

To Start

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CLUB
Ringwood

Garlic Bread (V) **\$6.9**
Add cheese - \$1.0
Add bacon & cheese - \$2.0

Soup of the Day (V* | GF[†]) standard serve **\$6.9**
see Specials Board for details large serve **\$9.9**

Bruschetta (V) **\$9.9**
toasted focaccia topped with vine-ripened tomato, Spanish onion, fresh basil, parmesan cheese and a balsamic glaze

Satay Chicken Skewers (3) **\$11.9**
chicken tenderloins marinated in a spicy peanut sauce, char-grilled, served with side of jasmine rice, a satay dipping sauce and a pappadum

Oysters "Treat yourself with our delicious Pacific Oysters"

Natural | zesty cocktail sauce and lemon (GF) six **\$17.9**

Kilpatrick | crispy bacon and Worcestershire sauce (GF) twelve **\$28.9**

Salads

Smoked Salmon Salad (GF) **\$23.9**
smoked salmon, served on a cos lettuce, with Spanish onion, tomato and cucumber, bound in a lemon herb crème fraiche dressing with toasted flat bread

Chicken Tandoori Salad **\$22.9**
Tandoori marinated chicken breast served on an Asian inspired salad, with a citrus orange dressing, accompanied with a minted yoghurt and pappadum

Lemon Pepper Calamari Salad (GF) **\$23.9**
fresh salad of mixed lettuce leaf, Spanish onion, tomato, cucumber, dill and chives, topped with lemon pepper calamari, served with a citrus dressing and a lemon wedge

Chicken Caesar Salad (V* | GF[†]) **\$20.9**
cos lettuce, bacon, parmesan and herb croutons, bound in a creamy Caesar dressing, topped with sliced, seasoned chicken breast, poached egg and anchovies (*optional*)

Add grilled prawn skewers (2) - \$5.0

Add avocado - \$3.0

Add smoked salmon - \$5.0

Sides

Chips | Side Salad | Creamy Sweet Potato Mash **\$4.0**

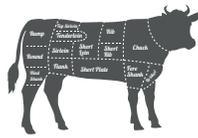
Seasonal Vegetables **\$4.5**

Seasoned Chat Potatoes | Beer Battered Chips **\$4.5**

Extra Sauce & Gravy **\$1.0**

Bowl of Chips **\$5.5**

(GF) Gluten Free (GF[†]) Dish may be prepared as gluten free (V) Vegetarian (V*) Dish may be prepared as vegetarian
Please Note: All ingredients may not be listed in descriptions. Notify staff on ordering of any allergies or aversions you may have



Steaks

"Our premium quality beef cuts have been selected due to their superior taste characteristics and grade profile. All steaks are seasoned with our signature hickory smoked salt and char-grilled to your individual liking. Enjoy!"

All steaks are served with beer battered chips & your choice of: seasonal vegetables or salad

Porterhouse | 300gm **\$36.9**
grass fed aged beef, char-grilled to give a rich, full beef taste

Rib-Eye | 400gm **\$39.9**
marbling provides intense taste with tenderness, char-grilled on the bone for a premium steak experience

Served with one of the following sauces:
creamy mushroom | pepper | garlic butter | red wine jus

Add - Surf & Turf Sauce (GF[†]) **\$9.9**
sautéed prawns, shrimp, calamari, scallops and fish in a creamy garlic and white wine sauce (*chilli optional*)

Signature Dishes

Chicken Roulade **\$27.9**
chicken breast wrapped in prosciutto, oven-baked with a filling of spinach, and camembert cheese, served with chat potatoes, seasonal greens and topped with a cherry tomato cream sauce

Salmon Fillet (GF[†]) **\$28.9**
oven-baked, served on seasoned chat potatoes, topped with panko crumbed prawns, accompanied by a white wine cream sauce and steamed broccolini

Honey Mustard Chicken & Prawns (GF[†]) **\$28.9**
chicken breast, char-grilled and served on seasoned chat potatoes, topped with a grilled prawn skewer and finished with a honey mustard cream sauce, served with seasonal greens

Sides

Chips | Side Salad | Creamy Sweet Potato Mash **\$4.0**
Seasonal Vegetables **\$4.5**
Seasoned Chat Potatoes | Beer Battered Chips **\$4.5**
Extra Sauce & Gravy **\$1.0**
Bowl of Chips **\$5.5**

Autumn 2017

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Slow Cooked

Pork Belly	\$28.9
twice cooked pork belly served on a bed of sweet potato mash, with apple and red wine jus, accompanied by a side of crunchy slaw	
Moroccan Lamb Shank (GF)	\$25.9
braised in aromatic Moroccan spices with onions, carrots and fresh herbs, served on a sweet potato mash with seasonal greens and toasted flat bread <i>Additional lamb shank - \$5.0</i>	
Pulled Pork & Slaw Bao Bun	\$24.9
sticky, Asian style shredded pork with a crunchy slaw, cucumber, coriander and spring onions, served on a fluffy bao burger bun, with roasted peanuts, served with a side of chips and Kewpie mayonnaise	
BBQ Beef Short Rib	\$32.9
tender prime beef rib in sticky honey bourbon sauce, served with beer battered onion rings, crunchy coleslaw, chips and chipotle mayonnaise	

Classics

Outback Beef Burger	\$22.9
premium beef pattie, rich onion jam, bacon, lettuce and tomato relish, topped with cheddar cheese, served on a damper roll, with a side of chips	
Veal & Mushroom Scallopini	\$25.9
tender pieces of veal cooked in a brandy, onion, fresh herbs and mushroom cream sauce, served on sweet potato mash with seasonal vegetables	
Calamari & Prawn Duo	\$26.9
lemon pepper calamari, panko prawns, crumbed calamari and prawn skewers, served with tartare sauce, lemon wedge, chips and salad	
Roast of the Day (GF [†])	\$23.9
oven-roasted meat with complementing sauce, served with seasonal vegetables <i>See Specials Board for today's selection</i>	
Chicken Schnitzel	\$22.9
crumbed chicken breast with lemon or sauce: mushroom, pepper or gravy; served with your choice of vegetables <u>or</u> chips and salad	
Fish & Chips (GF [†])	\$24.9
plump fillets of fish, golden fried in our seasoned beer batter <u>or</u> lightly grilled (<i>garlic butter optional</i>), served with tartare sauce, lemon, chips and salad	
Chicken & Leek Twirl Pie	\$23.9
tender chicken morsels and leek, in a rich velouté and encased in a crispy pastry shell served with sweet potato mash and seasonal vegetables	
Veal Schnitzel	\$22.9
crumbed veal with lemon or sauce: mushroom, pepper or gravy; served with your choice of vegetables <u>or</u> chips and salad	

Parmigiana

"Hand crumbed and prepared to the perfect thickness for even cooking.
Only the best ingredients including our house made traditional Napoli"

Choose from **Chicken Schnitzel** *or* **Veal Schnitzel**

Topped with your choice of the following:

Traditional | double smoked ham, Napoli sauce & cheese **\$23.9**

Meat Lover's | barbecue sauce, spiced chorizo, bacon, ham & cheese **\$25.9**

Bushman's | bacon, sautéed mushrooms, bush tomato relish & cheese **\$25.9**

*Served with your choice of vegetables *or* chips and salad*

Add - Surf & Turf Sauce (GF[†]) sautéed prawns, shrimp, calamari, scallops and fish in a creamy garlic and white wine sauce **\$9.9**
(chilli optional)

Add - Loaded Chips topped with gravy and gratinated cheese **\$3.5**

Pans

Smoked Salmon Fettucine (GF[†] *penne pasta*) **\$22.9**

smoked salmon, spring onions, cherry tomato, avocado, spinach and fresh herbs in a white wine citrus cream sauce, topped with shaved parmesan

Spanish Paella (GF[†]) **\$25.9**

spicy chorizo, chicken breast morsels and a seafood medley, cooked in a traditional, saffron infused rice with chilli and cherry tomatoes
(chilli optional)

Fettuccine Carbonara (V | GF[†] *penne pasta*) **\$20.9**

sautéed bacon, garlic, cream, cracked black pepper and white wine, finished with shaved parmesan and parsley

Add chicken breast morsels - \$3.0

Honey Roasted Pumpkin Risotto (V) **\$24.5**

arborio rice sautéed with white wine and onion, honey roasted pumpkin, Danish fetta and spinach, topped with shaved parmesan cheese and roasted pine nuts

Add chicken breast morsels - \$3.0

Cantonese Beef & Cashew Stir-Fry (V*) **\$24.5**

beef strips marinated in a sweet soy glaze, wok tossed with red capsicum, snow peas, bok choy, cashews and hokkien noodles, bound in a honey soy sauce finished with toasted sesame and fried shallots

Pesto Chicken Penne (V | GF[†] *penne pasta*) **\$23.9**

chicken breast morsels, garlic, basil pesto, cherry tomatoes, spinach, in a cream sauce finished with shaved parmesan

Nasi Goreng **\$26.5**

fried rice tossed with a medley of chicken morsels, vegetable, shrimp and a touch of chilli, bound in a light soy sauce, topped with a prawn skewer, fried egg and crispy shallots

Desserts

All desserts ordered receive a FREE barista brewed coffee or pot of tea
 Sharing a dessert with a friend? Tell us when you are ordering
 and we'll give you a second coffee or tea for FREE

Flourless Chocolate Cake (GF)	\$9.9
with cream and a seasonal berry coulis	
Baileys Cheesecake	\$9.9
topped with a white chocolate ganache and vanilla wafers	
Sticky Date Pudding	\$9.9
served warm topped with a caramel sauce and ice cream	
Lemon Meringue Torte	\$9.9
with fresh seasonal berries and cream	
New York Cheesecake	\$9.9
with cream and a seasonal berry coulis	

Members & Seniors

Soup of the Day *	\$2.5	
<i>Main Meals</i>	<i>Members</i>	<i>Seniors</i>
Crumbed Calamari *		
Fettuccine Carbonara (V GF [†] penne pasta) <i>Add chicken breast morsels - \$2.0</i>	\$16.9	\$12.9
Sweet & Sour Chicken on jasmine rice		
Lambs Fry *		
Chicken Schnitzel *		
Beer Battered Fried Fish		
Grilled Fish * (GF [†]) <i>(garlic butter optional)</i>	\$17.9	\$13.9
Satay Chicken Skewers served on rice with salad		
Roast of the Day * (GF [†])		
Chicken Parmigiana *		
Chicken & Leek Pie	\$18.9	\$14.9
<i>with sweet mashed potato & gravy</i>		
Chicken Caesar Salad (GF [†]) <i>(anchovies optional)</i>		

* These main meals served with one of the following sides:
 chips & salad or vegetables or salad and potato

Dessert of the Day *	\$2.5
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Seniors / Members cards must be presented upon ordering. Members and Seniors soup and/or dessert must be served with an accompanying Members or Seniors Main Meal to receive at the discounted price
 Complimentary tea / coffee offer does not apply to Seniors / Members Dessert