

ENTRÉE'S

	<u>Price</u>	<u>Members Price</u>
Garlic or Herb Bread Toasted Turkish bread with a garlic or herb butter	\$7.50	\$6.90
Chef's House-made Dips Freshly made dips daily served with Turkish loaf	\$11.90	\$10.90
Arancini Rice balls filled with roasted capsicum, basil, Danish feta cheese and lightly panko crumbed	\$11.90	\$10.90
Traditional Bruschetta Toasted ciabatta bread topped with fresh tomato, basil, Danish feta, drizzled with a balsamic glaze & olive oil	\$12.50	\$11.90
Salt & Pepper Calamari Deep fried calamari dusted with salt & pepper and polenta, accompanied with a tartare sauce and lemon	\$14.90	\$13.90
Haloumi Wedges of grilled haloumi cheese, served with caramelized onion and lemon	\$12.90	\$11.90
Mussels Fresh Portarlington mussels with garlic, jalapeno tomato sugo & lime sauce, served with slices of crusty bread	\$14.90	\$13.90
Spicy Meatballs House-made meatballs in a spicy red tomato & onion sauce, accompanied with crusty bread	\$13.50	\$12.50
Garlic or Chilli Prawns Choose from Creamy garlic prawns or hot sweet chilli prawns, served with jasmine rice	\$16.90	
Oysters - Carefully selected from specific regions to ensure the best quality - <i>Enjoy a glass of Mitchelton sparkling, a perfect accompaniment to these oysters</i>		
Natural (gf) Natural oysters served with lemon wedges		½ Doz - \$18.00 Doz- \$29.00
Kilpatrick Oysters with a classic topping of bacon & worcestershire sauce		½ Doz - \$19.00 Doz- \$32.00

(gf) – gluten free

(v) - vegetarian

SHARING PLATES

	<u>Price</u>	<u>Members Price</u>
Chef's Grazing Board Prosciutto, Calabrese salami, marinated warm olives, brie cheese, house-made dips & Turkish bread <i>- Share a glass of Brown Brothers pinot grigio to accompany this grazing board</i>	\$32.00	\$30.00
Keilor Sharing board Salt & pepper calamari, Chef's house-made dips, saganaki, house-made spicy meatballs, accompanied with warm crusty bread	\$32.00	\$30.00

LIGHT FRESH SUMMER SALADS

Mediterranean Lamb Salad (gf) Topped with slow cooked lamb with lettuce, tomato, onion, cucumber, Danish feta, olives, finished with a lemon dressing & tzatziki	\$23.90
Salmon Salad Kale, cherry tomato, quinoa, red capsicum and cucumber tossed with balsamic dressing, topped with grilled salmon	\$23.90
Calamari Slaw Polenta dusted calamari, flash fried with a rocket cabbage slaw, tossed with a seeded mustard dressing	\$21.90
Chicken Salad Kale, quinoa, cherry tomato, red capsicum and cucumber tossed with balsamic dressing, topped up with grilled chicken tenders	\$20.90
Pear salad Nashi pear, watercress, cherry tomato, crostini & lemon mascarpone dressing	\$18.90

BURGERS

Southern fried style Chicken burger Southern fried chicken burger served in a toasted burger bun with slaw, chipotle mayo and jalapeno, accompanied with crispy fries	\$18.90
Beef Burger House-made beef burger patty topped with grilled bacon, served in a toasted bun with tomato relish, aioli, lettuce, sliced tomato and Spanish onion, accompanied with crispy fries	\$19.90 \$18.90

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PASTA & RISOTTO

	<u>Price</u>	<u>Members Price</u>
Goat Cheese and Pesto Ravioli Goat cheese, pine nuts, pesto, white wine and cream	\$22.90	\$21.90
Seafood Pasta Calamari, fish, mussels, prawns with a hint of garlic & onion tossed with napoli sauce	\$26.90	
Traditional Spaghetti Bolognese House-made bolognese sauce tossed with spaghetti and herbs, finished with parmesan cheese	\$19.90	
Mushroom Risotto (gf)(v) Caramelized onion, thyme and garlic, three mix mushrooms, risotto, topped up with walnuts and blue cheese	\$21.90	\$20.90
Chicken & Bacon Risotto (gf) Onion and garlic risotto topped up with chicken tenderloin and streaky bacon, with shaved parmesan cheese.	\$23.90	\$22.90
Seafood Risotto (gf) Onion, garlic, calamari, fish, mussels, prawns and green peas, tossed with napoli sauce	\$23.90	

SEAFOOD

Keilor Fish & Chips Fresh blue grenadier freshly beer battered, served with crispy fries and salad <i>– Squealing Pig, a fantastic sauv blanc from the famed region of Marlborough is perfect with this dish</i>	\$19.90	\$18.90
Atlantic Salmon (gf) Salmon accompanied with a cold potato salad & beetroot puree and a watercress salad <i>- a perfect accompaniment is Robert Oatley chardonnay from Margaret River</i>	\$27.90	\$26.90
Barramundi Whole barramundi pan fried, served with a watercress salad and a lemon & dill sauce	\$26.90	\$24.90

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MAINS

	<u>Price</u>	<u>Members Price</u>
Lamb Shanks Braised in red wine gravy & vegetables, served on mashed potato with wilted greens & onion rings <i>– Grant Burge Hillcot merlot is an enjoyable wine and accompaniment to this dish</i>	\$29.90	\$28.90
Chicken Breast with Spinach & Ricotta (gf) Stuffed chicken breast filled with spinach, ricotta and semi dried tomatoes, served with white wine sauce, crispy fries and fresh garden salad	\$26.90	\$25.90
BBQ Marinated Pork Ribs (gf) Tender BBQ pork ribs marinated in a smoky BBQ sauce with a hint of spice, served with crispy fries and coleslaw <i>– perfect with a cold Asahi beer</i>	\$29.90	\$28.90
House-made Steak and Bacon Pie Steak, bacon and cheese pie, served with crispy fries and salad or creamy potato mash and vegetables	\$20.90	\$19.90

HAND CRUMBED SCHNITZELS & PARMAS

All of our chicken is free range, processed chemical free & air-dried. Our schnitzels are hand crumbed with panko breadcrumbs & our parmas are smothered with a house-made Napoli sauce, Virginian smoked ham & melted house blended cheeses.

Served with crispy fries & garden salad

Chicken Breast Schnitzel	\$22.90	\$21.90
Chicken Breast Parmigiana	\$24.90	\$23.90
Crispy Beef Schnitzel	\$24.00	\$22.90
Crispy Beef Parmigiana	\$27.90	\$26.90
Prosciutto Parmigiana (Parma with napoli sauce, prosciutto with goats cheese topped with basil)	\$29.90	

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STEAKS/GRILL

Highest quality Clover Valley steaks, 150 days grain fed from different regions in Australia

	<u>Price</u>	<u>Members Price</u>
Eye Fillet (250g) (gf) Tender prime cut of beef with good flavour, best cooked no more than medium – <i>perfect with a one of our selections of shiraz or cabernets</i>	\$39.90	
Scotch Fillet (300g) (gf) This tender scotch fillet is of the highest quality <i>- perfect with a delicious glass of 7 Trick Pony shiraz from McLaren Vale</i>	\$34.90	\$33.90
Porterhouse (350g) (gf) Sourced from the best regions of Australia – <i>perfect with a glass of Peppercack shiraz that reflects the true nature of modern Barossa</i>	\$33.90	\$32.90
Rib-eye Steak (450g) (gf) This rib-eye delivers on flavour, juiciness & tenderness. Superior too many other cuts - <i>this steak with its beautiful flavours is perfectly matched to a delicious Barossa. So reward your taste buds with a shiraz</i>	\$43.90	\$42.90

**All steaks are cooked to your liking and served with two side dishes of your choice
And a sauce of your choice out of:**

- **Mushroom Gravy**
- **Three Pepper**
- **Pan Gravy**

ADDITIONAL SIDES & SAUCES

SIDE DISHES (add \$5.90)

Steamed Seasonal Vegetables
Creamy Mash Potato
Fresh Garden Salad
Sweet Potato Fries or Crispy Fries
Onion Rings
Slaw

CHEF'S SAUCES

Seafood Surf & Turf Sauce (gf) (add \$10)
Red Wine Jus (gf) (add \$4.50)
Mushroom Sauce (add \$3.50)
Three Pepper Sauce (add \$3.50)
Pan Gravy (add \$3.50)

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DESSERTS

(Aussie desserts – enjoy some traditional Aussie dessert with a modern twist)

	<u>Price</u>	<u>Members Price</u>
The Great Aussie Pavlova <i>(gf)</i> House-made meringue, Chantilly cream, sprinkled with fresh berry fruit & honeycomb	\$8.90	\$7.90
Lamington Tiramisu Lamington sponge with mascarpone cream and Kahlua	\$9.90	\$8.90
Anzac Cookie Ice-cream Vanilla ice-cream coated in Anzac biscuit, served with warm caramel sauce	\$8.90	\$7.90
Hot Apple & Rhubarb Crumble Served with vanilla ice-cream	\$8.90	\$7.90
Ice-cream Sundae <i>(gf)</i> Served with hot chocolate fudge and berry compote, sprinkled with crushed nuts	\$8.00	
Crème Brûlée Soft custard topped up with caramelized sugar, served with berry compote	\$8.00	\$7.50

DRINKS

Coffees All **\$4.50**

Espresso
Caffe Latte
Flat White
Cappuccino
Mocha
Long Black
Hot Chocolate

Iced Coffee - **\$5.50**

Liqueur Coffee All **\$9.50**

Irish Coffee

Fresh ground coffee served with Irish Whisky & topped with fresh cream

Bailey's Coffee

The creamy smooth sensation of Baileys combined with fresh ground coffee & topped with cream

Bailey's Hot Chocolate

The creamy smooth sensation of Baileys combined with a hot chocolate, topped with cream

Calypso Coffee

Fresh ground coffee with a hint of Tia Maria & cream

French Coffee

Fresh ground coffee served with Grand Marnier & topped with cream

Italian Coffee

Fresh ground coffee served with Amaretto, Galliano & cream

Teas All **\$4**

English Breakfast
Earl Grey
Peppermint
Jasmine
Green
Ceylon

Post Mix Pots **\$4.50**, Pints **\$6**, Jugs **\$12.50**

Pepsi, Pepsi Max, Lemonade, Squash, Raspberry, Ginger Ale
Soda, Tonic. **Lemon, Lime & Bitters** Pots **\$5**, Pints **\$7.50**, Jugs **\$13**

Milkshakes All **\$6.50**

Chocolate
Banana
Vanilla
Caramel
Strawberry
Spearmint

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SENIORS MENU

(Seniors Card must be presented to be eligible to order from the Seniors Menu)

Main \$15.90

Dessert \$6.90

Main & Dessert \$19.90

Entrée, Main & Dessert \$24.90

ENTRÉE

Arancini

Rice balls filled with roasted capsicum, basil,
Danish fetta, drizzled with balsamic glaze & olive oil

Salt & Pepper Calamari

Deep fried calamari dusted with salt & pepper and polenta,
accompanied with a tartare sauce and lemon

MAIN

Porterhouse Steak 150gms (gf)

Cooked to your liking, served with crispy fries, garden salad & your choice of
pan gravy, mushroom sauce or three pepper sauces

Chicken Schnitzel

Hand crumbed chicken breast, served with crispy fries, garden salad and a side of gravy

Chicken Parma

Hand crumbed with panko breadcrumbs, smothered with a house-made napoli sauce, Virginian
smoked ham & melted house blended cheeses, served with fries and fresh garden salad

Battered Fish

Fresh blue grenadier freshly beer battered, served with crispy fries and salad

Spaghetti Bolognese

House-made bolognese sauce, tossed with spaghetti and parmesan

Mushroom Risotto

Caramelized onion, thyme and garlic, three mix mushrooms, pine nuts,
risotto topped up with blue cheese.

Chicken and Bacon Risotto (gf)

Pan fried chicken with onion garlic, topped with streaky bacon and parmesan

Lamb Shank

Braised in red wine and gravy & vegetables served on creamy mash potato with
wilted greens and topped with crispy onion rings

Goat Cheese and Pesto Ravioli

Goat cheese, pine nuts, pesto, white wine and cream

DESSERT

The Great Aussie Pavlova (gf)

House-made meringue, Chantilly cream, sprinkled with fresh berry fruit & honeycomb

Lamington Tiramisu

Lamington sponge with mascarpone cream and Kahlua

Anzac Cookie Ice-cream

Vanilla ice-cream coated in Anzac biscuit served with warm caramel sauce

Hot Apple & Rhubarb Crumble

Served with vanilla ice-cream

Ice-cream Sundae (gf)

Served with hot chocolate fudge and berry compote, sprinkled with crushed nuts

Crème Brûlée

Soft custard topped up with caramelized sugar, served with berry compote

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