

MENU

STARTERS

CHEESY GARLIC BREAD (V)	12	GREEN PRAWN CURRY	17
GARLIC BREAD (V)	11	SPRING ROLLS	
WARM SOURDOUGH (VG)	10	Spring rolls (3) served with sweet chilli plum sauce	
Served with extra virgin olive oil, balsamic vinegar & sea salt		SOUTHERN SPICED CHICKEN TENDERS	18
BOWL OF CHIPS (V) (VGO)	9.9	Chipotle mayo, maple & Frank's hot sauce glaze & pickles	
BOWL OF CHIPS & GRAVY (V)	11.5	WARM SAGANAKI (V) (LG)	17
SOUP OF THE DAY	13	Served with compressed pear & a pomegranate & honey dressing	
Please refer to the daily specials for today's selection		BRUSCHETTA (V) (VGO) (LGO)	17.5
ITALIAN TOMATO ARANCINI (VG) (V) (LG)	16	Charred rustic bread topped with heirloom tomato, onion salsa, fior di latte, drizzled with olive oil & balsamic reduction	
Arancini (5) served with smoked paprika mayo		Gluten free bread	add 2
SMOKED BEEF CROQUETTES	16	LEMON PEPPER CALAMARI	18
Croquettes (4) served with truffle aioli & shaved parmesan cheese		Dressed rocket, aioli & balsamic glaze	
DUO OF DIPS (V)	16	CHARGRILLED LAMB & HONEY SAUSAGES (LG)	14
Fresh dips served with grilled Turkish bread.		Served with mint chimichurri, pickled onions & lemon	
Please refer to the daily specials for today's selection		PORK BELLY BITES	18
Extra dips & bread	6 each	Western plain crispy pork belly bites in a honey soy glaze. Served with candied watermelon, spring onions & toasted sesame seeds	
Gluten free bread	add 4		
TANDOORI CHICKEN SPARE RIBS (LG)	15		
Served with mint raita			

(V) Vegetarian (VG) Vegan (LG) Low Gluten
(VGO) Vegan Option (LGO) Low Gluten Option

FOOD ALLERGEN STATEMENT

Please be aware that our menu items prepared in our kitchen may contain or may come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, & MILK during the food preparation process in our kitchen. For more information, please speak with our manager on duty & ensure you advise our staff of your specific dietary needs. Please be aware that due to potential cross contamination from fryer use, etc we CANNOT guarantee that any menu item is completely free of allergens or "100% Gluten Free."

Yarraville Club Members receive 5% discount on their meal selection from the main menu on production of a valid members card
Please Note: We charge a 10% surcharge on Public Holidays. Credit Card payments incur a bank processing fee.

Cakeage charge \$15

MENU

FROM THE GRILL

Please allow 35 – 40 minutes cooking time
for medium well / well done

All steaks are served with chips & salad with your choice of sauce

300g ANGUS PURE PORTERHOUSE 42 (Grass Fed MB 2+) - Barossa, SA	Vic Farms Signature 300g SCOTCH 59 FILLET (Grass Fed MB 2+) - Gippsland, VIC
200g BLACK ANGUS EYE FILLET 52 (150 day Grain Fed MB 2+) New England Tableland, NSW	Rangers Valley 250g WAGYU 49 ROSTBIFF RUMP (350 days slow Grain Fed MB 9+) - New England Tableland, NSW
400g Great Southern RIB EYE 61 (Grass Fed) - VICTORIA	

SAUCES

red wine jus | traditional gravy | creamy
pepper sauce | creamy mushroom sauce |
béarnaise sauce | garlic butter

ADD ONS

Extra Sauces (per serve)	3
Creamy Prawn Sauce	15.5
Onion Rings	7.5

SIDE DISHES TO SHARE

Available as an addition to a main meal

Garden Salad	10
Bowl of Steamed Seasonal Green Vegetables	13.5
Bowl of Chat Potatoes	12.5
Bowl of Chips	9.9
Bowl of Sweet Potato Fries	13.5
Bowl of Creamy Mash	12
Swap Side to Vegetables	3.5
Swap Chips to Sweet Potato Fries	3.5

Meat Temperatures

Blue

Sealed, very red in the centre.
Room temperature

Rare

Red in the centre.
Lukewarm temperature

Medium Rare

Pinkish-red in the centre.
Warm temperature

Medium

Pink in the centre.
Hot temperature

Medium Well

Very little pink in the centre.
Hot temperature

Well Done

No pink, brown in the centre.
Hot temperature



MENU

MAINS

ROAST OF THE DAY (LG)

Refer to specials for price

Traditional roast served with seasonal roast vegetables & gravy
Please refer to the daily specials for today's selection

Senior Serve Refer to specials

'THE CLASSIC' CHICKEN 29.9

PARMIGIANA

Crumbed chicken breast topped with napoli sauce, virginia ham & mozzarella cheese. Served with chips & salad

Senior Serve 24

CHICKEN SCHNITZEL 28.9

Golden crumbed chicken breast served with chips & salad, a lemon wedge & gravy

Senior Serve 23

VEAL SCHNITZEL 35

Lemon pepper crumbed Bobby's veal served with chips & salad a lemon wedge & gravy

VEGGIE SCHNITZEL (V) (VG) 29

Veggie schnitzel served with chips, salad & a lemon wedge

EGGPLANT PARMIGIANA (V) 28 (VGO)

Ratatouille, tomato sugo & mozzarella. Served with chips & salad

BUTTER CHICKEN (LGO) 31

Boneless slow cooked chicken in aromatic Indian spices served with rice, roti bread & pappadums with a cucumber & garlic yogurt

SPICY NASI GORENG (V) 23.9

Basmati rice, mixed vegetables, light soy sauce & topped with a fried egg

ADD ONS

Chicken 7.5

Prawns 9.5

BEER BATTERED FISH & 29.9

CHIPS

Beer battered fresh Rockling served with chips & salad, a lemon wedge & tartare sauce

Senior Serve 23

GRILLED FISH OF THE DAY

Please refer to the daily specials for today's selection

Market Price

ATLANTIC SALMON 38

Served with beetroot puree, pickled beets, green beans, Yarra Valley caviar & salsa verde

SALT & PEPPER CALAMARI 29.9

Flash fried calamari served with chips & salad with aioli

SPICED BUTTERNUT 27.9

PUMPKIN GNOCCHI (V)

Served with spinach, pumpkin puree, pumpkin seeds, pine nuts, crispy sage & goats cheese

ADD ONS

Chicken 7.5

SPICY TIGER PRAWN LINGUINE 34

Linguine with prawns, garlic oil, cherry tomatoes, sambal, fresh chilli & rocket

TRADITIONAL CARBONARA 29.9

Linguine in a creamy garlic & white wine sauce with pancetta & parmesan

Senior Serve 23

ADD ONS

Chicken 7.5

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PIZZAS

Homemade dough, hand tossed & cooked in our stone-based pizza oven

Available Dinner Monday to Friday

Available Lunch & Dinner Saturday & Sunday

GARLIC, HERB & CHEESE PIZZA (V)	19.9	GARLIC PRAWN & CHILLI PIZZA	29.9	HAWAIIAN PIZZA	25
Topped with mozzarella, roasted garlic & oregano		Napoli sauce base, mozzarella, marinated tiger prawns, garlic, fresh chilli & rocket		Napoli sauce, mozzarella, ham & pineapple	
CLASSIC MARGHERITA PIZZA (V)	22.9	SALAMI PIZZA	24	BBQ CHICKEN & MUSHROOM PIZZA	24.9
Napoli sauce, mozzarella & basil		Napoli sauce base, mozzarella, salami & chilli oil		Napoli base, mozzarella, chicken, mushroom, spring onion & BBQ sauce	
ADD ONS					
Gluten Free Base	6				
Chicken	7.5				
Bacon, Ham, Salami, Anchovies	6.5				
Pineapple, Olives, Mushroom, Fetta, Egg	4.5				

BURGERS

CLASSIC CHEESEBURGER	29	SOUTHERN FRIED CHICKEN BURGER	29
Premium beef patty topped with grilled bacon, cheese, pickles, lettuce, tomato, mustard & tomato sauce on a milk bun. Served with chips & aioli		Chicken thigh fillet coated in a southern style crumb topped with cos lettuce, house slaw, cheese, pickles, tomato & aioli. Served with chips & aioli	
VEGGIE BURGER (V)(VGO)	30	STEAK SANDWICH	32
Mixed vegetable patty topped with cos lettuce, cheese, tomato, aioli on a milk bun. Served with chips & aioli		150g Porterhouse topped with bacon, cheese, tomato, lettuce, caramelised onion, aioli & BBQ sauce in turkish bread. Served with chips & aioli	
ADD ONS			
		Egg, Guacamole, Pineapple	4.5
		Bacon	6.5
		Cheese	3
		Onion Rings	7.5
		Potato Bun (Gluten Free)	4

SALADS

THAI BEEF SALAD (LGO)	25.9	CLASSIC CAESAR SALAD	25.9
Grilled beef strips with green papaya, pickled carrots, crispy noodles, spring onion, sweet chilli & fragrant herbs		Cos lettuce with crispy bacon, croutons, shaved parmesan & a boiled egg with a classic caesar dressing	
WARM PUMPKIN SALAD (V) (LG) (VGO)	25.9	ADD ONS	
Warm pumpkin with heirloom carrots, quinoa, spinach & chickpeas with fetta		Chicken	7.5
		Prawns	9.5
		Calamari	9.5

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LUNCH SPECIALS

Available for lunch - Monday to Saturday ONLY
*not available on public holidays

\$ 2 4 . 5

Includes a pot of soft drink, tap beer or glass of house wine

CHICKEN SCHNITZEL

Golden crumbed chicken breast served with chips & salad, a lemon wedge & gravy

CHICKEN PARMIGIANA

Golden crumbed chicken breast topped with napoli sauce, virginia ham & mozzarella cheese. Served with chips & salad

STEAK SANDWICH

150g Porterhouse topped with bacon, cheese, tomato, lettuce, caramelised onion, aioli & BBQ sauce in turkish bread. Served with chips & aioli

CHICKEN SCHNITZEL WRAP

Crumbed chicken schnitzel wrapped in a soft flour tortilla with lettuce, cheese, tomato & aioli. Served with chips & aioli

WARM PUMPKIN SALAD

(V) (LG) (VGO)

Warm pumpkin with heirloom carrots, quinoa, spinach & chickpeas with fetta

BBQ PULLED PORK FOCACCIA

Topped with creamy slaw, smoky BBQ sauce & lettuce. Served with chips & aioli

SPICY NASI GORENG

Basmati rice, mixed vegetables, light soy sauce & topped with a fried egg

ADD ONS

Chicken	7.5
Prawns	9.5

CHICKEN & MUSHROOM LINGUINE

Spinach, creamy white wine sauce. Topped with parmesan

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