# SHARING

#### CHEESY GARLIC BREAD (∨) 12

#### GARLIC BREAD $(\vee)$ 11

#### WARM SOURDOUGH (VG) 10

Served with extra virgin olive oil, balsamic vinegar & sea salt

### BOWL OF CHIPS (V) (VGO) 9.9

#### BOWL OF CHIPS & GRAVY $(\lor)$ 11.5

#### SOUP OF THE DAY 13

Please refer to the daily specials for today's selection

#### **ITALIAN TOMATO ARANCINI 16**

(VG) (V) (LG)

Arancini (5) served with smoked paprika mayo

#### SMOKED BEEF CROQUETTES 16

Croquettes (4) served with truffle aioli & shaved parmesan cheese

### DUO OF DIPS $(\vee)$ 16

Fresh dips served with grilled Turkish bread. Please refer to the daily specials for today's selection

Extra dips & bread 6 each Gluten free bread add 4

#### TANDOORI CHICKEN 15 SPARE RIBS (LG)

Served with mint raita

# GREEN PRAWN CURRY 17 SPRING ROLLS

Spring rolls (3) served with sweet chilli plum sauce

#### SOUTHERN SPICED 18 CHICKEN TENDERS

Chipotle mayo, maple & Frank's hot sauce glaze & pickles

#### WARM SAGANAKI (V) (LG) 17

Served with compressed pear & a pomegranate & honey dressing

# BRUSCHETTA 17.5

(V) (VGO) (LGO)

Charred rustic bread topped with heirloom tomato, onion salsa, fior di latte, drizzled with olive oil & balsamic reduction

Gluten free bread add 2

#### LEMON PEPPER CALAMARI 18

Dressed rocket, aioli & balsamic glaze

#### CHARGRILLED LAMB & 14 HONEY SAUSAGES (LG)

Served with mint chimichurri, pickled onions & lemon

#### PORK BELLY BITES 18

Western plain crispy pork belly bites in a honey soy glaze. Served with candied watermelon, spring onions & toasted sesame seeds

(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. Please Note: If ordering from sports bar or outdoor alfresco area, all starters & main meals will be served together. Cakeage charge \$15



# 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

# Riverine Premium 300g 44 PORTERHOUSE

(100 day Grain Fed MB 2+)

#### 200g Black Angus EYE FILLET 52

(150 day Grain Fed MB 2+) New England Tableland, NSW

## 400g Great Southern RIB EYE 61

(Grass Fed MB 2+) - Barossa, SA

# 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

# Vic Farms Signature 59 300g SCOTCH FILLET

(Grass Fed MB 2+) - Gippsland, VIC

# Rangers Valley 250g 49 Wagyu ROSTBIFF RUMP

(350 days slow Grain Fed MB 9+) - New England Tableland, NSW

## SIDE DISHES TO SHARE

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

# 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** 

# CHICKEN PARMIGIANA 29.9

**Refer to specials** 

35

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

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 28 PARMIGIANA (V) (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

ADD ONS

Chicken 7.5

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# PIZZAS

Homemade dough, hand tossed & cooked in our stone-based pizza oven Available Dinner Monday-Friday Available Lunch & Dinner Saturday-Sunday

#### GARLIC, HERB & 19.9 CHEESE PIZZA $(\lor)$

Topped with mozzarella, roasted garlic & oregano

# CLASSIC MARGHERITA 22.9 PIZZA $(\lor)$

Napoli sauce, mozzarella & basil

#### 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

Premium beef patty topped with grilled bacon, cheese, pickles, lettuce, tomato, mustard & tomato sauce on a milk bun. Served with chips & aioli

# **VEGGIE BURGER** $(\lor)(\lor GO)$

30

Mixed vegetable patty topped with cos lettuce, cheese, tomato, aioli on a milk bun. 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

Grilled beef strips with green papaya, pickled carrots, crispy noodles, spring onion, sweet chilli & fragrant herbs

#### WARM PUMPKIN SALAD 25.9

(V) (LG) (VGO)

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

#### GARLIC PRAWN & 29.9 CHILLI PIZZA

Napoli sauce base, mozzarella, marinated tiger prawns, garlic, fresh chilli & rocket

#### SALAMI PIZZA 24

Napoli sauce base, mozzarella, salami & chilli oil

#### HAWAIIAN PIZZA 25

Napoli sauce, mozzarella, ham & pineapple

# BBQ CHICKEN & 24.9 MUSHROOM PIZZA

Napoli base, mozzarella, chicken, mushroom, spring onion & BBQ sauce

### SOUTHERN FRIED 29 CHICKEN BURGER

Chicken thigh fillet coated in a southern style crumb topped with cos lettuce, house slaw, cheese, pickles, tomato &aioli. Served with chips & aioli

### STEAK SANDWICH 32

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

#### CLASSIC CAESAR SALAD 25.9

Cos lettuce with crispy bacon, croutons, shaved parmesan & a boiled egg with a classic caesar dressing

#### ADD ONS

Chicken **7.5** Prawns **9.5** Calamari **9.5** 

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



# LUNCH SPECIALS

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

# \$24.5

# 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**

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

# **STEAK SANDWICH**

150g Rump 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 (V)

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

#### ADD ONS Chicken 7.5 Prawns 9.5

# CHICKEN & MUSHROOM

Spinach, creamy white wine sauce. Topped with parmesan

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

