

CLUB KILSYTH

EAT • DRINK • ENJOY

STARTERS

GARLIC BREAD (V) \$7.9
Add cheese (V) \$1.5 | Add bacon & cheese \$2.5

SOUP OF THE DAY S: \$7.9 | L: \$9.9
See specials for today's selection

BRUSCHETTA ROMA (V) \$11.9
Ripe tomato, Spanish onion, fresh basil with a dash of cold pressed olive oil, served on toasted stone-baked bread and drizzled with a balsamic glaze

SIGNATURE DISHES “ Our Executive Chef has created some exciting & unique dishes to give you a taste adventure with every morsel ”

MOROCCAN LAMB \$35.9
Marinated tender lamb blackstrap, char-grilled to medium, sliced and served on an almond and currant couscous with broccolini and a zesty lemon & herb yoghurt sauce

ATLANTIC SALMON NIÇOISE (GF) \$29.9
Grilled salmon fillet on a vinaigrette dressed salad of mixed leaves, cherry tomatoes, Kalamata olives, French beans, potatoes, anchovies (optional) and a boiled egg

SEAFOOD PLATE \$36.9
Sustainably sourced Australian barramundi fillet seasoned with lemon pepper and oven-baked, with crispy panko crumbed prawns, salt & pepper calamari, chips, side salad and a lemon caper aioli
Add garlic prawn skewers (2) \$6.0

SCALLOP & LEEK RISOTTO (GF) \$32.9
Seared scallops on a risotto with white wine, sautéed leeks, Atlantic salmon, sour cream and chives

(GF) Gluten Free | (GF)* Dish may be prepared as gluten free
(V) Vegetarian | (VG) Vegan | (V)* Dish may be prepared as vegetarian.

Please Note: All Ingredients may not be listed in menu descriptions. Our meals are prepared in a single kitchen where nuts, gluten and other allergens maybe present. The utmost care is taken to prevent cross-contamination, however, a meal may contain some traces.

Please notify staff on ordering of any allergies or aversions you may have

  FOLLOW US

STEAKS

“ Ethically & sustainably sourced prime cuts of tender Victorian beef, selected by our Executive Chef to ensure a great dining experience for all ”

Steaks are seasoned with rosemary sea salt & char-grilled to your individual liking, served with chips and your choice of: seasonal vegetables **OR** salad

PORTERHOUSE 300G (GF)* \$39.9
Aged and char-grilled to give a rich, full, beef taste

EYE FILLET 200G (GF)* \$42.9
The most tender cut, melts in your mouth

With your choice of sauce:
Creamy Mushroom | Pepper & Brandy | Whipped Garlic Butter
Add garlic prawn skewers (2) \$6.0

FAVOURITES

SALT & PEPPER CALAMARI SALAD \$26.9
Tender salt & pepper calamari on a garden salad with a zesty vinaigrette dressing and a side of chipotle mayo

CHICKEN PESTO PAPPARDELLE (V* | GF* - penne pasta) \$27.9
Seasoned chicken breast, house-made pesto, semi-dried tomato, in a white wine cream sauce and tossed with ribbon pasta, finished with shaved Parmesan

CHICKEN & CASHEW STIR-FRY (V)* \$27.9
Tender breast fillet, marinated in sesame, soy, ginger and a touch of chilli, wok-tossed with capsicum, bok choy, roasted cashews, broccoli and Hokkien noodles

TRADITIONAL PAELLA (GF) \$34.9
Saffron Spanish rice cooked with chorizo, mussels, prawns, roasted capsicum, tomatoes and peas with fresh herbs and a hint of chilli

BEEF BRISKET GNOCCHI (GF* - penne pasta) \$28.9
Slow-cooked beef with Tuscan herbs and spices, red wine and tomato, served with gnocchi and topped with feta cheese and a zesty herb dressing

ROAST OF THE DAY (GF)* \$26.9
See specials for today's selection
With complementing sauce, served with seasonal vegetables

FISH & CHIPS (GF)* \$26.9
Crispy beer-battered (fried) **OR** lightly grilled (garlic butter - optional) with house-made tartare sauce, lemon wedge, chips and salad

OPEN STEAK SANDWICH \$29.9
Marinated rump steak char-grilled, served on grilled stone-baked bread, topped with caramelised onions, rocket, blue cheese aioli and served with chips

CLUB REWARDS

MEMBERSHIP PROGRAM - JOIN TODAY!
1 YEAR \$10 | 3 YEARS \$ 25 | 5 YEARS \$35

PARMIGIANAS + SCHNITZEL

Your choice of chicken breast schnitzel **OR** veal schnitzel **Add \$2.0**

OUR FAMOUS HAND-CRUMBED SCHNITZEL TOPPED WITH:

TRADITIONAL House-made Napoli, double smoked ham, tasty and mozzarella cheese	\$25.9
MEAT LOVERS BBQ sauce, bacon, pulled pork and melted cheese	\$28.9
MEDITERRANEAN Napoli, ham, semi-dried tomato, house-made pesto and char-grilled capsicum, topped with feta and mozzarella cheese	\$27.9
SCHNITZEL Cooked golden brown with your choice of sauce: Creamy Mushroom Pepper & Brandy Whipped Garlic Butter	\$24.9

All served with your choice of: **vegetables OR chips & salad**

PIZZAS “ Our rustic pizza bases are hand-made with only the finest ingredients from an authentic Italian family recipe. Enjoy! ”

CHEESY GARLIC (V) Double cheese, Italian herbs and garlic	\$9.9
MARGHERITA (V) Napoli, double cheese, oregano and garlic	\$14.9
MEAT LOVERS BBQ sauce, bacon, pulled pork and melted cheese	\$18.9
MEDITERRANEAN Napoli, ham, semi-dried tomato, house-made pesto and char-grilled capsicum, topped with feta and mozzarella cheese	\$17.9

DESSERTS

STICKY DATE PUDDING With butterscotch sauce and vanilla ice cream	\$9.9
LEMON MERINGUE TART Baked lemon curd, encased in a crisp pastry shell and topped with Italian meringue	\$9.9
DESSERT CABINET Check out our dessert display at the server, something for everyone!	\$9.9

Add ice cream \$2.0

Barista made coffee & tea available | Please ask staff for selections

SIDES

CHIPS SIDE SALAD	\$4.0 EACH
SEASONAL VEGETABLES	\$4.5
EXTRA SAUCE	\$1.0 EACH
BOWL OF CHIPS with tomato sauce OR chipotle mayo	\$5.5
BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream	\$9.9

MEMBERS & SENIORS

M = Members | **S** = Seniors

STARTERS

SOUP OF THE DAY	\$4.0
BRUSCHETTA (V) (2PCS)	\$6.0
GARLIC BREAD (V) (2PCS) Add cheese \$1.0 (V) Add cheese & bacon \$2.0	\$4.0

MAINS

VEGETABLE STIR FRY (V) with Cantonese sauce and rice Add chicken \$3.0 Add garlic prawn skewers (2) \$6.0	M: \$19.9 S: \$15.9
NAPOLI PAPPARDELLE (V GF* - penne pasta) House made Napoli sauce tossed with ribbon pasta, topped with shaved Parmesan Add chicken \$3.0	M: \$19.9 S: \$15.9
FISH & CHIPS (GF)* Δ Crispy beer-battered (fried) OR lightly grilled (garlic butter - optional) with house-made tartare sauce and a lemon wedge	M: \$20.9 S: \$16.9
CHICKEN SCHNITZEL Δ with a lemon wedge OR your choice of sauce: Creamy Mushroom Pepper & Brandy Whipped Garlic Butter	M: \$20.9 S: \$16.9
ROAST OF THE DAY (GF)* Δ	M: \$21.9 S: \$17.9
CHICKEN PARMIGIANA Δ	M: \$21.9 S: \$17.9
RUMP STEAK 160G Δ Marinated, char-grilled to medium and served with your choice of sauce: Mushroom Pepper & Brandy Whipped Garlic Butter	M: \$23.9 S: \$19.9

Δ These main meals are served with one of the following sides:
chips & salad OR vegetables OR salad & potato

DESSERTS

DESSERT OF THE DAY See specials for today's selection	\$4.0
PAVLOVA (GF) topped with cream & fruit	\$4.0
FRUIT SALAD (GF) served with cream	\$4.0

Add ice-cream \$2.0

Seniors / Members cards must be presented upon ordering. Members and Seniors soup and/or dessert must be served with an accompanying Members or Seniors Main Meal to receive at the discounted price.

“see you at the club”