

Starters

Garlic Ciabatta (V) 9
*(4pcs) **ADD** Cheese \$2*

Soup of the Day 10

Traditional Bruschetta (V) (VE*) 14
With ciabatta bread (3pcs)

Crumbed Calamari 17
With salad, lemon & tartare

Garlic Prawns 19
With basmati rice, lemon, mixed leaf & parmesan (6pcs)

Bao Buns (V*) 17
Pork belly or marinated tofu (3pcs), served with slaw, hoisin & sriracha mayo

Duck Spring Rolls 15
With lettuce & a sweet soy sauce (3pcs)

Mushroom & Pumpkin Arancini Balls 14
With sriracha mayo & basil (4pcs)

The Ballarat Golf Club strives to meet all dietary requirements.

If you have a dietary requirement, we ask that you discuss this with our staff who will be able to advise you on the options available and processes we undertake to ensure your meal is as prepared to your requirements to the best of our ability.

However, our kitchen is not an allergen free environment, and therefore we cannot absolutely guarantee that your meal will not contain traces of such allergens – i.e., gluten, nuts etc

Charcuterie Board 40

Suggested for 2 people

Cured meats served with three cheeses,
pickles, olives, dip, grissini & bread

Salads

Caesar Salad 22

*Cos lettuce, garlic croutons, bacon, shaved parmesan, anchovies, with Caesar dressing
& poached egg*

ADD Chicken or calamari \$6

Pumpkin & Quinoa Salad 24

*Roasted pumpkin & trio of quinoa with mixed salad leaf, pepita seeds, cranberries, almond flakes, avocado, mixed
herbs & an apple cider vinaigrette*

ADD Chicken or calamari \$6

Greek Salad 21

Cos lettuce with tomato, onions, kalamata olives, feta, garlic croutons & salad dressing

ADD Chicken or calamari \$6

Club Favourites

Pistachio Crumbed Lamb Cutlets 35

With potato & pumpkin gratin, broccolini & an apple mustard jus

Pork Belly 33

With sweet potato puree, braised red cabbage & a balsamic maple sauce

Atlantic Salmon 35

With parsnip puree, broccolini, grilled tomato & lemon

Chicken Korma MAIN 28 / ENTRÉE 22

With rice pilaf, pappadum, almond flakes & mint yoghurt.

Pans

Prawn & Chorizo Fettuccine 29

With cherry tomatoes, spinach, onion, Napoli sauce, a hint of chilli & parmesan cheese

Chicken Fettuccine MAIN 28 / ENTREE 22

Sautéed chicken, bacon, onion, garlic, creamy white sauce & parmesan cheese

Vegetable Stir Fry (VE*) 23

*Wok tossed julienne vegetables, fried shallots, bok choy, garlic, sesame with a sticky sweet soy sauce on a bed of rice
ADD Chicken or calamari \$6 or crispy beef \$8*

Pumpkin Risotto 24

*With spinach, cherry tomatoes & parmesan cheese
ADD Chicken \$6*

Seafood Paella 30

Mixed seafood, chorizo, red capsicum, green beans, silky arborio rice & parmesan cheese

Mains

300g Black Angus Porterhouse 42

Served with your choice of sides

Sauces: red wine gravy, mushroom sauce, pepper sauce, garlic butter

***ADD** creamy garlic prawns \$8*

Roast of the Day 26

Served with seasonal vegetables

Beer Battered Fish & Chips MAIN 28 / ENTRÉE 22

Crispy battered flathead served with chips, salad, tartare sauce & lemon wedge

Crumbed Calamari 28

Salt & pepper crumbed calamari served with chips, salad, tartare sauce & lemon wedge

Avocado & Prawn Chicken 31

Chicken breast topped with avocado & prawn, served with potato and pumpkin gratin, broccolini & creamy garlic sauce

Lamb Souvlaki 30

Open souvlaki with lamb, Greek salad, pita bread & mint yoghurt, served with chips

Vegetarian Lasagne 28

Layers of grilled vegetables, bechamel, Napoli sauce & mozzarella, served with chips & salad

Crumbed Chicken Kiev 29

Stuffed with garlic butter, served with mash, seasonal vegetables & a creamy garlic sauce

Mains

Open Steak Sandwich 29

Scotch fillet with lettuce, tomato, bacon, caramelised onion, tomato relish, Aioli, American cheddar, fried egg, on ciabatta bread, served with chips

Traditional Chicken Parmigiana MAIN 28 / ENTRÉE 22

With ham, Napoli sauce & mozzarella, served with chips & salad

Hot & Spicy Chicken Parmigiana 29

With salami, chilli flakes, jalapenos, Napoli sauce & mozzarella, served with chips & salad

Beef Burger 27

Lettuce, tomato, caramelised onion, bacon, American cheddar, aioli & relish, served with chips
ADD Egg \$3

Chicken Burger 27

Marinated grilled chicken breast, lettuce, tomato, avocado, American cheddar & peri peri aioli, served with chips

Vegetarian Pizza (V, VE*) 23

With spinach, pumpkin, red capsicum, olives, feta, Napoli sauce & mozzarella

Meatlovers Pizza 28

With shaved ham, salami, bacon, chorizo, BBQ sauce & mozzarella

*GF base + \$2

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10% PUBLIC HOLIDAY SURCHARGE APPLIES TO THE FULL MENU

Seniors

(Seniors card only)

Menu available lunch Monday to Friday

Roast of the Day 18

Served with seasonal vegetables

Battered Fish and Chips 18

Crispy battered flathead served with chips, salad, tartare sauce & lemon wedge

Chicken Parmigiana 18

Crumbed chicken breast with ham, Napoli sauce & mozzarella, served with chips & salad

Bangers & Mash 18

With lamb sausages, caramelised onion, mash, greens & gravy

Vegetable Stir-Fry (V*) (VE*) 17

Wok tossed julienne vegetables, fried shallots, bok choy, garlic, sesame with a sticky sweet soy sauce on a bed of rice
***ADD** Chicken or calamari \$4 or crispy beef \$6*

Fettuccine Carbonara 18

With bacon, mushroom, parmesan cheese & a white wine cream sauce

Chicken Korma 18

With rice pilaf, pappadum, almond flakes & mint yoghurt

Seafood Basket 22

With battered fish, crumbed prawns, scallop & calamari, served with chips, salad, tartare sauce & lemon wedge

Kids

Battered Fish Fillet *served with chips* 12

Chicken Parmigiana *served with chips* 14

Carbonara Pasta *served with Fettuccine* 12

Chicken Nuggets *served with chips* 12

Add salad or vegetables for FREE

Sides

Chips *with tomato sauce & aioli* 10

Potato Wedges *with sour cream & sweet chilli sauce* 12

Garden Salad *with dressing* 10

Seasonal Vegetables 10

Desserts

Golf Club Sundae *with honeycomb butterscotch & chocolate coconut golf balls, topped with cream, wafer & strawberry* 15

Sticky Date Pudding *with butterscotch sauce, berries, compote, strawberry & vanilla ice-cream* 13

Apple & Rhubarb Crumble *with strawberry, mascarpone & caramel sauce* 13

Selection of Cakes & Slices *with cream & strawberry* 10