

CLUB KILSYTH

EAT • DRINK • ENJOY

SAVE TIME
& BOOK
ONLINE

STARTERS

GARLIC BREAD (V) \$9.9
Add cheese (V) \$1.5 | Add bacon & cheese \$2.5

SOUP OF THE DAY (GFO) \$8.9 (STANDARD) | \$11.9 (LARGE)
See specials for today's selection

BRUSCHETTA (V) \$14.9 (4 pcs)
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

PEKING DUCK SPRING ROLLS \$14.9
Succulent duck with vegetables and rice noodles, deep fried, and served with a hoisin dipping sauce

CHEESY GARLIC PIZZA (V | GFO - add \$1) \$12.9
Double cheese, Italian herbs and garlic

DIPS & BREAD (VO | GFO) \$16.9
Our chef's selection of house-made dips with toasted Turkish bread
Add cured meats & olives \$9.9 | Extra toasted Turkish bread \$5.0

SIGNATURE DISHES

CHICKEN MIGNON (GF) \$32.9
Chicken breast filled with camembert cheese, spinach, semi-dried tomato, wrapped in bacon, served with mashed potato, buttered seasonal vegetables and a creamy mushroom sauce
Add prawn skewers \$7.0

SALMON FILLET (GF) \$34.9
Pan-seared salmon fillet on a bed of rocket leaves, served with roasted pumpkin, roasted mushrooms, red onion, cherry tomato, parmesan cheese, balsamic glaze and a lemon wedge
Add prawn skewers \$7.0 | Add avocado \$4.0

SEAFOOD PAELLA (GF) \$34.9
Traditional Spanish rice cooked in a saffron broth with prawn cutlets, scallops, calamari, mussels, fish, chorizo, peas and tomato with a hint of chilli and a lemon wedge

TUSCAN LAMB FILLETS (GF) \$39.9
Lamb fillet marinated in Tuscan spices, cooked medium, served on creamy mashed potato, with seasonal vegetables and a red wine jus

PORK BELLY (GFO) \$35.9
Slow-cooked, seasoned pork belly served with apple slaw, seasoned wedges and house-made smoky BBQ sauce

(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) \$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 \$6.0 | 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 (GFO) \$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

PUMPKIN RISOTTO (GF | V | VGO) \$28.9
Roasted butternut pumpkin, semi-dried tomatoes, spinach and mushroom in a traditional risotto, topped with feta cheese and toasted pine nuts
Add chicken \$4.0 | Add avocado \$4.0

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

ROAST OF THE DAY (GFO) \$28.9
See specials for today's selection
With complementing sauce, served with seasonal vegetables

FISH & CHIPS (GFO) \$27.9
Crispy beer-battered (fried) OR lightly grilled (garlic butter - optional) with house-made tartare sauce, a lemon wedge, chips and salad
Add prawn skewers \$7.0 | Add tempura scallops \$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 \$6.0 | 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 parsley
Add chicken \$4.0 | Add mushroom \$2.0 | Add avocado \$4.0

SALADS

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 avocado \$4.0

GREEK LAMB SALAD (GF) \$34.9
Garlic and rosemary marinated lamb fillet, char-grilled to medium, sliced and served on a Greek salad of crisp lettuce, cherry tomatoes, cucumber, red onion, olives and feta cheese, drizzled with a lemon and olive oil dressing
Add toasted Turkish bread \$5.0

HONEY MUSTARD CHICKEN SALAD (GFO | VO) \$28.9
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

AVOCADO SALAD (GF) \$27.9
Cos lettuce tossed with avocado, crispy bacon, cherry tomatoes, cucumber, red onion, Parmesan cheese and lemon mustard dressing
Add prawn skewers \$7.0 | Add chicken \$4.0



PARMA & SCHNITZEL

OUR FAMOUS HAND-CRUMBED CHICKEN SCHNITZEL TOPPED WITH:

TRADITIONAL House-made Napoli, double-smoked ham, mozzarella and tasty cheese Add onion rings \$6.0	\$27.9
HAWAIIAN House-made Napoli, double-smoked ham, chunky pineapple, mozzarella and tasty cheese Add onion rings \$6.0	\$29.9
FIRECRACKER House-made Napoli sauce, hot pepperoni, red onion, roasted peppers and jalapeños, topped with mozzarella and tasty cheese Add onion rings \$6.0	\$29.9
MEAT LOVERS House-made BBQ sauce, ham, bacon and pulled pork, topped with mozzarella and tasty cheese Add onion rings \$6.0	\$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 side	\$26.9

All served with your choice of: vegetables **OR** chips & salad

PIZZAS

Gluten free bases available - Add \$1.0

MARGHERITA (V GFO) House-made Napoli, double cheese, oregano and garlic	\$16.9
PUMPKIN & FETA (V GFO) House-made Napoli, spinach, roasted pumpkin, feta, semi-dried tomatoes, red onion and cheese	\$19.9
MEAT LOVERS (GFO) House-made BBQ sauce, ham, bacon, pulled pork, chicken and cheese	\$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 cheese	\$19.9

SIDES

CHIPS SALAD POTATO MASH	\$5.9 EACH
SEASONAL VEGETABLES	\$5.9
ONION RINGS	\$6.0
EXTRA SAUCE	\$1.0 EACH
BOWL OF CHIPS with tomato sauce	\$9.0
BOWL OF SEASONED WEDGES with sweet chilli sauce and sour cream	\$11.9

DESSERTS

STICKY DATE PUDDING (NF) With butterscotch sauce and vanilla ice cream	\$9.9
CHOCOLATE VOLCANO CAKE Served with chocolate ganache sauce and double cream	\$9.9
DESSERT CABINET Check out our dessert display at the servery. Something for everyone!	\$9.9

Add ice cream \$2.0

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

MEMBERS & SENIORS

STARTERS

SOUP OF THE DAY	\$5.0
GARLIC BREAD (V) (2 pcs) Add cheese \$1.0 (V) Add cheese & bacon \$2.0	\$4.5
BRUSCHETTA (V) (2 pcs) Add avocado \$2.0	\$7.0

MAINS

MEMBERS | SENIORS

VEGETABLE STIR FRY (V) with Cantonese sauce and Hokkien noodles Add chicken \$4.0 Add prawn cutlets \$7.0	\$20.9 \$16.9
FETTUCCINE CARBONARA (VO GFO - penne pasta) Sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved Parmesan and parsley Add chicken \$4.0 Add mushroom \$2.0 Add avocado \$4.0	\$23.9 \$19.9
LAMBS FRY & BACON (GFO) Δ Traditionally prepared and served with gravy	\$20.9 \$16.9
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	\$23.9 \$18.9
FISH & CHIPS (GFO) Δ Crispy beer-battered (fried) OR lightly grilled (garlic butter - optional) with house-made tartare sauce and a lemon wedge	\$23.9 \$19.9
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 on the side	\$23.9 \$19.9
ROAST OF THE DAY (GFO) Δ	\$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 on the side	\$25.9 \$21.9
PANKO CRUMBED CALAMARI With chips, lemon and tartare sauce	\$23.9 \$19.9

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

DESSERTS

DESSERT OF THE DAY See specials for today's selection	\$5.0
FRUIT SALAD (GF) served with cream	\$5.0

Add ice-cream \$2.0

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.

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

SEPTEMBER 2023

