

## CHEESY GARLIC BREAD (V) 12

## GARLIC BREAD (V) 11

## COBB LOAF (V) 15

Served with extra virgin olive oil, balsamic vinegar & garlic & herb butter

## SOUP OF THE DAY 13

Please refer to the daily specials for today's selection

## ITALIAN TOMATO ARANCINI 16

(VG) (V) (LGO)

Arancini (5) served with smoked paprika mayo

## SMOKED BEEF CROQUETTES 16

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

## DUO OF DIPS (V) 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

## MAPLE BUFFALO CHICKEN BITES 18

Served with tangy ranch sauce

## CORN RIBS (LG) (VGO) 15

Served with smoky house seasoning, chipotle mayo & lime

## GRILLED LAMB KOFTA (LG) 19

Lamb kofta (3) served with mint tzatziki & pickled onions

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

## CHICKEN 17.5

## SAN CHOY BAO (LG)

San Choy Bao (3) topped with fermented chilli, roast cashew nuts & sesame seeds

## BURRATA (V) (LGO) 20

Served with fennel & apricot jam & grilled focaccia. Topped with toasted almonds

## WARM SAGANAKI (V) (LG) 19

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

Served with a lemon wedge & aioli

## PORK BELLY BITES 18

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

## PRAWN HARGOW DUMPLINGS 16

Dumplings (5) served with sweet chilli & soy dressing, crispy shallots, spring onions & a drizzle of sweet chilli oil

### 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

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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 57**

**300g SCOTCH FILLET**

(Grass Fed MB 2+) - Gippsland, VIC

**Rangers Valley 250g 49**

**Wagyu ROSTBIFF RUMP**

(350 day slow Grain Fed MB 9+)

- New England Tableland, NSW

## SIDE DISHES TO SHARE

Garden Salad 10

Bowl of Seasonal Buttered 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 Buttered Mash 12

Swap Side to Vegetables 3.5

Swap Chips to Sweet Potato Fries 3.5

# MEAT TEMPERATURES

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**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**      **Refer to specials**

## CHICKEN PARMIGIANA 29.9

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

## PLANT BASED 30

### SCHNITZEL (V) (VG)

Soy based schnitzel in a crunchy golden crumb sprinkled with herbs & cracked pepper. Served with chips & salad, a lemon wedge & gravy

## PLANT BASED 34

### PARMIGIANA (V) (VGO)

Soy based schnitzel in a crunchy golden crumb sprinkled with herbs & cracked pepper. Topped with Napoli sauce & mozzarella cheese.  
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 yoghurt

## CRISPY SKIN CHICKEN BREAST (LG) 32

Served with honey & thyme glazed heirloom carrots, crispy smashed potatoes, velvety carrot puree & red wine jus

## LAMB CHOPS 36

Slow roasted ginger & soy marinated lamb chops. Served with steamed bok choy & vegetable fried rice

## BEER BATTERED FISH & CHIPS 29.9

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 (LG) 38

Pan seared Atlantic salmon served with creamy buttered mash, buttered beans, Yarra Valley caviar & citrus butter sauce

## SALT & PEPPER CALAMARI 29.9

Flash fried calamari served with chips & salad with aioli

## WOK TOSSED SINGAPORE NOODLES (VG) 23.9

Served with veggies & topped with crispy noodles & chilli oil

### ADD ONS

Chicken 7.5

Prawns 9.5

## SPAGHETTI MARINARA 31.9

Served with fresh mussels, calamari, prawn, rockling & cherry tomatoes in a napoli sauce. Topped with garlic & herb pangrattato

## TRADITIONAL CARBONARA 29.9

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

### ADD ONS

Chicken 7.5

## SPAGHETTI BOLOGNESE 27.5

Served with a traditional bolognese sauce & topped with parmesan

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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 & CHEESE PIZZA (V) 19.9

Topped with mozzarella, roasted  
garlic & oregano

## CLASSIC MARGHERITA PIZZA (V) 22.9

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

## GARLIC PRAWN & CHILLI PIZZA 29.9

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

## SALAMI PIZZA 24

Napoli sauce, mozzarella,  
salami & chilli oil

## HAWAIIAN PIZZA 25

Napoli sauce, mozzarella, ham  
& pineapple

## BBQ CHICKEN & MUSHROOM PIZZA 24.9

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

# BURGERS

## CLASSIC CHEESEBURGER 29

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

## VEGGIE BURGER (V)(VGO) 30

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

### ADD ONS

Extra Beef Patty 7.5

Egg, Guacamole, Pineapple 4.5

Bacon 6.5

Cheese 3

Onion Rings 7.5

Potato Bun (Gluten Free) 4

## SOUTHERN FRIED CHICKEN BURGER 29

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

## STEAK SANDWICH 32

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

# SALADS

## THAI BEEF SALAD (LGO) 25.9

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

## WARM PUMPKIN SALAD (V) (LG) (VGO) 25.9

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

## 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

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# 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 & Italian dressing*

### BBQ PULLED PORK FOCACCIA

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

### WOK TOSSED SINGAPORE NOODLES (VG)

*Served with veggies & topped with crispy noodles & chilli oil*

### ADD ONS

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

### CHICKEN & MUSHROOM LINGUINE

*Linguine in a creamy white wine sauce. With spinach & parmesan*

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