## CLUB KILSYTH

EAT • DRINK • ENJOY



\$36.9

\$32.9

#### **STARTERS**

SOUP OF THE DAY (GFO) \$8.9 (STANDARD)	<b>444 6 .</b>
See specials for today's selection	\$11.9 (LARGE)
BRUSCHETTA (VO) 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	<b>\$14.9 (4 pcs)</b>
BEEF BURRITO SPRING ROLLS Golden fried and served with a chipotle mayonnaise	\$13.9 (4 pcs)
CHEESY GARLIC PIZZA (V   GFO - add \$2) Double cheese, Italian herbs and garlic	\$12.9
BUFFALO WINGS (GF) Chicken wings marinated in Portuguese spices, served with a house-made slaw and a ranch sauce	\$16.9 (5 pcs)

#### SIGNATURE DISHES

JAMAICAN CHICKEN (GF)	\$34.9
House-smoked marinated chicken Maryland with house-made slaw,	
mamasita corn, kipfler potatoes, romesco sauce and a red wine reduction	
Add prawn skewers \$7.0   Add avocado \$4.0	

# BARRAMUNDI & PRAWNS (GF) Oven-baked barramundi fillet, served with roasted chat potatoes, seasonal green vegetables and a white wine dill cream sauce, topped with prawn cutlet skewers

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Add avocado \$4.0

PUMPKIN RAVIOLI (vo) \$32.9

Pumpkin & sage filled ravioli with sauteed roasted pumpkin, fresh herbs, spinach, and toasted pine nuts, topped with crispy prosciutto and Parmesan

**MEDITERRANEAN RISOTTO** (GF | V | VGO) \$32.9 Traditional risotto sautéed with roasted eggplant, olives, roasted capsicum, mushrooms, spinach and our house-made Napoli sauce,

topped with feta cheese and toasted pine nuts

Add chicken \$5.0 | Add avocado \$4.0
PORK SALTIMBOCCA (GF)

Tender pork medallions sautéed with prosciutto and sage, served with mashed potato, seasonal greens and a white wine cream sauce Add side of chips \$5.9 | Add avocado \$4.0

(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

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)

Aged grass-fed beef, char-grilled to your liking, served with your choice of: chips & salad <b>OR</b> 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   Add surf & turf sauce \$9.9	
PRAWN & CALAMARI DUO 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	\$34.9
NASI GORENG (GF   VGO) Fried rice tossed with a medley of chicken morsels, vegetables, shrimp, spices and a touch of chilli, bound in a light soy sauce, topped with crispy shallots and a fried egg Add prawn skewers \$7.0	\$32.9
BEEF RENDANG (GFO) Indonesian coconut beef curry, served with steamed rice, roti bread and a cucumber pickle	\$31.9
CHICKEN & CASHEW STIR-FRY (VO   GFO) 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	\$31.9
ROAST OF THE DAY (GFO) See specials for today's selection With complementing sauce, served with seasonal vegetables	\$29.9
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	\$28.9
FETTUCCINE CARBONARA (VO   GFO - penne pasta ) Sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved Parmesan and parsley Add chicken \$4.5   Add mushroom \$2.0   Add avocado \$4.0	\$28.9
SALADS	
LEMON DEDDED CALAMADI SALAD (CEO)	\$28 Q

LEMON PEPPER CALAMARI SALAD (GFO)	\$28.9
Tender seasoned calamari strips, flash-fried and served on a mixed	
leaf salad with cherry tomatoes, red onion and cucumber with a	
house-made lemon and mustard vinaigrette	
Add prawn skewers \$7.0   Add tempura scallops \$6.0   Add avocad	lo \$4.0
HONEY MUSTARD CHICKEN SALAD (GFO   VO)	\$29.9
Grilled chicken breast, served on a crisp salad of cherry tomatoes, red oni	on,
carrot and cucumber, drizzled with a zesty honey mustard dressing	
Add prawn skewers \$70   Add avocado \$4.0	

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

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





\$43.9

#### PARMA & SCHNITZEL

OUR FAMOUS HAND-CRUMBED CHICKEN SCHNITZEL TOPPED W	/ITH:
TRADITIONAL PARMA House-made Napoli, double-smoked ham, mozzarella and tasty cheese Add onion rings \$6.9	\$27.9
HAWAIIAN PARMA House-made Napoli, double-smoked ham, chunky pineapple, mozzarella and tasty cheese Add onion rings \$6.9	\$29.9
MEXICAN 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
MEDITERRANEAN PARMA House-made Napoli, double-smoked ham, olives, capsicum and feta, with mozzarella and tasty cheese Add onion rings \$6.9   Add avocado \$4.0	\$29.9
SCHNITZEL Cooked golden brown, 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 on the	<b>\$26.</b> 9
All served with your choice of: vegetables <b>OR</b> chips & salad	
PIZZAS Gluten free bases available	- Add \$2
MARGHERITA (V   GFO) House-made Napoli, double cheese, oregano and garlic	\$17.
MEATLOVERS (GFO) House-made BBQ sauce, ham, bacon, pulled pork, chicken and cheese	\$22.9
MEDITERRANEAN (V   GFO) House-made Napoli, roasted eggplant, olives, roasted capsicum, mushrooms, spinach with mozzarella and tasty cheese	\$22.9
MEXICAN (GFO) House-made Napoli, hot pepperoni, red onion, roasted peppers, jalapeños, cheese and a chipotle sauce	\$22.9
HAWAIIAN (GFO) House-made Napoli, double-smoked ham, chunky pineapple and chees	<b>\$19.</b> 9
SIDES	
CHIPS   SALAD   POTATO MASH   VEGETABLES	\$5.9 ea
ONION RINGS	\$6.9
	\$2.0 e
EXTRA SAUCE	\$9.
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EXTRA SAUCE BOWL OF CHIPS with tomato sauce BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream	
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BOWL OF CHIPS with tomato sauce BOWL OF SEASONED WEDGES	\$11.9
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	\$11.9 \$11.9
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	\$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.

#### **STARTERS**

SOUP OF THE DAY (GFO)   See specials for today's se	
GARLIC BREAD (V) Add cheese \$1.0   Add cheese & bacon \$2.0	\$4.5 (2 pcs
BRUSCHETTA (VO) Add avocado \$2.0	\$7.0 (2 pcs
MAINS	MEMBERS   SENIO
$\Delta$ = Served with your choice of: vegetables $$ OR $$ chips & sala	ad
VEGETABLE STIR FRY (V   GFO) 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 win finished with shaved Parmesan and parsley Add chicken \$4.5   Add mushroom \$2.0   Add avocado	
HONEY MUSTARD CHICKEN SALAD (GF   VO) Grilled chicken breast, served on a crisp salad of cherry toma carrot and cucumber, drizzled with a zesty honey mustard d 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.
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.	<b>\$24.9   \$20.</b> red on the side
ROAST OF THE DAY (GFO) $\Delta$   See specials	\$24.9   \$20.
CHICKEN PARMIGIANA Δ	\$25.9   \$21.
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	<b>\$25.9   \$21.</b> If on the side
PANKO CRUMBED CALAMARI Δ Golden-fried with lemon and tartare sauce	\$24.9   \$20.
DESSERTS	
<b>DESSERT OF THE DAY</b> See specials for today's selection	\$5.
FRUIT SALAD (GF) served with cream	\$5.
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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