

CLUB KILSYTH

EAT • DRINK • ENJOY

SAVE TIME
& BOOK
ONLINE

STARTERS

GARLIC BREAD (V) \$10.9
Add cheese \$2.0 | Add bacon & cheese \$3.0

SOUP OF THE DAY (GFO) \$9.9 (STANDARD) | \$12.9 (LARGE)
See specials for today's selection

BRUSCHETTA (VO | VGO) \$15.9 (3 pcs)
Ripe tomato, red onion, garlic and fresh basil with a dash of extra virgin olive oil, served on toasted, stone-baked bread, drizzled with a balsamic glaze, and topped with shaved Parmesan
Add avocado \$4.0

KARAAGE CHICKEN \$16.9
Golden fried chicken bites, marinated in traditional Japanese seasonings, served with kewpie mayo and fresh lemon

CRISPY CAULIFLOWER BITES (V) \$14.9
Golden-fried, beer-battered cauliflower florets, served with a lemon and sumac labneh dipping sauce

VEGETABLE SPRING ROLLS (V) \$14.9 (2 pcs)
Large house-made vegetable spring rolls, golden-fried, served with a sweet chilli and soy dipping sauce

SIGNATURE DISHES

TUSCAN LAMB SHANK (GFO) \$36.9
Slow-cooked lamb shank, braised in a rich red wine jus with onion, celery, tomato, carrot, and herbs, served with creamy mashed potato and seasonal vegetables
Add extra shank \$10.0

BARRAMUNDI & PRAWNS (GF | I) \$39.9
Oven-baked barramundi fillet, served with roasted chat potatoes, seasonal green vegetables and a white wine dill cream sauce, topped with a prawn cutlet skewer
Add avocado \$4.0

MUSHROOM & PEA RISOTTO (VO | VGO) \$29.9
Creamy arborio risotto infused with a rich porcini mushroom broth, sautéed mushrooms, green peas, toasted pine nuts and topped with crumbled goat cheese
Add chicken \$5.0 | Add avocado \$4.0

CHICKEN SUPREME (GFO) \$35.9
Butterflied chicken breast, grilled, topped with a creamy white sauce of mushrooms, spinach and semi-dried tomatoes, served with mashed potato and seasonal vegetables
Add avocado \$4.0 | Add prawn skewers (I) \$7.0

(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
Seafood Source of Origin – (A) Australian | (I) Imported | (M) Mixed Origin

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) \$47.9

SCOTCH FILLET STEAK 300G (GFO) \$52.9

Premium 100-day grain-fed Angus beef, char-grilled to your liking and served with your choice of chips & salad **OR** seasonal vegetables.

Please choose one of the following sauces to accompany your steak:
mushroom | pepper | garlic butter | red wine gravy

Add onion rings \$7.9 | Add prawn skewers (I) \$7.0
Add fried egg \$2.5 | Add garlic prawn sauce (I) \$10.0

PRAWN & CALAMARI DUO (I) \$36.9

Lemon pepper calamari, panko crusted prawns, prawn skewers and panko crumbed calamari rings with house-made tartare sauce, chips and salad

Add tempura scallops (I) \$6.0

NASI GORENG (GFO | VGO | I) \$34.9

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 (I) \$7.0 | Add roti bread \$3.5

CHICKEN & CASHEW STIR-FRY (VO | VGO | GFO - rice noodles) \$32.9

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 (I) \$7.0 | Add roti bread \$3.5

ROAST OF THE DAY (GFO) \$31.9

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

FISH & CHIPS (GFO | I) \$30.9

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

Add prawn skewers (I) \$7.0 | Add tempura scallops (I) \$6.0

CLUB BURGER \$28.9

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 \$7.9 | Add fried egg \$2.5

FETTUCCINE CARBONARA (VO | GFO - penne pasta) \$29.9

Sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved Parmesan and parsley

Add chicken \$5.0 | Add mushroom \$2.5 | Add avocado \$4.0

THAI BEEF CURRY (GF) \$32.9

Tender slow-cooked beef in a fragrant coconut red curry sauce with Asian vegetables and a hint of chilli, served with steamed jasmine rice

Add roti bread \$3.5 | Add prawn cutlets (I) \$7.0 | Add fried egg \$2.5

SALADS

LEMON PEPPER CALAMARI SALAD (GFO | I) \$30.9

Tender calamari strips, seasoned, 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 (I) \$7.0 | Add tempura scallops (I) \$6.0
Add avocado \$4.0

HONEY MUSTARD CHICKEN SALAD (GFO) \$29.9

Grilled chicken breast, served on a crisp mixed leaf salad of cherry tomatoes, red onion, carrot and cucumber, drizzled with a zesty honey mustard dressing

Add prawn skewers (I) \$7.0 | Add avocado \$4.0

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

  FOLLOW US

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



PARMA & SCHNITZEL

OUR FAMOUS HAND-CRUMBED CHICKEN SCHNITZEL TOPPED WITH:	
TRADITIONAL PARMA	\$31.9
House-made Napoli, double-smoked ham, mozzarella and tasty cheese	
Add onion rings \$7.9 Add side of gravy \$2.5	
HAWAIIAN PARMA	\$32.9
House-made Napoli, double-smoked ham, chunky pineapple, mozzarella and tasty cheese	
Add onion rings \$7.9	
MEATLOVERS PARMA	\$33.9
House-made BBQ sauce, ham, bacon and pulled pork, topped with mozzarella and tasty cheese	
Add onion rings \$7.9	
AUSSIE PARMA	\$33.9
House-made Napoli, double-smoked ham, bacon and melted cheese with a fried egg on top	
Add onion rings \$7.9	
CHICKEN SCHNITZEL	\$29.9
Cooked golden brown, topped with your choice of sauce:	
mushroom pepper garlic butter red wine gravy	
All served with your choice of: vegetables OR chips & salad	

PIZZAS

Gluten-free bases available - Add \$4.0

MARGHERITA (V GFO)	\$17.9
House-made Napoli, fresh tomato, mozzarella cheese, oregano and fresh basil	
PUMPKIN & FETA (V GFO)	\$21.9
House-made Napoli, spinach, roasted pumpkin, feta, semi-dried tomato, red onion and cheese	
MEATLOVERS (GFO)	\$24.9
House-made BBQ sauce, ham, bacon, pulled pork, and cheese	
HAWAIIAN (GFO)	\$21.9
House-made Napoli, double-smoked ham, chunky pineapple and cheese	
AUSSIE (GFO)	\$24.9
House-made Napoli, double-smoked ham, bacon, onion, egg and cheese	

SIDES

CHIPS SALAD POTATO MASH VEGETABLES	\$6.9 ea
ONION RINGS	\$7.9
EXTRA SAUCE	\$2.5 ea
BOWL OF CHIPS with tomato sauce	\$11.9
BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream	\$14.9

DESSERTS

STICKY DATE PUDDING	\$14.9
With butterscotch sauce and vanilla ice cream	
CHOCOLATE VOLCANO CAKE	\$14.9
Served with chocolate ganache sauce and ice cream	
APPLE & RASPBERRY CRUMBLE	\$14.9
Encased in a French butter pastry shell, with a crumble top, served warm with ice cream	
BISCOFF CHEESECAKE	\$12.9
A smooth and creamy cheesecake finished with a rich Biscoff glaze and a signature Biscoff biscuit on top, served with cream	
DESSERT CABINET	\$12.9
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	

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 selection	\$5.0
GARLIC BREAD (V)	\$5.0 (2 pcs)
Add cheese \$1.0 Add cheese & bacon \$2.0	
BRUSCHETTA (VO)	\$8.0 (2 pcs)
Add avocado \$2.0	

MAINS

MEMBERS | SENIORS

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

VEGETABLE STIR FRY (V GFO)	\$24.9 \$20.9
with Cantonese sauce and Hokkien noodles	
Add chicken \$5.0 Add prawn cutlets (I) \$7.0	
Add roti bread \$3.5	
FETTUCCINE CARBONARA (VO GFO - penne pasta)	\$27.9 \$23.9
Sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved Parmesan and parsley	
Add chicken \$5.0 Add mushroom \$2.5 Add avocado \$4.0	
HONEY MUSTARD CHICKEN SALAD (GF VO)	\$27.9 \$23.9
Grilled chicken breast, served on a crisp mixed leaf salad of cherry tomatoes, red onion, carrot and cucumber, drizzled with a zesty honey mustard dressing	
Add prawn skewers (I) \$7.0 Add avocado \$4.0	
FISH & CHIPS (GFO I) Δ	\$28.9 \$24.9
Crispy beer-battered (fried) OR lightly grilled (garlic butter - optional) with house-made tartare sauce and a lemon wedge	
CHICKEN SCHNITZEL Δ	\$27.9 \$23.9
with a lemon wedge OR topped with your choice of sauce:	
mushroom pepper garlic butter red wine gravy	
ROAST OF THE DAY (GFO) Δ See specials	\$29.9 \$25.9
CHICKEN PARMIGIANA Δ	\$29.9 \$25.9
RUMP STEAK 200G (GFO) Δ	\$29.9 \$25.9
Marinated, char-grilled to your liking and topped with your choice of sauce:	
mushroom pepper garlic butter red wine gravy	
PANKO CRUMBED CALAMARI (I) Δ	\$27.9 \$23.9
Golden-fried, served with lemon and tartare sauce	

DESSERTS

DESSERT OF THE DAY	\$5.0
See specials for today's selection	
FRUIT SALAD (GF)	\$7.9
served with cream	
INDIVIDUAL PAVLOVA (GF)	\$8.9
served with chantilly cream and seasonal fruit	
Add ice-cream \$2.0	

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

