CLUB KILSYTH

EAT • DRINK • ENJOY



STARTERS

GARLIC BREAD (V) \$9.9 Add cheese \$1.5 Add bacon & cheese \$2.5	(4 pcs)
SOUP OF THE DAY (GFO) \$8.9 (STANDARD) \$11.9 (See specials for today's selection	(LARGE)
BRUSCHETTA (v) \$14.9 Ripe tomato, red onion, garlic and fresh basil with a dash of extra virgin olive oil, served on toasted, stone-baked bread and drizzled with a balsamic glaze, topped with shaved Parmesan Add avocado \$4.0	(4 pcs)
PEKING DUCK SPRING ROLLS Succulent duck with vegetables and rice noodles, golden-fried, served with a sweet chilli and soy dipping sauce	\$14.9
CHEESY GARLIC PIZZA (V GFO - add \$2) Double cheese, Italian herbs and garlic	\$12.9
CALAMARI PLATE (GFO) Tender lemon pepper seasoned calamari, flashed-fried and served with mixed leaves, a wedge of lemon and garlic aioli Add side of chips \$5.90	\$16.9
SIGNATURE DISHES	
LOADED CHICKEN BREAST (GF) Oven-baked chicken breast filled with Swiss cheese, spinach and prosciutto, with mashed potato and seasonal greens, served with a romesco sauce Add prawn skewers \$7.0	\$32.9
BARRAMUNDI FILLET (GFO) Crispy-skinned barramundi, served with roasted chat potatoes and seasonal greens, drizzled with a dill cream sauce Add prawn skewers \$7.0 Add avocado \$4.0	\$34.9
PRAWN & CHORIZO SPAGHETTI (GFO - penne pasta) Black tiger prawns and chorizo sautéed with chilli, garlic and spinach in a rich Napoli sauce	\$34.9
RISOTTO FUNGHI (V VGO GF) Sautéed porcini, portobello and button mushrooms and spring onions, cooked in mushroom stock with arborio rice, topped with fried enoki mushrooms, Parmesan cheese and a drizzle of truffle oil Add chicken \$4.5 Add avocado \$4.0	\$29.9
VEAL SCALLOPINI (GFO) Tender seasoned veal, sautéed with bacon and mushroom, served in a white wine cream sauce with mashed potato and seasonal greens	\$38.9

(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

Add avocado \$4.0 | Add prawn cutlets \$7.0

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"

FAVOURITES

PORTERHOUSE STEAK 300g (GFO) \$42.9 Aged grass-fed 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 | red wine gravy Sauce will be served on the steak - unless asked to be served on the side Add onion rings \$6.9 | Add prawn skewers \$7.0 | Add fried egg \$2.0 **PRAWN & CALAMARI DUO** \$32.9 Lemon pepper calamari, panko crusted prawns, prawn skewers and panko crumbed calamari rings with house-made tartare sauce, chips and salad Add tempura scallops \$6.0 NASI GORENG (GF | VGO) \$31.9 Fried rice tossed with a medley of chicken morsels, vegetables, shrimp, spices, egg and a touch of chilli, bound in a light soy sauce, topped with crispy shallots Add prawn skewers \$7.0 **BUTTER CHICKEN (GFO)** \$31.9 Authentic slow-cooked Indian chicken curry, in a rich fragrant sauce, served with rice, roti bread, raita and seasonal vegetables CHICKEN & CASHEW STIR-FRY (vo) \$31.9 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 Add prawn cutlets \$7.0 \$28.9 ROAST OF THE DAY (GFO) See specials for today's selection With complementing sauce, served with seasonal vegetables \$27.9 FISH & CHIPS (GFO) Crispy beer-battered (fried) **OR** lightly grilled (garlic butter - optional) with house-made tartare sauce, a lemon wedge, chips and salad Add prawn skewers \$7.0 | Add tempura scallops \$6.0 \$28.9 CLUB BURGER Angus beef pattie, crispy bacon, lettuce, tomato, caramelised onion, American cheddar and tomato relish, served on a toasted brioche bun, with chips and aioli Add avocado \$4.0 | Add onion rings \$6.9 | Add fried egg \$2.0 FETTUCCINE CARBONARA (VO | GFO - penne pasta) \$28.9 Sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved Parmesan and parslev Add chicken \$4.5 | Add mushroom \$2.0 | Add avocado \$4.0

SALADS

LEMON PEPPER CALAMARI SALAD (GFO)	\$28.9
Tender seasoned calamari strips, flash-fried and served	d on a mixed
leaf salad with cherry tomatoes, red onion and cucumb	ber with a
house-made lemon and mustard vinaigrette	
Add prawn skewers \$7.0 Add tempura scallops \$6	6.0 Add avocado \$4.0

\$29.9 HONEY MUSTARD CHICKEN SALAD (GFO | VO) Grilled chicken breast, served on a crisp salad of cherry tomatoes, red onion, carrot and cucumber, drizzled with a zesty honey mustard dressing Add prawn skewers \$7.0 | Add avocado \$4.0

THAI BEEF SALAD (GF) A salad of mixed leaves, cherry tomatoes, bean shoots, red onion,

cucumber, carrot, chilli, mint, coriander and rice noodles, topped with seared marinated beef strips and a nam jim dressing Add prawn skewers \$7.0

CLUB MEMBERSHIP | \$10 - 1 YEAR | \$25 - 3 YEARS | \$35 - 5 YEARS RECEIVE A \$30 BIRTHDAY MEAL VOUCHER EACH YEAR

\$31.9

PARMA & SCHNITZEL

	WITH:
TRADITIONAL PARMA House-made Napoli, double-smoked ham, mozzarella and tasty chee Add onion rings \$6.9	\$27.9 se
HAWAIIAN PARMA House-made Napoli, double-smoked ham, chunky pineapple, mozzarella and tasty cheese Add onion rings \$6.9	\$29.9
FIRECRACKER PARMA House-made Napoli sauce, hot pepperoni, red onion, roasted peppers and jalapeños, topped with mozzarella and tasty cheese Add onion rings \$6.9	\$29.9
MEATLOVERS PARMA House-made BBQ sauce, ham, bacon and pulled pork, topped with mozzarella and tasty cheese Add onion rings \$6.9	\$29.9
SCHNITZEL Cooked golden brown, topped with your choice of sauce: mushroom pepper garlic butter red wine gravy	\$26.9
Sauce will be served on the schnitzel - unless asked to be served on the	he side
All served with your choice of: vegetables OR chips & salad	
/ in solving a mining a salad	
PIZZAS Gluten free bases available	e - Add \$2. 0
MARGHERITA (V GFO) House-made Napoli, double cheese, oregano and garlic	\$16.9
MEATLOVERS (GFO) House-made BBQ sauce, ham, bacon, pulled pork, chicken and cheese	\$19.9
FUNGHI (V GFO) House-made pesto, porcini, portobello and button mushrooms, topped with cheese, drizzled with truffle oil Add chicken \$4.0	\$19.9
FIRECRACKER (GFO) House-made Napoli, hot pepperoni, red onion, roasted peppers, jalapeños and cheese	\$19.9
HAWAIIAN (GFO) House-made Napoli, double-smoked ham, chunky pineapple and che	\$19.9 eese
SIDES	
SIDES CHIPS SALAD POTATO MASH	\$5.9 ea
	\$5.9 ea \$5.9
CHIPS SALAD POTATO MASH	
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES	\$5.9
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES ONION RINGS	\$5.9 \$6.9
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES ONION RINGS EXTRA SAUCE	\$5.9 \$6.9 \$2.0 ea
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES ONION RINGS EXTRA SAUCE BOWL OF CHIPS with tomato sauce BOWL OF SEASONED WEDGES	\$5.9 \$6.9 \$2.0 ea \$9.0
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES ONION RINGS EXTRA SAUCE BOWL OF CHIPS with tomato sauce BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream	\$5.9 \$6.9 \$2.0 ea \$9.0
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES ONION RINGS EXTRA SAUCE BOWL OF CHIPS with tomato sauce BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream DESSERTS STICKY DATE PUDDING (NF)	\$5.9 \$6.9 \$2.0 ea \$9.0 \$11.9
CHIPS SALAD POTATO MASH SEASONAL VEGETABLES ONION RINGS EXTRA SAUCE BOWL OF CHIPS with tomato sauce BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream DESSERTS STICKY DATE PUDDING (NF) With butterscotch sauce and vanilla ice cream CHOCOLATE VOLCANO CAKE	\$5.9 \$6.9 \$2.0 ea \$9.0 \$11.9 \$11.9

MEMBERS & SENIORS

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

 ${\color{red}\mathsf{SOUP}}\,\,\mathsf{OF}\,\mathsf{THE}\,\,\mathsf{DAY}\,\,\mid\,\,\mathsf{See}\,\,\mathsf{specials}\,\mathsf{for}\,\,\mathsf{today's}\,\,\mathsf{selection}$

STARTERS

GARLIC BREAD (V) Add cheese \$1.0 Add cheese & bacon \$2.0	\$4.5 (2 pcs)
BRUSCHETTA (V) Add avocado \$2.0	\$7.0 (2 pcs)
MAINS	MEMBERS SENIOR
Δ = Served with your choice of: vegetables OR chips & sal	ad
VEGETABLE STIR FRY (V) with Cantonese sauce and Hokkien noodles Add chicken \$4.5 Add prawn cutlets \$7.0	\$20.9 \$16.9
FETTUCCINE CARBONARA (VO GFO - penne pasta) Sautéed bacon, garlic, cream, cracked pepper and white wir finished with shaved Parmesan and parsley Add chicken \$4.5 Add mushroom \$2.0 Add avocade	
HONEY MUSTARD CHICKEN SALAD (GFO VO) Grilled chicken breast, served on a crisp salad of cherry toma carrot and cucumber, drizzled with a zesty honey mustard of Add prawn skewers \$7.0 Add avocado \$4.0	
FISH & CHIPS (GFO) Δ Crispy beer-battered (fried) OR lightly grilled (garlic butter - optional) with house-made tartare sauce and a lemon wedge	\$24.9 \$20.9
CHICKEN SCHNITZEL Δ with a lemon wedge OR topped with your choice of sauce: mushroom pepper garlic butter red wine gravy Sauce will be served on the schnitzel - unless asked to be served.	\$24.9 \$20.9 ved on the side
ROAST OF THE DAY (GFO) Δ See specials	\$24.9 \$20.9
CHICKEN PARMIGIANA Δ	\$25.9 \$21.9
RUMP STEAK 180G (GFO) Δ Marinated, char-grilled to medium and topped with your choice of sauce: mushroom pepper garlic butter red wine gravy Sauce will be served on the steak - unless asked to be served	\$25.9 \$21.9 d on the side
PANKO CRUMBED CALAMARI Δ Golden-fried with lemon and tartare sauce	\$24.9 \$20.9
DESSERTS	
DESSERT OF THE DAY See specials for today's selection	\$5.0
FRUIT SALAD (GF) served with cream	\$5.0

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

HAVING A FUNCTION? WE HAVE ROOMS & AREAS FOR ALL OCCASIONS | SEE RECEPTION STAFF TODAY

Public Holiday Surcharge | A surcharge of 12.5% applies to all items on public holidays

MARCH 2024

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

\$5.0