



## GOLF BISTRO



*Autumn Food and Drinks Menu*

## **SMALL PLATES**

	<b>Mem</b>	<b>Non mem</b>
<b>Sourdough cob loaf</b> – with chilli butter or garlic butter	<b>\$6</b>	<b>\$8</b>
<b>Nacho bowl (v)</b> corn chips, tomato salsa, cheese, guacamole, sour cream	<b>\$12</b>	<b>\$14</b>
<b>Torpedo battered prawns</b> tom yum mayonnaise	<b>\$17</b>	<b>\$19</b>
<b>Blue cheese eye medallion (gf)</b> Pumpkin mash, eye fillet, blue cheese, tomato chutney	<b>\$18</b>	<b>\$20</b>
<b>Japanese smoked salmon salad (gf/df)</b> kimchi, edamame beans, salad leaves, sweet miso dressing, sesame seeds	<b>\$17</b>	<b>\$19</b>
<b>Mini Spanish buttermilk fried chicken (gf)</b> Mash, roasted red capsicum, crispy chorizo crumb, rocket, balsamic glaze	<b>\$16</b>	<b>\$18</b>

## **MAIN COURSE**

	<b>Mem</b>	<b>Non mem</b>
<b>Open steak sandwich</b> Turkish bread, lettuce, tomato, cheese, minute scotch fillet, beetroot relish, beer battered chips, aioli	<b>\$27</b>	<b>\$29</b>
<b>Moroccan chicken flat bread salad</b> Marinated grilled chicken breast, warm flatbread, pearl couscous, baby spinach, roasted red capsicum, creamy garlic yoghurt	<b>\$27</b>	<b>\$29</b>
<b>Garlic chicken and prawn (gf)</b> Grilled chicken breast, pumpkin mash, broccolini, tiger prawn kebab, creamy garlic sauce	<b>\$29</b>	<b>\$31</b>
<b>Crumbed cauliflower nourish bowl (vegan)</b> lettuce, cherry tomato, cucumber, carrot, edamame beans, crumbed cauliflower, miso dipping sauce	<b>\$25</b>	<b>\$27</b>
<b>Sweet potato and cranberry cashew salad (v)</b> baby spinach, Danish feta, pearl couscous, roasted cashews, cranberries, zesty red currant dressing	<b>\$25</b>	<b>\$27</b>
<b>Baked puttanesca barramundi (v)</b> Topped in a rich tomato puttanesca sauce, creamy mash, broccolini, rocket, kalamatta olives, baby capers	<b>\$27</b>	<b>\$29</b>



## **PARMIGIANAS**

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	<b>Mem</b>	<b>Non mem</b>
<b>Chicken or beef schnitzel</b> with chips or potatoes with vegetables or salad <i>Add a sauce for \$2.00 – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df), hollandaise (gf)</i>	<b>\$23</b>	<b>\$25</b>
<b>Chicken or beef parmigiana</b> with chips or potatoes with vegetables or salad	<b>\$24</b>	<b>\$26</b>
<b>Chicken or Beef - Pulled BBQ pork parmigiana</b> Pulled pork, mozzarella cheese, bbq sauce with chips or potatoes with vegetables or salad	<b>\$25</b>	<b>\$27</b>

## **STEAKS**

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<b>Scotch fillet steak</b>	<b>\$32</b>	<b>\$34</b>
<b>Eye fillet steak</b>	<b>\$36</b>	<b>\$38</b>

Cooked to your desire and served with chips or potatoes with vegetables or salad  
Choice of one sauce – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df), hollandaise (gf) - **2<sup>nd</sup> sauce additional \$2.00**

## **SIDES**

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<b>Basket of chips for one – tomato sauce</b>	<b>\$3.00</b>
<b>Bowl of chips – tomato sauce</b>	<b>\$8.00</b>
<b>Garden salad - poppy seed dressing</b>	<b>\$7.00</b>
<b>Scallop potatoes in a bowl</b>	<b>\$8.00</b>
<b>Seasonal vegetables – tossed in honey and butter</b>	<b>\$7.00</b>
<b>Additional sauces</b>	<b>\$2.00</b>
mushroom, pepper, diane, gravy, red wine glaze (gf/df), garlic butter (gf), hollandaise (gf)	

## CHILDREN

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	<b>Mem</b>	<b>Non mem</b>
<b>Under 10 only</b>	<b>\$8</b>	<b>\$10</b>

**Nachos** – tomato salsa, cheese, sour cream

**Crispy battered whiting fillets**– chips, lemon mayonnaise

**Chicken nuggets** – chips and tomato sauce

<b>Desserts</b>	<b>\$5.50</b>	<b>\$7.50</b>
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Frog in the pond

chocolate ice cream sundae, sprinkles, wafer, chocolate topping

## DESSERT

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	<b>Mem</b>	<b>Non mem</b>
<b>Dark chocolate and raspberry mousse cake (gf)</b> with berry coulis	<b>\$12</b>	<b>\$14</b>

<b>White chocolate and ginger mud cake</b> white chocolate and caramel sauce, vanilla ice cream	<b>\$12</b>	<b>\$14</b>
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<b>Autumn pavlova (gf)</b> Whipped cream, lemon curd, blueberry compote, chunky caramelised pineapple	<b>\$12</b>	<b>\$14</b>
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## HOT DRINKS

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<b>TEA OR HERBAL TEA</b>	<b>\$4.00</b>
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<b>COFFEE</b> café latte, cappuccino, hot chocolate Additional \$0.50 for almond or soy milk	<b>CUP/MUG</b>	<b>\$4.50/\$5.50</b>
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