



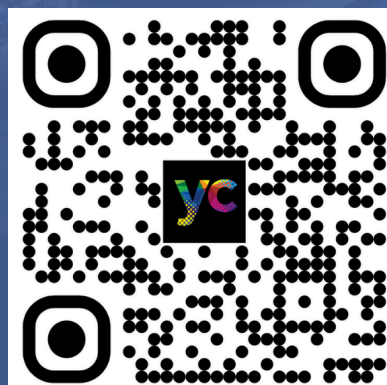
yarravilleclub

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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) 12.5

Add bacon 4

GARLIC BREAD (V) 11.5

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

PUMPKIN ARANCINI 17

(V) (VG) (LG)

Arancini (5) served with smoked paprika aioli

CLASSIC PRAWN COCKTAIL (LG) (I) 19

Served with crispy cos lettuce, baby herbs, pickled onions, a lemon wedge & Marie Rose sauce

DUO OF DIPS (V) (LGO) 17

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

SPICY MAPLE BUFFALO 18

CHICKEN BITES

Served with tangy ranch sauce

CRISPY CAULIFLOWER 17

FLORETS (V) (VGO)

Served with chipotle mayo

GRILLED LAMB SKEWERS (LG) 19

Lamb skewers (2) served with mint raita & pickled zucchini

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

Seafood Origin Guide: (A) Australian (I) Imported (M) Mixed Origin - Contains both Australian & Imported Seafood

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

CHICKEN 17.5

SAN CHOY BAO (LG)

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

SOUTHERN FRIED 18

CHICKEN TENDERS

Tossed in gochujang glaze. Served with dill pickles & chipotle mayo

GOLDEN FRIED 19

SAGANAKI (V) (LG)

Served with burnt thyme honey & lemon

TRADITIONAL BRUSCHETTA 17.5

(V) (VG) (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 (I) 18.5

Served with a lemon wedge & aioli

PORK BELLY BITES (LG) 18.5

Western Plains crispy pork belly bites in a miso-ginger glaze. Served with compressed cucumber, spring onions, furikake & toasted sesame seeds

PRAWN HARGOW 16

DUMPLINGS (I)

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

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 46

PORTERHOUSE

(100 day Grain Fed MB 2+)

Black Angus 200g EYE FILLET 53

(150 day Grain Fed MB 2+)

New England Tableland, NSW

Vic Farms Signature 58

300g SCOTCH FILLET

(Grass Fed MB 2+) - Gippsland, VIC

Parwan Valley 400g RIB EYE 65

(Grass Fed) - Parwan Valley, VIC

SAUCES

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

Add extra sauce 3

TOPPERS

Sauteed Garlic Prawns (l) 9.5

Onion Rings 6.5

SIDE DISHES TO SHARE

Garden Salad 10

Bowl of Seasonal Buttered Green Vegetables 13.5

Bowl of Chat Potatoes 12.5

Bowl of Chips 10.9

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



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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 32

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

Senior Serve 24.5

CHICKEN SCHNITZEL 30.5

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

Senior Serve 23.5

PORK SCHNITZEL 31

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

PLANT BASED 31

SCHNITZEL (V) (VG)

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

PLANT BASED 35

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) 32

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

SLOW COOKED DUCK 38

MARYLAND (LGO)

Served with buttered bok choy, crispy chat potatoes, charred onion purée & red wine jus

BEER BATTERED 30.9

FISH & CHIPS (I)

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

Senior Serve 23.5

GRILLED FISH OF THE DAY

Please refer to the daily specials for today's selection

Market Price

PAN FRIED ATLANTIC 39

SALMON (LGO) (I)

Served with fried potatoes, honey roasted baby carrots, soft herbs & tomato butter sauce

LEMON PEPPER CALAMARI (I) 31

Flash fried calamari served with chips & salad with aioli & a lemon wedge

WOK TOSSED SINGAPORE 25

NOODLES (VG)

Served with veggies & topped with crispy noodles & chilli oil

ADD ONS

Chicken 7.9

Prawns (I) 9.9

SPAGHETTI MARINARA (M) 33

*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 7.9

Senior Serve 23.5

SPAGHETTI BOLOGNESE 28.5

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) 24

Napoli sauce, mozzarella & basil

ADD ONS

Gluten Free Base 6

Chicken 7.9

Bacon, Ham, Salami, Anchovies (l) 6.9

Pineapple, Olives, Mushroom, Feta, Egg 4.9

GARLIC PRAWN & CHILLI PIZZA (l) 30.5

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

SALAMI PIZZA 25

Napoli sauce, mozzarella,
salami & chilli oil

HAWAIIAN PIZZA 25.5

Napoli sauce, mozzarella,
ham & pineapple

BBQ CHICKEN & MUSHROOM PIZZA 25.5

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) 30

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

ADD ONS

Extra Beef Patty 7.9

Egg, Pineapple 4.9

Bacon 6.9

Cheese 3

Onion Rings 6.9

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 33

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) 27.5

Grilled beef strips with green papaya, pickled
carrots, crispy noodles, spring onion, cherry
tomatoes, 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

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CLASSIC CAESAR SALAD (LGO) 26

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

ADD ONS

Chicken 7.9

Prawns (l) 9.9

Calamari 9.9