



MENU



STARTERS & SHARING

Guest Member

GARLIC BREAD

Parsley, Sea Salt & Cracked Pepper
Add Cheese

\$11 \$10

\$13 \$12

SOUP OF THE DAY (GFO)

served with Dinner Roll & Butter

\$14 \$13

BRUSCHETTA (V)

Fresh & Sun-Dried Tomatoes, Spanish Onion, Parmesan
Cheese, Balsamic Glaze on grilled Turkish Bread

\$18 \$17

MAC & CHEESE CROQUETTES

Chipotle Mayo, Fresh Micro Herbs

\$18 \$17

CLASSIC CHICKEN SATAY (GF)

Chicken tenderloin marinated in Lemon grass &
garlic, Chilli flakes, lemon, peanut coriander sauce

\$18 \$17

LEMON PEPPER CALAMARI (GF)

Fresh Garden Salad, Black Garlic Aioli, Lemon
Add Chips \$5

\$23 \$21

SALADS

CLASSIC CAESAR SALAD (GF*)

Crisp Cos Lettuce, Crispy Bacon, Croutons, Anchovies,
Soft Boiled Egg, Aged Parmesan Cheese & Caesar Dressing
Add Chicken \$5

\$23 \$21

ASIAN BEEF SALAD (GFO*, V*, VE*)

Organic Udon Noodles, Salad Leaves, Spanish Onion,
Peppers, Cucumber, Roasted Peanut, Fried Shallot,
Sesame Seeds & Coriander Nam Jim Dressing

\$33 \$31

KARAAGE CHICKEN (GF)

Japanese Fried Chicken, Young Potatoes, Cherry Tomatoes,
Onion, Cucumber, Pickled Daikon & Ginger, Mixed Leaves,
Roasted Peanut, Fried Shallot & Wasabi Mayo

\$29 \$27

FAVOURITES

Guest Member

BEER BATTERED BARRAMUNDI FILLET \$30 \$28

House Garden Salad, Chips, Tartare Sauce & Lemon

CHICKEN SCHNITZEL \$30 \$28

House Garden Salad, Lemon, Chips & Gravy

CHICKEN PARMIGIANA \$32 \$30

*Tomato Napolitan Sauce, Ham, Mozzarella Cheese,
House Garden Salad & Chips*

CLASSIC CHICKEN WINDSOR \$33 \$31

*Tender Chicken Schnitzel, Plum Sauce, Crispy Bacon,
Mozzarella Cheese, Steak Fries & House Garden Salad*

ROAST OF THE DAY (GF) \$30 \$28

*Served with Seasonal Greens, Roasted Potatoes, Red
Wine Gravy & Condiments*



FROM THE PANS

ROASTED PUMPKIN GNOCCHI (VE) \$31 \$29

*Potato Gnocchi, Sun-Dried Tomato, Wilted Baby Spinach, Garlic,
White Wine, Tomato Basil Puree, Aged Parmesan Cheese & Fresh
Herbs. **Add Chicken \$5***

GARLIC PRAWN SPAGHETTI \$36 \$34

*Fresh Egg Pasta, Spring Onion, White Wine Cream
Reduction & Aged Parmesan Cheese*

NASI-GORENG (GF, V*, VE*) \$33 \$31

*BBQ Pork, Chicken, Prawn Fried-Rice, Bok Choy, Ginger, Garlic,
Chilli, Fried Egg, Shoots, Crispy Shallots & Crackers*

PRAWN & CHORIZO RISOTTO (GF, V*) \$33 \$31

*Creamy Arborio Rice infused with Lemon Pepper, succulent
Prawns and Spicy Chorizo, finished with a touch of Aged
Parmesan, Fresh Herbs & Parmesan Crisps*





MAINS

Guest Member

CHICKEN MIGNON (GF)

\$35 \$33

Free Range Chicken Breast, Prosciutto, Spiced Carrot Puree, Confit Potato, Roasted Cherry Tomato, Dutch Carrots, Seasonal Greens & Portwine Reduction

TUSCAN PORK LOIN FILLET (GF)

\$37 \$35

Char-Grilled Premium Pork fillet, Black Garlic Puree, Confit Potato, Apple & Fruit Relish, Seasonal Greens, Roasted Young Carrots, Red Wine Jus

OVEN BAKED TASMANIAN SALMON (GF) \$37 \$35

Skin on Salmon Fillet, Parsnip & Truffle Puree, Classic Potato Fondant, Green Beans, Broccolini, Dutch Carrots, Lemon Butter Sauce

MARINATED GRILL LAMB CUTLETS (GF) \$40 \$38

Horseradish-Celeriac Puree, Roasted Dutch Carrot, Seasonal Greens, Pommes Puree & Bone Marrow Reduction

RIBS & WINGS

\$40 \$38

BBQ Chicken Wings and Pork Ribs, Coleslaw & Steak Fries with Gravy

GRILL

300G PREMIUM MB2 SCOTCH FILLET (GF) \$49 \$47

300G MB2 PORTERHOUSE STEAK (GF) \$49 \$47

Signature Sauces – Enhance your grill selection with one of our house-crafted accompaniments:

Mushroom Gravy

Green Peppercorn Gravy

Classic Rich Jus

Garlic Butter

(All GF)

All steaks are served with our signature sauce & your choice of sides: Chips & Garden Salad, Seasonal Vegetables or Creamy Mashed Potato

SIDES

CHIPS (GF) with Garlic Aioli	\$10
POTATO WEDGES with Sweet Chilli, & Sour Cream	\$12
STEAMED VEGETABLES (GF)	\$8
HOUSE GARDEN SALAD (GF, V, VE)	\$6
CREAMY MASHED POTATO (GF, V)	\$6



SIGNATURE SAUCES

	Guest	Member
Mushroom Gravy, Green Peppercorn Gravy,	\$4	\$3
Classic Rich Jus or Garlic Butter		

All sauces GF

KIDS

UNDER 12YO



Includes a choice of :

Frog in the Pond or Ice Cream with Topping

NUGGETS & CHIPS	\$14.00
with Tomato Sauce	

FISH & CHIPS	\$14.00
Battered or Grilled with Tomato Sauce	

SPAGHETTI BOLOGNESE	\$14.00
with Shaved Parmesan	

SPAGHETTI NAPOLI	\$14.00
with Shaved Parmesan (V)	



(V)Vegetarian / (VE)Vegan / (VEO)Vegan Option /
(GFO)Gluten Free Option / (GF)Gluten Free



SENIORS

No discounts apply. Seniors card to be presented upon ordering. 1 meal per card.

One Course \$20 - 2 Course \$25 - 3 Course \$28

ENTREE

GARLIC BREAD

OR

SOUP OF THE DAY

with a warm bread roll & butter

MAINS

BEER BATTERED BARRAMUNDI FILLET

Golden-Fried Barramundi Fillet in a delicate Beer Batter, served with Fat Chips, House Garden Salad, Lemon Wedge & Tartare Sauce

CHICKEN SCHNITZEL

Served with Chips, House Garden Salad & Gravy

CHICKEN PARMIGIANA

Chicken Schnitzel topped with Napoli Sauce, Ham & Mozzarella Cheese. Served with Chips & House Garden Salad

LAMB RAGOUT (GF)

Slow Braised Lamb Shoulder, Mushroom, Baby Spinach, Penne Pasta & Parmesan Cheese

TUSCAN PORK LOIN FILLET (GF)

Succulent Pork Loin Char- Grilled, accompanied by Seasonal Vegetables, Buttery Mash & a rich Red Wine Jus

ROAST OF THE DAY (GF)

Served with Seasonal Greens, Roasted Vegetable, Red wine Gravy & condiments

ALLA CARBONARA

Spaghetti Pasta, Bacon, Spring Onion, White Wine Cream Reduction & Aged Parmesan

DESSERT

WARM STICKY DATE PUDDING

served with Butter Scotch Sauce, Vanilla Ice Cream & Berries Coulis

CLASSIC VANILLA CRÈME BRULEE (GF)

served with Crisp Caramelized Sugar, Seasonal Berries & Coulis

Desserts

Guest Member

LEMON CURD TART

\$15 \$14

A Zesty Lemon Curd Tart served with Strawberry Sorbet, Vanilla Cream, Fresh Seasonal Berries, crushed Pistachio & a drizzle of Raspberry Coulis

WARM CHOCOLATE MUD CAKE

\$15 \$14

Rich, Indulgent Chocolate Mud Cake served warm with Vanilla Ice Cream, a Dollop of Cream, Chocolate Soil & Strawberry Coulis

PAVLOVA (GF)

\$15 \$14

Crisp Meringue topped with Fresh Seasonal Berries, Double Cream, Berry Compote & a Scoop of Vanilla Ice Cream

CAKE OF THE DAY

\$11 \$10

*Gourmet Cake of the Day served with Cream.
Selection in cake display.*



Disclaimer: Whilst every effort is made to ensure meals and products prepared in Club Sunbury kitchens are Gluten-Free or do not contain nuts, they are prepared in the same facility and ovens as our regular meals. We therefore cannot guarantee that our menu items are 100% free of gluten or nuts, as there is always a possibility of transference of trace amounts from other kitchen implements and surfaces.

Please consider this when ordering from our menu.

(V)Vegetarian / (VE)Vegan / (VEO)Vegan Option /
(GFO)Gluten Free Option / (GF)Gluten Free /

