MENU

STARTERS			CLUB CLASSICS	
CHIPS (VG, GF) With tomato sauce		10	GRILLED CHICKEN WRAP (Available lunch time only) Grilled chicken tenderloins, rasher	19
BBQ SEASONED WEDGES (V) Tossed with Chef's own BBQ seasoning and served with sweet chilli sauce and sour cream		13	bacon, mixed lettuce, tomato, cheese and aioli in a lightly toasted tortilla. served with chips.	
GARLIC BREAD (V) (4PCS) Grilled with garlic and parsley butter		9	CHICKEN BREAST OR BEEF SCHNITZEL Served with chips, garden salad and your choice of sauce	23
-Add cheese		2	TOPPINGS	
PAPRIKA AND CHEDDAR ARANCINI (V, GF) Golden fried balls of risotto, flavoured with smoked paprika, garlic and cheddar cheese. With heirloom tomatoes, rocket, snap peas, toasted pepitas and jalapeno mayonnaise	(e)	13	-PARMIGIANA; Tomato basil sauce and grilled cheese -SMOKY BBQ: bacon, smoky barbecue sauce and grilled cheese -HAWAIIAN: tomato and basil sauce, leg ham, pineapple and grilled cheese	2
MAIN MEAL SIZE AVAILABLE (includes chips)	(m)	25	SOUTHERN FRIED CHICKEN Crispy seasoned chicken tenderloins served with chips, garden salad and	2 4
SALT AND PEPPER AUSTRALIAN SQUID	(e)	16	jalapeno mayonnaise	
Crispy squid pieces tossed with chilli, garlic, sea salt and pepper served with cucumber ribbons, pickled bean sprouts and aioli.	6		FISH AND CHIPS (GFO, OA) Blue Grenadier (Hoki) fillets, battered, crumbed or grilled served with chips,	
MAIN MEAL SIZE AVAILABLE (includes chips)	(m)	29	garden salad and tartare sauce. (Sustainably caught in Australian and New Zealand waters)	
YUM CHA SHARE PLATE (10PCS) Duck spring rolls, vegetable samosas, chicken dim sim and prawn twists		23	-One Piece -Two Pieces	2 0 2 4
served with dipping sauces			PANKO CRUMBED PRAWN CUTLETS	27
GRAZING SHARE PLATE Aged cheddar, Penfield mixed olives,		24	served with chips, garden salad and tartare sauce	
peperonata, hummus, baby cucumbers, sopressa salami, pickled onions and grilled pita			SEAFOOD DUO Blue Grenadier fillet and panko crumbed prawns served with chips, garden salad and tartare sauce	27
CLUB CLASSICS			ROAST OF THE DAY (GF) served with roast potatoes, roast vegetables, steamed green beans and gravy. (See specials board)	24
SUMMER SALAD (V, VGO, GF) Heirloom tomatoes, roasted golden		20		
beetroot, fresh asparagus, Danish feta, snap peas, baby cucumbers, Spanish onion, mixed lettuce, toasted pepitas and house dressing			BANGERS AND MASH (GF) Thick pork sausages, mashed potato, vegetables and brown onion gravy	23
-Add grilled chicken tenderloins -Add avocado		5 3	LAMBS FRY AND BACON (GF) Fleurieu lambs' liver, bacon, mashed potato, vegetables and brown onion gravy	23

V - Vegetarian | VG - Vegan | GF - Gluten Free | O - Option Available Celiac Patrons please note: While we aim to minimise it, our deep fryers may contain traces of gluten

C·L·U·B M·A·R·I·O·N MENU

BURGERS KIDS MENU **CLUB BURGER** 24 Seasoned ground beef patty, bacon, CHICKEN NUGGETS 12 cheese, onion, lettuce, ketchup and aioli 6 chicken nuggets with chips and in a lightly toasted bun served with tomato sauce chips FISH AND CHIPS (GFO) 12 2 4 SOUTHERN CHICKEN BURGER Battered fish fillet with chips, lemon Southern fried tenderloins, bacon, and tartare sauce cheese, tomato, lettuce and jalapeno mayonnaise in a lightly toasted bun **ROAST OF THE DAY (GF)** 12 served with chips Todays roast with roasted potatoes, vegetables and gravy CHICKPEA AND LENTIL BURGER (VG) 24 12 Lightly spiced chickpea and lentil patty, PASTA (V, VGO) tomato, onion, lettuce, hummus and herb Pasta with tomato sauce and cheese salsa in a lightly toasted bun served with chips SCHNITZEL BURGER 12 Chicken schnitzel, cheese and tomato sauce in a lightly toasted bun served with chips. MAINS CHEF'S CURRY OF THE DAY (GF OA) 25 Chef's famous curries are made from SMALL SIDES WITH A scratch served with steamed rice and grilled roti (See specials board) MAIN MEAL CHEF'S PASTA OF THE DAY POA (See specials board) GARDEN SALAD (VG, GF) 2 Mixed leaves, cucumber, tomato, ATLANTIC SALMON (GF) 3 4 Spanish onion, carrot and house Crispy skin Salmon fillet with herb dressing buttered baby potatoes, grilled asparagus, aioli and peperonata **VEGETABLES (VG, GF)** 3 29 GARLIC PRAWNS (GF) Roasted pumpkin, carrot and steamed beans Tiger prawns pan fried with garlic, white wine, cream and spring onions served **GRILLED ROTI (VG)** with steamed rice and garden salad Thin Asian flat bread 33 GRILLED LAMB RUMP (GF) CHIPS (VG, GF) Herb, garlic and lemon marinated lamb rump served with roasted Mediterranean MASHED POTATO (V, GF) vegetables, potatoes, red wine jus and herb salsa SAUCES (ALL GF) STEAKS (GF) Gravy, Creamy mushroom, Green 300g Grain fed Rump steak peppercorn, Brown onion gravy 29 300g Black Angus Porterhouse Steak 35 EXTRA SAUCE 2 Served with chips, garden salad and your **ALL OTHER SAUCES** choice of sauce. 1

vegetables

Chips to mashed potato or salad to

3