

ENTREE

Garlic Bread

parsley, sea salt & cracked pepper
add cheese

Guest	Member
\$11	\$10
\$13	\$12

Soup of the Day

served with a dinner roll

\$14	\$13
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Bruschetta (V)

fresh & sun-dried tomatoes, Spanish onion, Persian feta & balsamic glaze on grilled Turkish bread

\$18	\$17
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Three Cheese Arancini (6)

pecorino, mozzarella & ricotta arancini, served with roasted garlic aioli

\$18	\$17
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Buffalo Chicken Wings (GF)

blue cheese dressing, spring onion, fried shallots

\$18	\$17
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Crispy Prawn Cutlets (5) (GF) (I)

szechuan pepper, smoked paprika aioli

\$23	\$22
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Lemon Pepper Calamari (GF) (I)

fresh garden salad & black lime aioli
add chips \$5

\$23	\$21
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FAVOURITES

Beer Battered Barramundi Fillet (I)

house garden salad, chips, tartare sauce & lemon

Guest	Member
\$30	\$28

Chicken Schnitzel

house garden salad, lemon, chips & gravy

\$30	\$28
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Chicken Parmigiana

tomato Napoli sauce, ham & mozzarella cheese served with house garden salad & chips

\$32	\$30
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Classic Chicken Windsor

tender chicken schnitzel, plum sauce, crispy bacon, mozzarella cheese, steak fries & house garden salad

\$34	\$31
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Roast of the Day (GF)

served with seasonal greens, roasted vegetables, red wine gravy & condiments

\$32	\$30
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SALADS

Classic Caesar Salad (GFO)

crisp cos lettuce, crispy bacon, croutons, anchovies, soft boiled egg, aged parmesan cheese & caesar dressing
add chicken \$5 add prawns \$10

Guest	Member
\$23	\$21

Moroccan Salad (GF, V, VE)

roasted sweet potato, peppers, sun-dried tomatoes, Spanish onion, chickpeas & mixed salad leaves in a tangy vinaigrette
add chicken \$5

\$22	\$20
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Warm Thai Beef Salad (GFO, V*)

grilled beef strips, mixed winter leaves, cherry tomatoes, cucumber, Spanish onion, fresh herbs, toasted peanuts, crispy shallots, & a classic Thai nam jim dressing

\$33	\$31
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PANS

Kung Pao Chicken (GF)

tender wok fried chicken thigh, roasted peanuts, bell peppers, bok choy, chilli, garlic & ginger tossed in rich szechuan peppercorn sauce with fried shallots & steamed jasmine rice

Guest	Member
\$35	\$32

Creamy Pesto Gnocchi (GFO, V*)

potato gnocchi, wild mushrooms, sun-dried tomatoes, wilted baby spinach, garlic, white wine, aged parmesan cheese & fresh herbs
add chicken \$5

\$32	\$30
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Classic Butter Chicken (GFO)

succulent chicken thigh cooked in a creamy tomato-butter sauce with grilled flat bread, steamed basmati rice, pappadam & yoghurt dressing

\$33	\$31
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Moroccan Lamb Risotto (GF, V*)

tender slow-braised lamb shank folded through a saffron-infused creamy risotto, enriched with apricots, harissa, & fresh baby spinach, finished with aged parmesan & fresh herbs

\$36	\$34
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Prawn & Mussel Linguine (I)

al dente fresh egg linguine, tiger prawns & tender mussels, sautéed with garlic, chilli, sweet shallots, vine-ripened tomatoes, baby spinach, fresh herbs, lemon beurre blanc & aged parmesan cheese

\$36	\$34
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GRILL

300g Premium MB2 Scotch Fillet (GF)

Guest	Member
\$49	\$47

300g MB2 Porterhouse Steak (GF)

\$49	\$47
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200g Tasmanian Salmon Fillet (GF) (A)

\$38	\$36
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Signature sauces - enhance your grill selections with one of our house-crafted accompaniments:

- mushroom gravy
- classic rich jus
- green peppercorn gravy
- garlic butter

All meals from the grill are served with a signature sauce and your choice of one side:

| chips & salad | seasonal vegetables | creamy mash | slaw & chips |

SIDES

Chips (GF) with garlic aioli

\$10

Potato Wedges sweet chilli & sour cream

\$12

Steamed Vegetables (GF)

\$8

Mashed Potato (GF)

\$6

House Garden Salad (GF, V, VE)

\$6

MAINS

Free Range Chicken Supreme (GF)

skin on breast stuffed with camembert cheese, sun-dried tomatoes & spinach, with pommes fondant, glazed young carrots, seasonal greens & garlic cream champagne reduction

Guest	Member
\$35	\$33

Twice Cooked Pork Belly (GF)

with spiced apple relish, buttered carrot puree, roasted Dutch carrots, creamy mash potato, seasonal greens & port wine jus

\$37	\$35
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Grilled Queensland Barramundi

Fillet (GF) (A)

skin on barramundi fillet, roasted fennel puree, sweet potato mash, seasonal greens & Dutch carrots with a white wine & tarragon sauce

\$37	\$35
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Classic Beef Osso Bucco (GF)

slow-braised beef Osso Bucco cooked in tomato, red wine & aromatic herbs, seasonal greens, mash potato, braised red wine reduction & gremolata

\$40	\$38
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Ribs & Wings

BBQ chicken wings & pork ribs with coleslaw, steak fries & gravy

\$40	\$38
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Lasagna

with chips & salad

\$29	\$27
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Chicken Scallopini

chicken fillet, button mushrooms, garlic, spring onion, fried shallots, with creamy mash potato & seasonal vegetables

\$35	\$32
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DESSERT

Warm Chocolate Walnut Brownie (GF)

vanilla cream, chocolate ganache, pistachio crumble, vanilla ice cream & seasonal berries.

\$15

Lemon Meringue

smooth lemon curd layered in crisp pastry with caramelised meringue, white chocolate soil, fresh seasonal berries & raspberry coulis

\$15

Self-Saucing Chocolate Pudding

rich baked chocolate pudding with a molten chocolate sauce, rock salted caramel ice cream, chocolate soil & fresh berries

\$15

Warm Sticky Date Pudding

butterscotch sauce, vanilla ice cream & berry coulis

\$15

Classic Vanilla Crème Brûlée (GF)

crisp caramelised sugar, seasonal berries & coulis

\$15

KIDS MEALS

UNDER 12 YO Includes a choice of: Frog in the Pond or Ice Cream with Topping

Nuggets & Chips with tomato sauce

\$14

Fish & Chips battered or grilled with tomato sauce

\$14

Spaghetti Bolognese with shaved parmesan

\$14

Spaghetti Napoli (V) with shaved parmesan

\$14

SENIORS MENU

**One Course \$20 | Two Course \$25 |
Three Course \$28**

ENTREE

**Garlic Bread
OR**

Soup of the Day
served with a bread roll & butter

MAINS

Beer Battered Barramundi Fillet (I)

golden-fried barramundi fillet in a delicate beer batter, served with steak fries, house garden salad, lemon wedge & tartar sauce

Chicken Schnitzel

served with chips, house garden salad & gravy

Chicken Parmigiana

chicken schnitzel topped with Napoli sauce, ham & mozzarella cheese, served with chips & house garden salad

Veal & Mushroom Penne (GF)

slow-braised bobby veal cooked in tomatoes, red wine & aromatic herbs with baby spinach & aged parmesan

Roast of the Day (GF)

served with seasonal greens, roasted vegetables, red wine gravy & condiments

Alla Carbonara

spaghetti pasta, bacon, spring onion, white wine cream reduction & aged parmesan

Creamy Pesto Gnocchi (GFO, V*)

potato gnocchi, wild mushrooms, sun-dried tomatoes, wilted baby spinach, garlic, white wine, aged parmesan cheese & fresh herbs

DESSERTS

Warm Sticky Date Pudding

butterscotch sauce, vanilla ice cream & berry coulis

Classic Vanilla Crème Brulee (GF)

crisp caramelized sugar, seasonal berries & coulis

(V) Vegetarian / (V*) Vegetarian Option / (VE) Vegan / (GF) Gluten Free / (GFO) Gluten Free Option / (A) Australian Seafood / (I) Imported Seafood

DRINKS

WINES

White Wine

	Glass 150ml	Glass 250ml	Bottle
Hardys The Riddle Chardonnay	\$7.70	\$11.60	\$26.00
George Wyndham Bin 222 Chardonnay	\$8.20	\$12.30	\$33.00
Stoneleigh Sauvignon Blanc	\$8.80	\$13.20	\$31.00
Hardys The Riddle Sauvignon Blanc	\$7.70	\$11.60	\$26.00
Rolf Binder Riesling	\$9.00	\$14.00	\$37.00
Grant Burge Pinot Grigio	\$8.10	\$13.00	\$32.00
Jacobs Creek Le Petit Rose	\$9.00	\$13.50	\$35.00
Amberly Kiss & Tell Moscato	\$8.20	\$12.40	\$29.00

Red Wine

Jacobs Creek Reserve Cabernet Sauvignon	\$9.40	\$14.60	\$35.00
Hardys The Riddle Shiraz	\$7.70	\$11.60	\$26.00
George Wyndham Bin 555 Shiraz	\$8.20	\$12.30	\$33.00
St Hallett Black Clay Shiraz	\$9.50	\$14.70	\$35.00
Benchmark Merlot	\$9.00	\$13.00	\$31.00
Stoneleigh Pinot Noir	\$10.00	\$16.00	\$35.00
Tintara GSM	~~~	~~~	\$39.00

Sparkling

Tatachilla Brut NV	\$7.70	~~~	\$26.00
Yarra Burn Prosecco	\$8.20	~~~	\$30.00

TAP DRINKS

Carlton Draught
Carlton Dry
Canadian Club & Dry
Great Northern Super Crisp
Hard Rated
Mt Macedon Pale Ale
Carlton Dry Mid 3.5%

MOCKTAILS

Elderflower Refresher

cranberry juice, elderflower syrup & raspberry cordial

Pink Paradise

cranberry juice, passionfruit syrup & Sprite

Tropical Sunset

pineapple juice, orange juice, Grenadine & Sprite

**Sign up as a
Club Sunbury
Member to
Enjoy Member
Discounts on
Food & Beverages
Today**



Disclaimer: Whilst every effort is made to ensure meals and products prepared in Club Sunbury kitchens are Gluten-Free or do not contain nuts, they are prepared in the same facility and ovens as our regular meals. We therefore cannot guarantee that our menu items are 100% free of gluten or nuts, as there is always a possibility of transference of trace amounts from other kitchen implements and surfaces. Please consider this when ordering from our menu.

COCKTAILS \$18 EACH

Espresso Martini

Vodka, Kahlua, double shot coffee & sugar syrup

Long Island

Gin, Vodka, Bacardi, Tequila & Coke

Cosmopolitan

Vodka, Cointreau, cranberry juice & lime

Pornstar Martini

Vodka, Passoa, vanilla syrup, passionfruit syrup & lime juice

Frosty Fruit

Peach Schnapps, Midori, pineapple juice & fresh lemon juice

Fruit Tingle

Vodka, Blue Curacao, lemonade & raspberry

Lemon Drop Martini

Vodka, Cointreau, Lemon Juice & Sugar Syrup

Midori Illusion

Midori, Cointreau & Pineapple Juice

French Martini

Chambord, Vanilla Vodka & Cranberry Juice

Pretty In Pink

Pink Gin, Sparkling Wine, Sugar Syrup, Lemon Juice, Raspberry & Soda



NON-ALCOHOLIC

Soft Drink Post Mix

Coke, Coke No Sugar, Sprite, Fanta, Lift, Raspberry

Juice Selection

Lemon Lime Bitters

Milkshake

chocolate, strawberry, caramel, vanilla

Spider

ice cream and soft drink

*Spirits Available
AT THE BAR*