

ENTRÉE'S

	<u>Price</u>	<u>Members Price</u>
Soup of the Day <i>(gf on request)</i> Chef's daily selection served with bread	\$8.90	\$7.90
Garlic or Herb Bread Toasted turkish bread with a garlic or herb butter	\$7.50	\$6.90
Arancini Rice balls filled with roasted capsicum, basil, danish feta cheese and lightly panko crumbed	\$13.90	
Traditional Bruschetta Toasted ciabatta bread topped with fresh tomato, basil, danish feta, drizzled with a balsamic glaze	\$12.50	\$11.90
Salt & Pepper Calamari Flash fried calamari dusted with salt & pepper and polenta, accompanied with a tartare sauce and lemon	\$15.90	\$14.90
Saganaki Wedges of grilled haloumi cheese, served with caramelized onion and lemon	\$13.50	\$12.90
Mussels Fresh Portarlinton mussels with choice of tomato or cream white wine sauce, served with slices of crusty bread	\$16.90	\$15.90
Spicy Meatballs Housemade meatballs in a spicy red tomato & onion sauce, accompanied with crusty bread	\$14.50	\$13.50
Prawns Five panko crumbed prawns, served with a wasabi mayo and lemon	\$16.90	

FRESH WARM SALADS

Mediterranean Lamb Salad <i>(gf)</i> Twelve hour slow cooked lamb, served on top of fresh greek salad with tzatziki on side	\$23.90	
Warm Chicken Walnut & Feta Salad <i>(gf)</i> Grilled chicken tenderloins with fresh spinach, beetroot, walnuts, feta and tossed with a seeded mustard dressing	\$19.90	
Calamari Slaw Polenta dusted calamari, flash fried with a rocket cabbage slaw, tossed with a seeded mustard dressing	\$21.90	\$20.90

(gf) – gluten free

(v) - vegetarian

PASTA & RISOTTO

	<u>Price</u>	<u>Members Price</u>
Pumpkin Gnocchi (v) Housemade gnocchi with pumpkin and sage burnt butter sauce, tossed with goat cheese	\$22.90	\$21.90
Traditional Spaghetti Bolognese Housemade bolognese sauce tossed with spaghetti and finished with parmesan	\$19.90	\$19.50
Vegetarian Risotto (gf)(v) Mushroom, onion, carrot, broccoli, peas, topped with parmesan	\$21.90	\$20.90
Chicken & Bacon Risotto (gf) Pan fried chicken with onion garlic, topped with streaky bacon & parmesan	\$23.90	\$22.90
Seafood Pasta Salmon, mussels, calamari, prawns, tossed with fresh herbs, lemon and spaghetti – <i>La Maschera pinot grigio with its crisp dry finish balances nicely with this dish</i>	\$23.90	\$22.90

MAINS

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	
Atlantic Salmon (gf) Salmon with a pea puree, confit cherry tomatoes, finished with a fish sauce - <i>a perfect accompaniment is Robert Oatley chardonnay from Margaret River</i>	\$26.90	
Pork Belly Served with baby vegetables, with a celeriac puree finished with cranberry jus - <i>Red Hills delicious pinot from the Mornington Peninsula is perfect with this dish</i>	\$28.90	
Lamb Shanks Braised in red wine gravy & vegetables, served on mashed potato with wilted greens & onion rings – <i>Grant Burge Hillcot merlot gives a nice balance</i>	\$25.90	\$24.90

(gf) – gluten free

(v) - vegetarian

	<u>Price</u>	<u>Members Price</u>
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	\$25.90	
BBQ Marinated Pork Ribs (gf) Tender BBQ marinated pork ribs served coleslaw and crispy fries <i>– perfect with a schooner of Asahi</i>	\$28.50	\$27.90
Bangers and Mash (gf) Pork and fennel sausages, served with mash, peas and onion gravy	\$19.90	\$18.90
Housemade 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
Keilor Beef Burger Housemade beef burger patty topped with grilled bacon, served in a toasted brioche bun with tomato relish, aioli, lettuce, sliced tomato and spanish onion, accompanied with crispy fries	\$19.90	\$18.90

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 housemade Napoli sauce, Virginian smoked ham & melted house blended cheeses. Served with crispy fries & garden salad

Chicken Breast Schnitzel	\$22.90
Chicken Breast Parmigiana	\$24.90
Crispy Beef Schnitzel	\$24.00
Crispy Beef Parmigiana	\$27.90

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(v) - vegetarian

STEAKS/GRILL

Highest quality certified angus steaks, grain fed from the Gippsland region

	<u>Price</u>	<u>Members Price</u>
Eye Fillet (250g) (gf) Tender prime cut of beef with good flavor, best cooked no more than medium – <i>perfect with a one of our selections of shiraz or cabernets</i>	\$38.90	
Scotch Fillet (300g) (gf) Finished on 90 day grain - 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 Pepperjack shiraz that reflects the true nature of modern Barossa</i>	\$32.90	
Rib-eye Steak (450g) (gf) This rib-eye finished on 90 day grain delivers on flavour, juiciness & tenderness. Superior to many other cuts - <i>this steak with its beautiful flavours is perfectly matched to a delicious Clare Cabernet. So reward your taste buds with a Taylors Heritage cab/sav</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:**

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

ADDITIONAL SIDES & SAUCES

SIDE DISHES (add \$5.90)

Steamed Seasonal Vegetables
Creamy Potato Mash with Pan Gravy
Fresh Garden Salad with House Dressing
Sweet Potato Fries or Crispy Fries
Onion Rings

CHEF'S SAUCES

Seafood Surf & Turf Sauce (gf) (add \$10)
Red Wine Jus (gf) (add \$4)
Creamy Mushroom Sauce (add \$3.50)
Three Pepper Sauce (add \$3.50)
Pan Gravy (add \$3.50)

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(v) - vegetarian

DESSERTS

	<u>Price</u>
Sticky Date Pudding Served with butterscotch sauce and vanilla ice cream	\$8.90
Hot Apple Crumble Served with vanilla ice cream	\$8.90
Eaton Mess Housemade meringue, chantilly cream, berry compote and housemade marshmallow	\$8
Ice Cream Sundae (gf) Served with hot chocolate fudge and berry compote, sprinkled with crushed nuts and hundreds & thousands	\$8
Chocolate Mousse (gf) Served with shaved coconut	\$8

DRINKS

Coffees All \$4

Espresso
Caffe Latte
Flat White
Cappuccino
Mocha
Long Black
Hot Chocolate

Iced Coffee - \$5.50

Teas All \$4

English Breakfast
Earl Grey
Peppermint
Jasmine
Green
Ceylon

Milkshakes All \$6.50

Chocolate, Vanilla
Banana, Strawberry
Spearmint, Caramel

Post Mix Pots \$4.50, Pints \$6, Jugs \$12.5

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

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

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SENIORS MENU

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

Main \$15.90

Dessert \$6.90

Soup & Main or Main & Dessert \$19.90

Soup, Main & Dessert \$24.90

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 sauce

Chicken Schnitzel

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

Battered Fish

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

Spaghetti Bolognese

Housemade bolognese sauce, tossed with spaghetti and parmesan

Chicken and Bacon Risotto (gf)

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

Vegetarian Risotto (gf)(v)

Mushroom, onion, carrot, broccoli, peas topped with parmesan

Bangers and Mash (gf)

Pork and fennel sausages served with mash, peas and onion gravy

Lamb Shank

Braised in red wine gravy & vegetables, served on mashed potato with wilted greens and onion rings

DESSERT

Eaton Mess

Housemade meringue, chantilly cream, berry compote and housemade marshmallow

Ice Cream Sundae (gf)

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

Sticky Date Pudding

Served with butter scotch sauce and vanilla ice cream

Hot Apple Crumble

Served with vanilla ice cream

(gf) – gluten free

(v) - vegetarian