

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

**ASIAN COMBO PLATE** \$10.9  
Assorted spring rolls and mini dim sims, golden-fried, served with soy and sweet chilli dipping sauces

## SIGNATURE DISHES

" Our Executive Chef has created some exciting and unique dishes to give you a taste adventure with every morsel "

**CHICKEN SCALLOPINI (GF)** \$32.9  
Butterflied marinated chicken breast, grilled, topped with a bacon, mushroom, white wine and onion cream sauce, served with mashed potato and seasonal vegetables  
Add garlic prawn skewers (2) \$6.0

**BARRAMUNDI FILLET WITH PANKO CRUMBED PRAWNS** \$32.9  
Sustainably sourced, oven-baked barramundi, seasoned with lemon pepper, served with a citrus cream sauce, crispy panko crumbed prawns, chips and a side salad  
Add garlic prawn skewers (2) \$6.0

**PRAWN & CALAMARI DUO** \$29.9  
Garlic prawn skewers, panko crusted prawns and lemon pepper calamari, with house-made tartare sauce, chips and a side salad

**NASI GORENG** \$27.9  
Fried rice tossed with a medley of chicken morsels, vegetables and a touch of chilli, bound in a light soy sauce, topped with prawn crackers, a fried egg and crispy shallots  
Add garlic prawn skewers (2) \$6.0

## PARMIGIANAS & SCHNITZEL

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

### OUR FAMOUS HAND-CRUMBED SCHNITZEL TOPPED WITH:

**TRADITIONAL** \$25.9  
House-made Napoli, double smoked ham, tasty and mozzarella cheese

**MEAT LOVERS** \$28.9  
BBQ sauce, bacon, pulled pork and melted cheese

**HAWAIIAN** \$26.9  
Napoli, smoked ham, pineapple and double cheese

**SCHNITZEL** \$24.9  
Cooked golden brown with your choice of sauce:  
Mushroom | Pepper | Garlic Butter | Gravy

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

**PIZZAS** " Our 10" rustic pizza bases are hand-made with only the finest ingredients from an authentic Italian family recipe. Enjoy! "

**CHEESY GARLIC (V)** \$9.9  
Double cheese, Italian herbs and garlic

**MARGHERITA (V)** \$14.9  
Napoli, double cheese, oregano and garlic

**MEAT LOVERS** \$18.9  
BBQ sauce, bacon, pulled pork and melted cheese

**HAWAIIAN** \$17.9  
Napoli, smoked ham, pineapple and double cheese

## DESSERTS

**STICKY DATE PUDDING** \$9.9  
With butterscotch sauce and vanilla ice cream

**LEMON MERINGUE TART** \$9.9  
Baked lemon curd, encased in a crisp pastry shell and topped with Italian meringue

**DESSERT CABINET** \$9.9  
Check out our dessert display at the servery, something for everyone!

Add ice cream \$2.0

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

## SIDES

**CHIPS | SALAD** \$4.0 EACH

**SEASONAL VEGETABLES** \$4.5

**POTATO MASH** \$5.0

**EXTRA SAUCE** \$1.0 EACH

**BOWL OF CHIPS** \$5.5  
with tomato sauce

**BOWL OF SEASONED WEDGES** \$9.9  
with sweet chilli sauce and sour cream

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

**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 may be 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

## STEAKS

" Ethically and 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 and 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:

Mushroom | Pepper | Garlic Butter | Gravy  
Add garlic prawn skewers (2) \$6.0

## FAVOURITES

**LEMON PEPPER CALAMARI SALAD (GF)\*** \$24.9

Calamari curls with a zesty lemon pepper crust on an Asian inspired salad, with a sesame and honey soy dressing, with lemon wedge and a side of lime aioli

Add garlic prawn skewers (2) \$6.0

**SALMON FILLET (GF)** \$29.9

Oven-baked, served with a creamy potato mash, buttered seasonal greens with roasted cherry tomatoes, topped with a zesty citrus cream sauce

Add garlic prawn skewers (2) \$6.0

**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

**WILD MUSHROOM RISOTTO (V | VG\*)** \$27.9

Sautéed medley of mushrooms in a traditional risotto, with fresh herbs and Parmesan, topped with a hint of truffle oil

Add chicken \$4.0 | Add avocado \$4.0

**FETTUCCINE CARBONARA (V\* | GF\* - penne pasta)** \$24.9

Bacon, garlic and cracked pepper, tossed with egg and cream, topped with shaved Parmesan

Add chicken \$4.0 | Add mushroom \$2.0 | Add avocado \$4.0

**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, a lemon wedge, chips and salad

Add garlic prawn skewers (2) \$6.0

**THAI BEEF SALAD (GF)** \$27.9

Tender beef marinated in chilli, ginger, garlic, lemongrass and sesame oil, wok-tossed and combined with a fresh Asian slaw, finished with a sweet and sour Thai dressing

## MEMBERS & SENIORS

M = Members | S = Seniors

### STARTERS

**SOUP OF THE DAY** \$4.0

**BRUSCHETTA (V) (2pcs)** \$6.0

**GARLIC BREAD (V) (2pcs)** \$4.0  
Add cheese \$1.0 (V) | Add cheese & bacon \$2.0

### MAINS

**VEGETABLE STIR FRY (V)** M: \$19.9 | S: \$15.9  
with Cantonese sauce and rice

Add chicken \$4.0 | Add garlic prawn skewers (2) \$6.0

**SPINACH & NAPOLI FETTUCCINE** M: \$19.9 | S: \$15.9

(V | GF\* - penne pasta)

With fresh herbs and shaved Parmesan

Add chicken \$4.0 | Add mushroom \$2.0 | Add avocado \$4.0

**FISH & CHIPS (GF)\* Δ** M: \$20.9 | S: \$16.9

Crispy beer-battered (fried) OR lightly grilled (garlic butter - optional) with house-made tartare sauce and a lemon wedge

**CHICKEN SCHNITZEL Δ** M: \$20.9 | S: \$16.9

with a lemon wedge OR your choice of sauce:

Mushroom | Pepper | Garlic Butter | Gravy

**ROAST OF THE DAY (GF)\* Δ** M: \$21.9 | S: \$17.9

**CHICKEN PARMIGIANA Δ** M: \$21.9 | S: \$17.9

**RUMP STEAK 160G (GF)\* Δ** M: \$23.9 | S: \$19.9

Marinated, char-grilled to medium and served with your choice of sauce:

Mushroom | Pepper | Garlic Butter | Gravy

**PANKO CRUMBED CALAMARI** M: \$20.9 | S: \$16.9

With chips, lemon and tartare sauce

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

### DESSERTS

**DESSERT OF THE DAY** \$4.0  
See specials for today's selection

**PAVLOVA (GF)** \$4.0  
topped with cream and fruit

**FRUIT SALAD (GF)** \$4.0  
served with cream

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"

## CLUB REWARDS

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

  FOLLOW US