## | BREAKFAST |

MONDAY - FRIDAY 8.00AM - 10.30AM

CONTINENTAL BREAKFAST 9 | 10 A selection of cereals, toast & condiments with fruit juice, tea & coffee.

**BACON & EGGS** 8.5 | 9.5 Eggs with grilled bacon on toast.

BIG BREAKFAST

Eggs with grilled bacon & tomato,
hash brown, sautéed mushrooms
& chipolata, served on toast.

OMELETTE 9 | 10 With cheese, mushroom, tomato & onion.

**EGGS BENEDICT** 10.5 | 11.5 Poached eggs with grilled ham on a toasted english muffin topped with hollandaise sauce.

BACON & EGG ROLL 8 | 9
Fried eggs with grilled bacon in a toasted panini with bbg sauce.

PANCAKES 9 | 10
Traditional pancakes dusted with powdered sugar. Served with vanilla ice cream & maple syrup.

**VEGETARIAN**8.5 | 9.5
Grilled Tomato, sautéed mushrooms,
spinach, hash brown and toast

KIDS BREAKFAST FREE
A continental breakfast
Plus pancake with ice cream & maple syrup.
Available for Kids under 12 years.

EACH ADDITIONAL ITEM 3

## | BUFFET BREAKFAST |

SATURDAY & SUNDAY 8.00AM - 10.30AM

## | HOT DRINKS |

ESPRESSO 4 CUP | 5 MUG
ESPRESSO MACCHIATO
LONG MACCHIATO
LATTE
CAPPUCCINO
FLAT WHITE
LONG BLACK

CHAILATTE 4.2 CUP | 5.5 MUG

HOT CHOCOLATE 4.6 CUP | 5.2 MUG

with marshmallows

BLACK TEA 3 CUP | 3.5 MUG
ENGLISH BREAKFAST TEA
EARL GRAY TEA
CHAMOMILE TEA
PEPPERMINT TEA
POT OF TEA 5

Add say milk .6

## | JUICES |

ORANGE 3.5
APPLE
PINEAPPLE
TOMATO

STARTERS   ALL DAY		SIDES   ALL DAY
DINNER ROLL	1   1.1	CONE OF BEER BATTERED CHIPS 7   8
GARLIC BREAD	4.5   5	SEASONAL VEGETABLES (G/F) 6   7
Toasted bread slices with		TRADITIONAL SIDE SALAD 5   6
garlic butter.		WEDGES AND SOUR CREAM 8   9
GARLIC & CHEESE PIZZA	9   10	LUNCH   11.30AM - 4.00PM
SOUP OF THE DAY	7   8	
ENTRÉES   FROM 5PM		HAM & CHEESE TOASTY 8   9 Served with beer batter chips
BRUSCHETTA Toasted bread slices topped with garlic butter and a basil bruchetta mix.	7   8	CRUMBED CHICKEN WRAP 12.5   14.5 Tender Coated chicken breast in a tortilla wrap with tomato, lettuce, tasty cheese and mayonnaise.
SWEET CHILI & PARMESAN BREAD Toasted herb bread finished off with a crusted parmesan and mild sweet chili.	8   9	CLUBMULWALA  OPEN STEAK SANDWICH  Steak served on toasted bread with crisp lettuce, caramelised onion, tasty cheese, fresh sliced tomato, egg, mayonnaise & grilled mushrooms
GARLIC PRAWNS	15   16	served with beer batter chips.
Oven baked prawns served with a rich garlic sauce and fragrant rice.		DOUBLE CHEESE & BEEF BURGER 12.5   14.5 Tender meat pattie on a toasted hamburger bun with bacon, crisp
CRUMBED CALAMARI Lightly fried calamari served with a homemade tartare	12   14	lettuce, double tasty cheese, mayonnaise and tomato relish.
& beer battered chips.		BBQ PULLED PORK FOCCACIA 15   17
TRIO OF DIPS Three of the Chefs selection of dips and balsamic oil. Served with warm bread and grissini sticks.	10   12	Succulent pulled pork cooked in a tangy BBQ sauce, with shredded lettuce, spanish onion and swiss cheese in a toasted foccacia bun.

## | SENIORS MEALS | ALL DAY

### TWO COURSE MEALS

16 | 18

All meals are served with your choice of either soup or a dessert from our cake cabinet.

## SENIORS ROAST (GF)

Our roast of the day served with seasonal vegetables & gravy.

#### SENIORS FISH

Our Famous Beer Battered fish served with your choice beer battered chips & traditional side salad or seasonal vegetables with lemon and tartare sauce.

## SENIORS LAMB KORMA CURRY

Tender diced lamb cooked in a traditional Indian cashew style sauce. Served on fragrant jasmine rice and finished with slivered almonds and a pappadum.

#### SENIORS CHICKEN SCHNITZEL

Lightly crumbed schnitzel served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.

## SENIORS SPAGHETTI BOLOGNAISE

Chefs own slow cooked Italian style meat sauce, with spaghetti pasta and fresh shaved parmesan cheese

## | CLUB FAVOURITES | ALL DAY

## ROAST OF THE DAY (GF)

19 | 21

Served with seasonal veg & gravy.

### BEER BATTERED FISH & CHIPS

18 | 20

Our Famous Beer Battered fish served with your choice beer battered chips & traditional side salad or seasonal vegetables with lemon and tartare sauce.

#### CHICKEN SCHNITZEL

20 | 22

Lightly crumbed. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.

#### CHICKEN PARMIGIANA

23 | 25

Lightly Crumbed Schnitzel topped with Napoli sauce, smoked ham & golden melted cheese. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables.

#### LAMB KORMA CURRY

19 | 21

Tender diced lamb cooked in a traditional Indian cashew style sauce. Served on fragrant jasmine rice and finished with slivered almonds and a pappadum.

#### PORTERHOUSE 200G (GF)

26 | 28

Served with your choice of beer battered chips & traditional side salad or seasonal vegetables.
Accompanied with your choice of sauce.

## | MAINS | FROM 5PM

SEAFOOD PLATTER FOR ONE 31 | 33
Beer Battered fish, tempura scallops,
battered samurai prawns, garlic prawns
and salt and pepper squid. Served with
house made tartare, lemon and beer
battered chips & side salad

Platter for two 42 | 44

BAKED SALMON 26 | 28

Topped with a Lemon Gremolata, oven baked and served with a white wine sauce served with chips & salad or vegetables

CHILLI & HONEY BBQ PORK RIBS 25 | 27
Tender spare ribs, twice cooked
and finished with chefs own honey glaze.
Served with chip & salad or vegetables.

CHICKEN NEPTUNE 27 | 29

Crumbed chicken breast filled with scallops and shrimp and topped with a garlic cream sauce.

Served with chips & salad or vegetables.

**PUMPKIN AND SAGE RAVIOLI** 18 | 20 Finished in a wild mushroom and pesto sauce and topped with parmesan.

WARM LAMB SALAD 19 | 21 Stone baked seasoned sliced lamb on a bed of tossed Greek style salad

served with a tangy tzatziki.

## MAINS | FROM 5PM

almonds and a pappadum.

LAMB KORMA CURRY

Tender diced lamb, cooked in
a traditional Indian cashew style
sauce. Served on fragrant jasmine
rice and finished with slivered

BEEF LASAGNA

Traditional recipe smothered in a cheese sauce. Served with beer battered chips and side salad.

## | FROM THE GRILL | FROM 5PM

 SCOTCH FILLET STEAK 300G (GF)
 32 | 34

 PORTERHOUSE 200G (GF)
 26 | 28

 EYE FILLET 150G (GF)
 27 | 29

Steak cooked to your liking, accompanied with your choice of sauce.
All served with your choice of beer battered chips and traditional side salad or seasonal vegetables.

## | SAUCES |

MUSHROOM SAUCE GARLIC BUTTER
PEPPER SAUCE TOMATO SAUCE
TRADITIONAL GRAVY TARTARE SAUCE
MUSTARDS

Additional sauces

3

## PIZZA | FROM 5PM

Clubmulwala's pizzas straight from our specialty built oven

13 | 14

#### **MEAT LOVERS**

Fresh leg ham, seasoned chicken, mild salami, sausage & cheese.

#### **BBQ CHICKEN**

Spiced chicken, pineapple, mushrooms, BBQ sauce & cheese.

#### FIRE BREATHER

Fresh leg ham, calabrese salami, fresh chili, spanish onion, fresh sliced capsicum, jalapeños and cheese.

### **MARGHERITA**

Sliced tomato, cheese & oregano

## **TROPICANA**

Fresh shaved leg ham, cut pineapple and cheese

## TRADITIONAL AUSSIE

Fresh shaved leg ham, cheese and topped with a farm fresh cracked egg.

## **VEGETARIAN**

Marinated capsicum, kalamata olives, mushrooms, spanish onion, honey roasted pumpkin, oregano and cheese.

Additional Ingredients

2

Gluten Free Pizza Rase

2.5

## KIDS' MEALS | ALL DAY

Available for children 12yr & under. 7.5 All meals include a soft drink.

#### FISH & CHIPS

#### ROAST OF THE DAY

Served with vegetables or chips and gravy.

CHICKEN NUGGETS & CHIPS

SPAGHETTI BOLOGNAISE

TROPICAL PIZZA (after 5pm)

## | DESSERTS | ALL DAY

### **HOUSE-MADE CAKES**

See our cabinet display

COLD STONE ICE CREAM SMASH 9.5 | 10.5

Served with bite size treats and chocolate fudge syrup

WARM STICKY DATE PUDDING

9.5 | 10.5

Lashed with butterscotch and a dollop of double cream

WHITE WINE			MARLBOROUGH DYSTER BAY CHARDONNAY	32
DE BORTOLI LORIMER CHARDONNAY	6G	22	Marlborough, NZ	
Bilbul, NSW			STANTON AND KILLEEN	30
DE BORTOLI LORIMER	6G	22	CHARDONNAY Marlborough, NZ	
SEMILLON SAUVIGNON BLANC Bilbul, NSW			MARLBOROUGH SECRET STONE	31
DE BORTOLI	6G	22	SAUVIGNON BLANC Marlborough, NZ	
<b>WILLOWGLEN MOSCATO</b> Riverina, NSW			MARLBOROUGH OYSTER BAY	8.5   32
GAPSTED RIESLING King Valley, VIC	6.5G	23	SAUVIGNON BLANC Marlborough, NZ	
BROWN BROTHERS CROUCHEN RIESLING	6.8G	23	SPARKLING WINES	
Milawa, VIC			BROWN BROTHERS NV	6
RICHLAND SAUVIGNON BLANC Riverina, VIC		23	<b>PROSECCO PICCOLO</b> 200ml Bottle Milawa, VIC	
RUTHERGLEN MOSCATO PICCOLO 330ML Rutherglen, VIC		6G	YELLOWGLEN YELLOW PICCOLO 200ml Bottle Nuriootpa, SA	7.5
RUTHERGLEN SAUVIGNON BLANC Rutherglen, VIC		25	<b>T'GALLANT PROSECCO</b> Main Ridge, VIC	25
BROWN BROTHERS MOSCATO	7.5G	26	<b>YELLOWGLEN YELLOW</b> Nuriootpa, SA	28
Milawa. VIC			JANZ PREMIUM CUVEE	35
DE BORTOLI WINDY PEAK PINOT GRIGIO	7.8G	28	<b>SPARKLING</b> Pipers Book, TAS	
King Valley, VIC			MASON DE GRAND	49
T'GALLANT CAPE SCHANCK PINOT GRIGIO		28	ESPIRIT CHAMPAGNE France	
Morning Peninsula, VIC			<b>WILLOWGLEN CHAMPAGNE</b> Bilbul, NSW	6G   22

FORTIFIED		RED WINES	
MORRIS CLASSIC TAWNY	5.6 G	BROWN BROTHERS	7G   31
MORRIS CLASSIC TOKAY	5.8 G	TEN ACRES SHIRAZ	
CLUBMULWALA VINTAGE PORT	4 G	Heathcote. VIC	
HANDWOODS GRAND TAWNY	5.6 G	CLARE VALLEY ANNIE'S LANE SHIRAZ	8G   31
ROYAL RESERVE	2.3 G	Clare Valley. SA	
RED WINES   DE BORTOLI LORIMER SHIRAZ	6G   22	JAMIESONS RUN CABERNET SHIRAZ MERLOT Coonawarra, SA	8G   31
Bilbul, NSW	·	CAMPBELL'S SHIRAZ DURIF	35
LAMBRUSCO DELLEMILIA Italy	6G   22	Rutherglen, VIC STANTON & KILLEEN	35
DE BORTOLI LORIMER CABERNET MERLOT	6G   22	SHIRAZ DURIF Rutherglen, VIC	חח
Bilbul, NSW		CAMPBELL'S BOBBIE	36
RICHLAND CABERNET Riverland, NSW	23	<b>BURNS SHIRAZ</b> Rutherglen, VIC	
RUTHERGLEN SHIRAZ DURIF Bilbul, NSW	25	<b>BAILEY'S OF GLENROWAN SHIRAZ</b> Glenrowan, VIC	37
WOLF BLASS RED LABEL SHIRAZ CABERNET SAUVIGNON	7.5G   26	SALTRAMS PEPPERJACK SHIRAZ Barossa Valley, SA	39
Nuriootpa, SA		GAPSTED HIDDEN STORY	23
BULLER BEVERFORD MERLOT	7.3G   27	<b>CABERNET SAUVIGNON</b> Myrtleford, VIC	
Bedford, VIC		BULLER WINES	7.5G   32
ROSEMOUNT ESTATE CABERNET MERLOT Nurioopta, SA	27	CABERNET SAUVIGNON Rutherglen, VIC	

- ONE FIFTY LASHES PALE ALE

- NINE TALES AMBER ALE - FOUR WIVES PILSENER

#### | COCKTAILS | | PRE-MIX AND SPIRITS | SEE WHAT'S AVAILABLE AT BAR MUCKTAIL 4 FRUIT TINGLE 17 | SOFT DRINKS | ESPRESSO MARTINI 15 17 PEPSI ILLUSION DIET COCA COLA PINA COLADA 17 PEPSI MAX **BOTTLED WATER** MARGARITA 17 **LEMON SQUASH** TONIC WATER **BLOODY MARY** 17 LEMONADE MINERAL WATER LONG ISLAND ICED TEA 15 SUNKIST BITTER LEMON RASPBERRY LEMONADE SODA WATER BEER ON TAP I COCA COLA DRY GINGER ALE CARLTON DRAUGHT HAHN PREMIUM LIGHT | JUICES | JAMES SQUIRE ONE FIFTY LASHES 3.5 DRANGE FIVE SEEDS CIDERS APPLE HAHN SUPER DRY PINEAPPLE TOMATO XXXX GOLD | MILKZHAKEZ | | STUBBIES | ABBOTSFORD STOUT ICED COFFEE 5.2 CORONA ICED CHOCOLATE 5.7 CROWN LAGER **MILK SHAKE** 5 VICTORIAN BITTER 6.7THICK SHAKE CARLTON DRY ADD SOY MILK R CASCADE PREMIUM LIGHT JAMES SQUIRE: