

# Starters

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

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

Sweet Chilli Pizza (GF +\$2)18  
*With mozzarella, garlic, parsley, parmesan & sour cream*

Dips & Bread 13  
*Tzatziki & smokey eggplant dips, toasted ciabatta bread & sumac*

Crumbed Calamari (GFA) (DFA) 17  
*With salad, lemon & tartare*

Homemade Beef Meatballs (GF+\$2) 20  
*With garlic ciabatta, spinach, Napoli & parmesan (4pcs)*

Soup of the Day 12  
*Served with a roll*

Karaage Chicken 17  
*Japanese fried chicken, garden salad, lemon & peri peri aioli (4pcs)*

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

Mushroom & Pumpkin Arancini Balls 14  
*With Japanese mayo, parmesan & basil (4pcs)*

Bao Buns 17  
*Marinated pulled pork or marinated tofu (3pcs), served with slaw, coriander & Japanese mayo*

GF - gluten free V - vegetarian VE - vegan N - contains nuts DF - dairy free  
GFA - can be made gluten free VEA - can be made vegan DFA - can be made dairy free

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

**10% PUBLIC HOLIDAY SURCHARGE APPLIES TO THE FULL MENU**

# Share Platters

## BGC Share Platter 45

*Arancini balls, crumbed calamari, garlic ciabatta, karaage chicken, potato cakes, Japanese mayo & tartare sauce*

## Antipasto Platter 35

*Hot salami, shaved ham, brie cheese, Meredith feta, pickles, olives, zucchini, semidried tomatoes, dips, grissini, water crackers & toasted ciabatta*

# Steak & Burgers

## 300g Prime Porterhouse (GFA) 42

*Served with your choice of sides*

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

**ADD** creamy garlic prawns \$8

## Open Steak Sandwich (GFA) 30

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

## Beef Burger (GFA) 27

*Lettuce, tomato, caramelised onion, bacon, American cheddar, aioli & relish, served with chips*

**ADD** egg \$3.50

## Chicken Burger (GFA) 27

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

## Vegetarian Burger (GFA) 26

*Veggie patty, cos lettuce, pickles, tomato, jalapenos, American cheddar & peri peri aioli, served with chips*

\*GF buns + \$2

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# Salads

## Caesar Salad (GFA) 22

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

***ADD** chicken or calamari \$6*

## Pumpkin & Quinoa Salad (GFA) (DF) (VE) (N) 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*

## Vietnamese Beef & Rice Noodle Salad (DF) (N) 29

*Mixed salad leaf, red onion, slaw, crispy shallots, fresh herbs, peanuts & Vietnamese soy sauce*

# Pans

## Fettuccine Pomodoro (V) (GFA) (DFA) 25

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

***ADD** chicken or calamari \$6 or prawns \$8*

## Chicken Avocado Fettuccine (GFA) 30

*With bacon, spinach, onion, creamy saffron sauce & parmesan cheese*

## Seafood Fettuccine (GFA) 32

*Prawns, calamari, flathead, mussels, in a creamy white wine & garlic sauce, with parsley, lemon & parmesan cheese*

## Pumpkin Risotto (GFA) 24

*With spinach, cherry tomatoes & parmesan cheese*

***ADD** chicken \$6*

## Vegetable Stir Fry (VE) (V) (GFA) 24

*Wok tossed julienne vegetables, mushrooms, fried shallots, bok choy, bean shoots & garlic with a sticky sweet soy sauce served with hokkien noodles*

***ADD** chicken or calamari \$6 or crispy beef \$8*

# Club Favourites

## Lamb Backstrap (N) 36

*Tomato, green beans, olives & onions tossed with red pesto, feta on a toasted ciabatta, topped with mint yoghurt*

## Atlantic Salmon (GFA) 36

*With potato & pumpkin gratin, broccolini, corn salsa & creamy hollandaise sauce*

## Bourbon BBQ Pork Ribs (GFA) (DF) 36

*With potato & bacon salad, corn cob & smokey BBQ sauce*

## Butter Chicken MAIN 28 / ENTRÉE (GFA) (N) 22

*With rice pilaf, pappadum, coriander, almond flakes & mint yoghurt*

## Nasi Goreng 29

*Chicken, shrimp, julienne vegetables, chilli, rice, fried shallots with sweet soy & fish sauce topped with bean shoots & a fried egg*

# Mains

## Roast of the Day (GF) 27

*Served with seasonal vegetables & gravy*

## Beer Battered Fish & Chips (GFA) (DFA) MAIN 28 / ENTRÉE 22

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

## Crumbed Calamari (GFA) (DFA) 28

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

## Avocado & Prawn Chicken (GFA) 32

*Grilled chicken breast topped with avocado & prawn, served with rice pilaf, broccolini & creamy garlic sauce*

## Chicken Souvlaki 29

*Open souvlaki with grilled chicken, Greek salad, pita bread & mint yoghurt, served with chips*

# Mains

## Vegetarian Lasagne 29

*Layers of grilled vegetables, bechamel, Napoli sauce & mozzarella, served with Greek salad & garlic ciabatta*

## Beef Lasagne 29

*Beef ragu, bechamel, Napoli sauce & mozzarella, served with Greek salad*

## Greek Lamb Filo 29

*Gyros lamb, spinach, olives, feta, red onion, semi-dried tomatoes wrapped in filo pastry, topped with Tzatziki, served with chips & salad*

## Crumbed Chicken Kiev 30

*Stuffed with garlic butter, served with chat potatoes, pumpkin, seasonal vegetables & a creamy garlic sauce*

## Traditional Chicken Parmigiana MAIN 29 / ENTRÉE 23

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

## Hot & Spicy Chicken Parmigiana (GFA) 30

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

## Vegetarian Pizza (V) (VEA) (GFA) 23

*With spinach, pumpkin, zucchini, onion, capsicum, Napoli sauce & mozzarella*

## BBQ Chicken & Pineapple Pizza (GFA) 27

*With chicken, bacon, onion, sweet pineapple, Smokey BBQ sauce & mozzarella*

*\*GF base + \$2*

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# Seniors

(Seniors card only)

Menu available lunch Monday to Friday

Roast of the Day (GFA) 18

*Served with seasonal vegetables & gravy*

Battered Fish and Chips (GFA) (DFA) 18

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

Chicken Parmigiana 19

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

Fettucine Carbonara (GFA) 18

*With bacon, onion, mushrooms, parmesan cheese & a white wine cream sauce*

Lambs Fry (GFA) 18

*With bacon rasher, caramelised onion, mash, vegetables & gravy*

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

*Wok tossed julienne vegetables, mushrooms, fried shallots, bok choy, garlic with a sticky sweet soy sauce on a bed of rice*

***ADD*** chicken or calamari \$4 or crispy beef \$6

Butter Chicken (GFA) (N) 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 (GFA)* 12

Chicken Nuggets *served with chips* 12

Add salad or vegetables for FREE

# Sides

Chips *with tomato sauce & aioli (GFA) (DF)* 10

Potato Wedges *with sour cream & sweet chilli sauce (GFA) (DFA)* 12

Garden Salad *with dressing (GF) (DF)* 10

Seasonal Vegetables (GF) (DF) 10

Chat Potatoes (GF) (DF) 10

Mash Potatoes & Gravy (GF) 10

# Desserts

Passionfruit Pavlova *with raspberry mascarpone, berry compote & strawberry (GF)* 13

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

Eton Mess Sundae *with crushed meringue, fresh strawberries, raspberry mascarpone, berry compote,  
vanilla ice-cream & a wafer* 13

Selection of Cakes & Slices *with cream & strawberry (GFA)* 10