Albury COMMERCIAL GOLF CLUB

TO ORDER
please quote your table number at the register

STARTERS

	Mem	Non
Warm Sourdough Cob		
– with olive oil, garlic butter	$8	$12
Or butter (choice of 1 option available)		
Nacho Bowl (gf)	$15	$19
Corn chips, mexican salsa, cheese, guacamole, sour cream		
Add Tex Mex	$18	$22
Antipasto Board	$18	$22
Brie cheese, ham, salami, olives, semi dried tomatoes, tomato relish, Hummus, warm sourdough cob		
Ham, Cherve and thyme Tart	$18	$22
Ham, goats cheese, thyme, savoury egg custard, pastry case, rocket, onion, cherry tomato salad		
Roast Duck Dumplings (5)	$22	$26
Steamed, chilli oil dipping sauce		
Fried Vegetable Turnovers (5) (vegan)	$16	$20
Vegetables wrapped in pastry, spicy capsicum coulis, avocado puree		
Battered Prawns (5) (l)	$18	$22
Battered torpedo prawns, aioli and lemon		
Hawaiian Pizza	$17	$21
Tomato base, ham, pineapple, cheese		

MAINS

	Mem	Non
Honey, Soy and Miso Salmon (df)	$30	$34
Marinated oven baked salmon, singapore noodles, bok choy, wakame salad, sesame seeds (l)		
Crumbed Lamb Cutlets	$36	$40
Three lamb cutlets, creamy potato mash, broccolini in a creamy mushroom and thyme sauce		
-additional lamb cutlet - $6 each		
Crumbed Cauliflower Waldorf Salad (v/df)	$26	$30
Lettuce leaves, celery, apple, toasted walnuts, mayonnaise, crumbed cauliflower		
Char Sui Pork (df/gf)	$32	$36
Grilled pork cutlet, pumpkin mash, broccolini, deep fried shallots, char sui sauce		
Japanese Chicken Bowl (df)	$30	$34
Battered chicken thigh pieces, cucumber, carrots, edamame beans, lettuce, pickled ginger, kewpie mayonnaise		
Garlic Chicken Prawns (gf)	$30	$34
Chicken breast, tiger prawn kebab, creamy garlic sauce, potato mash, broccolini (l)		
Beef Burger	$26	$30
Beef patty, bacon, lettuce, tomato, cheese, tomato sauce, chips		
- Extra patty $3.00		
Gourmet Kranksy Hot Dog	$26	$30
Grilled kransky, shaved cabbage, caramelised onions, cheese, sweet mustard sauce, tomato relish, toasted bun, chips		

PARMIGIANAS

	Mem	Non
Chicken Schnitzel	$26	$30
Beef Schnitzel	$30	$34
with chips or potatoes and vegetables or salad		
Add a sauce for $3.00 – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df)		
Chicken Parmigiana	$30	$34
Beef Parmigiana	$34	$38
with chips or salted chat potatoes and vegetables or garden salad		

STEAKS

	Mem	Non
Scotch Fillet Steak -270g	$42	$46
Eye Fillet Steak – 270g	$46	$52

Cooked to your desire and served with chips or salted chat potatoes and vegetables or garden salad
Choice of one sauce – diane, mushroom, pepper, gravy, garlic butter (gf), red wine glaze (gf/df)

2nd sauce additional $3.00

SIDES

	Mem	Non
Battered chips (df)	$8	$10
Mashed potato (gf/v)	$8	$10
Salted chat potatoes	$8	$10
Buttered broccolini	$8	$10
Honey sesame carrots	$8	$10
Rainbow slaw (gf/v)	$8	$10
Rocket, parmesan, pinenut salad with balsamic vinaigrette	$8	$10

Additional sauces - $3.00
Mushroom
Pepper
Diane
Gravy
red wine glaze (gf/df)
garlic butter (gf)

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DESSERT

	Mem	Non
Rhubarb and Custard Pavlova (gf)	$14	$18

Crunchy meringue, vanilla bean pâtissier, toasted rhubarb, cream crystallised pistachios

	Mem	Non
Orange, Honey and Cardamon Cheesecake	$14	$18

Baked cheesecake with orange curd, Beechworth honey, pistachio crumble, cream

	Mem	Non
Carrot and Apple Cake (vegan)	$14	$18

Carrot and apple cake, vanilla bean citrus icing, toasted walnuts, coconut yoghurt

	Mem	Non
Affogato	$14	$18

Vanilla ice cream scoop, shot of Espresso, shot of either bailey, Frangelico or Kahlua

HOT DRINKS

TEA OR HERBAL TEA $5.50

COFFEE $5.50 cup
$6.50 mug

café latte, cappuccino, hot chocolate
Additional $0.50 for almond or soy milk

KIDS MENU – under 10 years only

Fish and Chips $10
battered flathead, chips, tomato sauce (I)

Chicken Nuggets (6 $10
chips and tomato sauce

Sausages and Potato Mash (gf) $10
beef sausages, mash, gravy

Koala in the Pond $10
jelly, ice cream, caramello koala

Chocolate Ice Cream Sundae $10
scoop ice cream, sprinkles, topping

Please note some dietary requirements may be limited.
We can accommodate gluten, dairy,vegetarian, vegan, shellfish + nut free dining for those with allergies however please be aware that corresponding allergens are all present in the kitchen and at times contact may be possible.

SEAFOOD - I-imported, A – Australian, M – Mixed
gf – gluten free/df – dairy free/v - vegetarian

LUNCH SPECIALS

BLUE CHEESE EYE FILLET
150gram eye fillet, pumpkin mash, blue cheese, tomato relish

$22 MEMBERS
$26 NON MEMBERS

SMOKED SALMON SALAD
Smoked salmon, mandarin segments, baby capers, red onions, mixed leaves, maple-orange sesame vinaigrette