served in a brioche bun with double USA cheese, house burger sauce & iceberg lettuce. With chips & a side of burger sauce.	
BEEF: 200g Beef Patty	\$25
CHICKEN Southern Fried Chicken Tenderloins	\$25
VEGETARIAN: Panko Crumbed Eggplant (V)	\$23
ADD EXTRA:	
200g Beef Patty	\$7
Fried Chicken Pieces	\$7
Crumbed Eggplant	\$4
Rasher Baon	\$4
USA Cheese	\$1

SCHNITZEL

Served with chips, garden salad & choice of sauce.	
FREE-RANGE CHICKEN BREAST 300G	\$26
BEEF PORTERHOUSE 300G	\$29
PANKO CRUMBED EGGPLANT (V)	\$23
TOPPINGS:	
PARMIGIANA(V): Nap sauce & grilled cheese.	\$4
MEAT LOVERS: Nap sauce, bacon, pepperoni, grilled cheese, BBQ drizzle.	\$6
HAWAIIAN: Nap sauce, leg ham, pineapple & grilled cheese.	\$6

STEAKS

Served with chips, garden salad & choice of sauce. (GF)	
250G 100-DAY GRAIN FED SIRLOIN	\$34
300G 100-DAY GRAIN FED SCOTCH FILLET	\$43

V - Vegetarian VG - Vegan VGO - Vegan Option
GF - Gluten free GFO - Gluten free option