

Menu

STARTERS

GARLIC BREAD	8
EXOTIC MUSHROOM BRUSCHETTA	12
BEETROOT SALMON (DF, GF)	19
GRAVLAX	
JAPANESE PRAWN SALAD (DF, GF PESC)	19
GRILLED CHICKEN, PEACH, GOAT CHEESE AND (DF) POMEGRANITE SALAD WITH PUMPKIN SEED DRESSING	19

CLUB CLASSIC

BEER BATTERED FLATHEAD with fries, garden salad and tartare (PESC)	28
SIRLOIN STEAK (DF, GF)	33
with fries and garden salad Pepper sauce or red wine jus	
CHICKEN SCHNITZEL (DF, GF)	27
with fries and garden salad	
LAMBS BRAINS (GF)	30
Served with fries and salad	
SALT & PEPPER SQUID	18
with fries, garden salad and tartare (PESC)	

KIDS

PASTA	15
Rigatoni pasta with Napolitana sauce (DF)	
FLATHEAD & CHIPS (DF)	15
CHICKEN SCHNITZEL	15
With chips (GF, DF)	
VANILLA ICE-CREAM	4
With Chocolate Sauce & Sprinkles (GF)	

MAINS

LAMB BACKSTRAP (OBERON NSW) Roast kumara puree, sugar snap pea & Merlot Jus (GF)	37
STEAK FRITES (200GM GRASS FED EYE FILLET) Thick cut chips & choice green pepper corn or Bearnaise Sauce (GF)	40
OVEN BAKED SALMON Roast Trust Tomato, Seasonal Vegetables & smoked redgum aioli (GF, PESC)	33
GRILLED CHICKEN BREAST Baby spinach and mustard seed risotto	30

PASTA

(all pasta can be made vegetarian)

EGG LINGUINE (DF)	23
Chorizo, Prawn and chilli Napoletana sauce	
RIGATONI	22
Kaiser Speck, Field Mushroom & white wine & cream	
LEMON MYRTLE FETTUCCINE	26
Smoked Salmon & Dill spiked Gin Sauce	

SIDES

RUSTIC POTATO MASH	10	(GF)
BROCCOLINI IN ALMOND	10	(GF, DF)
GREEN BEAN WITH HARISSA	10	(GF, DF)
STEAMED POTATO	10	(GF)
GARDEN SALAD	10	(GF, DF)
BOWL OF FRIES	8	(GF, DF)

DESSERTS

BANANA PANNACOTTA With toffee sauce (GF)	11
TURKISH TIRAMISU With Rosewater figs	11
STICKY DATE PUDDING Vanilla Bean Gelato and Butter Scotch sauce	14
ORANGE & ALMOND CAKE Chocolate Gelato	13
ADD GELATO THREE SCOOPS Ask our friendly waitstaff	10

Northbridge Golf Club