



# 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

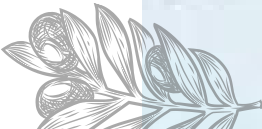
(V)Vegetarian / (VE)Vegan / (VEO)Vegan Option / (GFO)Gluten Free Option / (GF)Gluten Free

# FAVOURITES

	Guest	Member
<b>BEER BATTERED BARRAMUNDI FILLET</b> <i>House Garden Salad, Chips, Tartare Sauce &amp; Lemon</i>	\$30	\$28
<b>CHICKEN SCHNITZEL</b> <i>House Garden Salad, Lemon, Chips &amp; Gravy</i>	\$30	\$28
<b>CHICKEN PARMIGIANA</b> <i>Tomato Napolitan Sauce, Ham, Mozzarella Cheese, House Garden Salad &amp; Chips</i>	\$32	\$30
<b>CLASSIC CHICKEN WINDSOR</b> <i>Tender Chicken Schnitzel, Plum Sauce, Crispy Bacon, Mozzarella Cheese, Steak Fries &amp; House Garden Salad</i>	\$33	\$31
<b>ROAST OF THE DAY (GF)</b> <i>Served with Seasonal Greens, Roasted Potatoes, Red Wine Gravy &amp; Condiments</i>	\$30	\$28

# FROM THE PANS

<b>ROASTED PUMPKIN GNOCCHI (VE)</b> <i>Potato Gnocchi, Sun-Dried Tomato, Wilted Baby Spinach, Garlic, White Wine, Tomato Basil Puree, Aged Parmesan Cheese &amp; Fresh Herbs. <b>Add Chicken \$5</b></i>	\$31	\$29
<b>GARLIC PRAWN SPAGHETTI</b> <i>Fresh Egg Pasta, Spring Onion, White Wine Cream Reduction &amp; Aged Parmesan Cheese</i>	\$36	\$34
<b>NASI-GORENG (GF, V*, VE*)</b> <i>BBQ Pork, Chicken, Prawn Fried-Rice, Bok Choy, Ginger, Garlic, Chilli, Fried Egg, Shoots, Crispy Shallots &amp; Crackers</i>	\$33	\$31
<b>PRAWN &amp; CHORIZO RISOTTO (GF, V*)</b> <i>Creamy Arborio Rice infused with Lemon Pepper, succulent Prawns and Spicy Chorizo, finished with a touch of Aged Parmesan, Fresh Herbs &amp; Parmesan Crisps</i>	\$33	\$31





## 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, Pommies 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

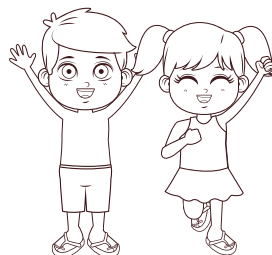
<b>CHIPS</b> (GF) <i>with Garlic Aioli</i>	\$10
<b>POTATO WEDGES</b> <i>with Sweet Chilli, &amp; Sour Cream</i>	\$12
<b>STEAMED VEGETABLES</b> (GF)	\$8
<b>HOUSE GARDEN SALAD</b> (GF, V, VE)	\$6
<b>CREAMY MASHED POTATO</b> (GF, V)	\$6

# SIGNATURE SAUCES

	Guest	Member
<b>Mushroom Gravy, Green Peppercorn Gravy, Classic Rich Jus or Garlic Butter</b>	\$4	\$3
<i>All sauces GF</i>		

# KIDS

UNDER 12YO



**Includes a choice of :**  
**Frog in the Pond or Ice Cream with Topping**

<b>NUGGETS &amp; CHIPS</b> <i>with Tomato Sauce</i>	\$14.00
<b>FISH &amp; CHIPS</b> <i>Battered or Grilled with Tomato Sauce</i>	\$14.00
<b>SPAGHETTI BOLOGNESE</b> <i>with Shaved Parmesan</i>	\$14.00
<b>SPAGHETTI NAPOLI</b> <i>with Shaved Parmesan (V)</i>	\$14.00



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# 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*

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## 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*

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## DESSERT

### WARM STICKY DATE PUDDING

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

### CLASSIC VANILLA CRÈME BRULÉE (GF)

*served with Crisp Caramelized Sugar, Seasonal Berries & Coulis*



# Desserts

## LEMON CURD TART

Guest Member

\$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.*

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