



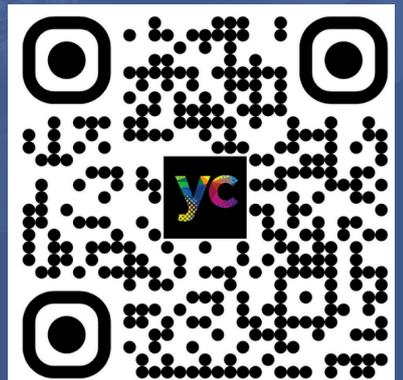
yarravilleclub

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MAIN MENU



Sign up today and enjoy an instant \$20 food voucher — exclusively for new members. Plus, get discounts on food and beverages!



CHEESY GARLIC BREAD (V) 12

Add bacon 4

GARLIC BREAD (V) 11

COBB LOAF (V) 15.5

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) (LG)

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 18 BITES

Served with tangy ranch sauce

CRISPY CAULIFLOWER 17

FLORETS (V) (VGO)

Served with chipotle mayo

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, roasted cashew nuts & sesame seeds

SOUTHERN FRIED 18

POPCORN CHICKEN

Served with chipotle mayo

WARM SAGANAKI (V) (LG) 19

Served with compressed pear & a pomegranate & honey dressing

TRADITIONAL BRUSCHETTA 17.5

(V) (VGO) (LGO)

Charred rustic bread topped with tomato, onion salsa, drizzled with basil infused 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 16

DUMPLINGS

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. 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."

PLEASE NOTE:

* Yarraville Club Members receive 5% discount on their meal selection from the main menu on production of a valid members card

* We charge a 10% surcharge on Public Holidays. Credit Card payments incur a bank processing fee

* 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 45

PORTERHOUSE

(100 day Grain Fed MB 2+)

Black Angus 200g EYE FILLET 52

(150 day Grain Fed MB 2+)

New England Tableland, NSW

Vic Farms Signature 57

300g SCOTCH FILLET

(Grass Fed MB 2+) - Gippsland, VIC

Augustus 400g RIB EYE 61

(Grain Fed) - Gulf Country, QLD

SAUCES

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

Add extra sauce 3

TOPPERS

Sauteed Garlic Prawns 9

Onion Rings 6

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 Wedges 14.9

Bowl of Creamy Buttered Mash 12

Swap Side to Vegetables 3.5

Swap Chips to Sweet Potato Wedges 3.9

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 *Refer to specials*

CHICKEN PARMIGIANA 30.5

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

Senior Serve 24

CHICKEN SCHNITZEL 29.5

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

Senior Serve 23

PORK SCHNITZEL 29.5

Lemon pepper & parsley crumbed pork schnitzel. Served with chips & salad, a lemon wedge & gravy

PLANT BASED 30.5

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 34.5

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) 31.5

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

CRISPY SKIN CHICKEN 32.5

BREAST (LG)

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

BEER BATTERED 29.9

FISH & 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 (LG) 38.9

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

SALT & PEPPER CALAMARI 30.5

Flash fried calamari served with chips & salad with aioli

WOK TOSSED SINGAPORE 24.5

NOODLES (VG)

Served with veggies & topped with crispy noodles & chilli oil

ADD ONS

Chicken 7.5

Prawns 9.5

SPAGHETTI MARINARA 32.5

*Served with fresh mussels, calamari, prawns, 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

Senior Serve 23

SPAGHETTI BOLOGNESE 28

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) 23.5

Napoli sauce, mozzarella & basil

ADD ONS

Gluten Free Base 6

Chicken 7.5

Bacon, Ham, Salami, Anchovies 6.5

Pineapple, Olives, Mushroom, Feta, Egg 4.5

GARLIC PRAWN & CHILLI PIZZA 29.9

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

SALAMI PIZZA 24.5

Napoli sauce, mozzarella, salami & chilli oil

HAWAIIAN PIZZA 25

Napoli sauce, mozzarella, ham & pineapple

BBQ CHICKEN & MUSHROOM PIZZA 25

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

BURGERS

CLASSIC CHEESEBURGER 29.5

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 6

Gluten Free Bun 4

SOUTHERN FRIED CHICKEN BURGER 29.5

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 32.5

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) 26

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) 26

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

CLASSIC CAESAR SALAD 26

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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