

# CLUB KILSYTH

EAT • DRINK • ENJOY

## STARTERS

**GARLIC BREAD (V)** \$8.9  
Add cheese (V) \$1.5 | Add bacon & cheese \$2.5

**SOUP OF THE DAY** (STANDARD) \$7.9 | (LARGE) \$10.9  
See specials for today's selection

**BRUSCHETTA (V)** \$12.9  
Ripe tomato, Spanish onion, garlic and fresh basil with a dash of cold pressed olive oil, served on toasted, stone-baked bread and drizzled with a balsamic glaze, topped with shaved Parmesan

**PORK DUMPLINGS** \$12.9 (5) | \$23.9 (10)  
Steamed pork and chive dumplings served with Asian slaw and a ginger, coriander and soy dipping sauce

**PORK BELLY BITES** \$15.9  
Slow-cooked pork belly crumbed in a Cajun spice mix, served with an apple slaw and chipotle mayo

## SIGNATURE DISHES

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

**CHICKEN MIGNON (GF)** \$32.9  
Chicken breast wrapped in bacon and filled with camembert cheese, spinach and semi-dried tomato, served with mashed potato, buttered seasonal vegetables and creamy mushroom sauce  
Add garlic prawn skewers \$6.0

**BARRAMUNDI FILLET (GF)** \$34.9  
Crispy skin barramundi topped with 3 prawn cutlets and hollandaise sauce, served with mashed potato and buttered seasonal vegetables  
Add tempura scallops \$6.0

**SEAFOOD PAELLA (GF)** \$34.9  
Traditional Spanish rice cooked in a saffron broth with prawn cutlets, scallops, calamari, mussels, fish, chorizo, peas and tomato with a hint of chilli and a lemon wedge

**PORK BELLY (GFO)** \$35.9  
Slow-cooked crispy skin pork belly served with apple slaw, seasoned wedges and house-made smokey BBQ sauce

(GF) Gluten Free | (GFO) Dish may be prepared as Gluten Free  
(V) Vegetarian | (VO) Dish may be prepared as Vegetarian  
(VG) Vegan | (VGO) Dish may be prepared as Vegan  
(NF) Nut Free | (DF) Dairy Free

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 when ordering of any allergies or aversions you may have"

FANCY SOMETHING DIFFERENT? CHECK OUT THE  
CHEF'S SPECIALS | SOMETHING FOR EVERYONE | ENJOY!

## FAVOURITES

**PORTERHOUSE STEAK 300g (GFO)** \$39.9

Aged grass-fed Victorian beef, char-grilled to your liking, served with chips and your choice of: **salad OR vegetables.**  
Please choose one of the following sauces to accompany your steak:  
**mushroom | pepper | garlic butter | gravy**

All sauces will be served on the steak unless asked to be served on the side  
Add onion rings \$6.0 | Add prawn skewers \$6.0

**PRAWN & CALAMARI DUO** \$29.9

Lemon pepper calamari, panko crusted prawns, garlic prawn skewers and panko crumbed calamari rings with house-made tartare sauce, chips and salad  
Add tempura scallops \$6.0

**FETTUCINE POLLO (GFO - penne pasta)** \$27.9

Fettucine tossed with chicken, avocado and fresh herbs, cooked in a white wine cream sauce, topped with Parmesan cheese

**PUMPKIN RISOTTO (GF | V | VGO)** \$27.9

Roasted butternut pumpkin, semi-dried tomatoes, spinach and mushroom in a traditional risotto, topped with Danish feta cheese  
Add chicken \$4.0 | Add avocado \$4.0

**CHICKEN & CASHEW STIR-FRY (VO)** \$28.9

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

**GNOCCHI PRIMAVERA (GF | V | VGO)** \$27.9

House-made potato gnocchi tossed with roasted zucchini, eggplant, mushrooms and spinach, cooked in a rich Napoli sauce, topped with Parmesan cheese  
Add chicken \$4.0 | Add avocado \$4.0

**ROAST OF THE DAY (GFO)** \$27.9

See specials for today's selection  
With complementing sauce, served with seasonal vegetables

**FISH & CHIPS (GFO)** \$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 \$6.0 | Add tempura scallops \$6.0

**SOUTHERN FRIED CHICKEN BURGER** \$26.9

Southern spiced crispy chicken, bacon, American cheese, apple slaw and chipotle mayo in a toasted brioche bun with chips and aioli  
Add onion rings \$6.0

## SALADS

**MOROCCAN SALAD (GF | VG)** \$24.9

Spinach, red onion, tomato, cucumber, dukkah spiced pumpkin, chickpeas, lentils and lemon dressing  
Add Moroccan spiced chicken \$6.0

**LEMON PEPPER CALAMARI SALAD (GFO)** \$26.9

Calamari curls dusted with lemon pepper seasoning and flash fried, served on a bed of mixed lettuce, cherry tomatoes, carrot and cucumber, tossed in a lemon mustard dressing with a lemon wedge and a side of garlic aioli  
Add garlic prawn skewers \$6.0 | Add tempura scallops \$6.0

## CLUB REWARDS

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

Public Holiday Surcharge | A surcharge of 10% applies  
to all items on public holidays

## PARMIGIANAS & SCHNITZEL

Your choice of chicken breast schnitzel **OR** veal schnitzel **Add \$3.0**

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

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

**AUSSIE** \$28.9  
House-made Napoli sauce, double smoked ham, bacon, tasty and mozzarella cheese, topped with a fried egg and house-made BBQ sauce

**FIRECRACKER** \$28.9  
House-made Napoli sauce, hot pepperoni, red onion, roasted peppers and jalapeños, topped with tasty and mozzarella cheese

**SCHNITZEL** \$24.9  
Cooked golden brown, topped with your choice of sauce:

**mushroom | pepper | garlic butter | gravy**

All sauces will be served on the schnitzel unless asked to be served on the side

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

**PIZZAS** “ Our 10” rustic pizza bases topped with fresh seasonal toppings, gluten free bases available on request. Enjoy! ”

**CHEESY GARLIC (V | GFO)** \$11.9  
Double cheese, Italian herbs and garlic

**MARGHERITA (V | GFO)** \$15.9  
Napoli, double cheese, oregano and garlic

**PUMPKIN & FETA (V | GFO)** \$17.9  
Napoli, spinach, roasted pumpkin, red onion, semi dried tomato, feta and cheese

**MEAT LOVERS (GFO)** \$19.9  
House-made smokey BBQ sauce, ham, bacon, pulled pork, chicken and cheese

**FIRECRACKER (GFO)** \$18.9  
House-made Napoli sauce, hot pepperoni, red onion, roasted peppers, jalapeños and cheese

## DESSERTS

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

**LEMON MERINGUE TART (NF)** \$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 | POTATO MASH** \$4.5 EACH

**SEASONAL VEGETABLES** \$4.5

**ONION RINGS** \$6.0

**EXTRA SAUCE** \$1.0 EACH

**BOWL OF CHIPS** with tomato sauce \$6.5

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

## MEMBERS & SENIORS

### STARTERS

**SOUP OF THE DAY** \$4.0

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

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

### MAINS

MEMBERS | SENIORS

**VEGETABLE STIR FRY (V)** \$19.9 | \$15.9  
with Cantonese sauce and Hokkien noodles  
Add chicken \$4.0 | Add garlic prawn skewers \$6.0

**FETTUCINE PRIMAVERA (V)** \$20.9 | \$16.9  
Fettucine tossed with roasted zucchini, eggplant, mushrooms and spinach cooked in a rich Napoli sauce, topped with Parmesan cheese  
Add chicken \$4.0 | Add avocado \$4.0

**FISH & CHIPS (GFO) Δ** \$21.9 | \$17.9  
Crispy beer-battered (fried) **OR** lightly grilled (garlic butter - optional) with house-made tartare sauce and a lemon wedge

**CHICKEN SCHNITZEL Δ** \$21.9 | \$17.9  
with a lemon wedge **OR** topped with your choice of sauce:  
**mushroom | pepper | garlic butter | gravy**

All sauces will be served on the schnitzel unless asked to be served on the side

**ROAST OF THE DAY (GFO) Δ** \$22.9 | \$18.9

**CHICKEN PARMIGIANA Δ** \$23.9 | \$19.9

**RUMP STEAK 150G (GFO) Δ** \$23.9 | \$19.9  
Marinated, char-grilled to medium and topped with your choice of sauce:

**mushroom | pepper | garlic butter | gravy**

All sauces will be served on the steak unless asked to be served on the side

**PANKO CRUMBED CALAMARI** \$21.9 | \$17.9  
With chips, lemon and tartare sauce

Δ = Served with your choice of: **vegetables OR chips & salad**

### 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 ordered with an accompanying Members or Seniors Main Meal to receive at the discounted price.

  **FOLLOW US**

**SAVE TIME & BOOK ONLINE !  
BISTRO BOOKINGS VIA WEBSITE  
CLUBKILSYTH.COM.AU**

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MAY 2022