

# To Start

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Ringwood<sup>CLUB</sup>

<b>Garlic Bread</b> (V)		<b>\$6.9</b>
	<i>Add cheese - \$1.0</i>	
	<i>Add bacon &amp; cheese - \$2.0</i>	
<b>Soup of the Day</b> (V*   GF <sup>†</sup> )	standard serve	<b>\$6.9</b>
see Specials Board for details	large serve	<b>\$9.9</b>
<b>Bruschetta</b> (V)		<b>\$9.9</b>
toasted focaccia topped with vine-ripened tomato, Spanish onion, fresh basil, parmesan cheese and a balsamic glaze		
<b>Golden Crumbed Camembert</b> (V)		<b>\$9.9</b>
lightly crumbed camembert cheese pieces, golden fried and served with a cranberry dipping sauce		
<b>Satay Chicken Skewers</b> (3) (GF)		<b>\$11.9</b>
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"

<b>Natural</b>   zesty cocktail sauce and lemon (GF)	six	<b>\$17.9</b>
<b>Kilpatrick</b>   crispy bacon and Worcestershire sauce (GF)	twelve	<b>\$28.9</b>

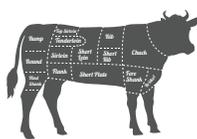
## Lighter Dishes

<b>Lamb, Chorizo &amp; Potato Salad</b> (GF)	<b>\$24.9</b>
paprika and herb marinated lamb skewers served on a warm salad of Spanish chorizo, potato, cherry tomatoes and baby spinach and drizzled with balsamic glaze	
<b>Lemon Pepper Calamari Salad</b> (GF)	<b>\$23.9</b>
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	
<b>Roasted Pumpkin Tart</b> (V)	<b>\$18.9</b>
pumpkin, caramelised onion and fetta, encased in a crisp pastry shell, served warm with a rocket parmesan salad and a tomato relish	
<b>Chicken Caesar Salad</b> (V*   GF <sup>†</sup> )	<b>\$20.9</b>
cos lettuce, bacon, parmesan and herb croutons, bound in a creamy Caesar dressing, topped with sliced, seasoned chicken breast, poached egg and anchovies ( <i>optional</i> )	
	<i>Add grilled prawn skewers (2) - \$5.0</i>
	<i>Add avocado - \$3.0</i>

## Sides

Chips   Side Salad   Sweet Potato Mash   Potato Mash	<b>\$4.0</b>
Seasonal Vegetables   Cheese & Bacon Loaded Chips	<b>\$4.5</b>
Seasoned Chat Potatoes   Beer Battered Chips	<b>\$4.5</b>
Extra Sauce & Gravy	<b>\$1.0</b>
Bowl of Chips	<b>\$5.5</b>

(GF) Gluten Free (GF<sup>†</sup>) 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

**Beef Wellington** **\$32.9**  
tender eye fillet, cooked medium, encased in puff pastry with mushroom duxelles, prosciutto and paté, served with roasted chat potatoes, asparagus spears and a red currant jus

**Salmon Fillet (GF)** **\$28.9**  
oven-baked, served on seasoned chat potatoes, topped with panko crumbed prawns, accompanied by a white wine citrus cream sauce and seasonal greens

**Honey Mustard Chicken & Prawns (GF<sup>†</sup>)** **\$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

**Kingfish Fillet (GF)** **\$27.9**  
poached with garlic, shallots, ginger, rice wine and soy sauce, served with wok tossed Asian vegetables and steamed jasmine rice

**Chicken Roulade (GF)** **\$28.9**  
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 garlic cream sauce

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# Slow Cooked

- Pork Belly** (GF) **\$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 seasonal greens
- 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  
*Additional lamb shank - \$5.0*
- Lamb Korma** **\$24.9**  
tender lamb morsels, slow cooked in a rich, mild korma curry sauce, served with steamed jasmine rice, roti bread, pappadum, natural yoghurt and a mango chutney

# 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** (GF†) **\$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 *See Specials Board for today's selection*
- Chicken Schnitzel** **\$22.9**  
crumbed chicken breast with lemon or sauce: mushroom, pepper or gravy; served with your choice of vegetables or chips and salad
- Fish & Chips** (GF†) **\$24.9**  
plump fillets of fish, golden fried in our seasoned beer batter or lightly grilled (*garlic butter optional*), served with tartare sauce, lemon, chips and salad
- Veal Schnitzel** **\$22.9**  
crumbed veal with lemon or sauce: mushroom, pepper or gravy; served with your choice of vegetables or chips and salad
- Beef & Burgundy Pie** **\$22.9**  
tender steak pieces, mushrooms, carrot and celery, cooked in a rich, red wine gravy, encased in a crispy pastry shell and served with potato mash and seasonal vegetables

# 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**
- Mushroom** | creamy mushroom sauce, wild mushrooms & 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 crisp bacon and gratinated cheese **\$4.5**

# Pans

**Fettuccine Carbonara** (V\* | GF<sup>+</sup> 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*

*Add mushrooms - \$2.0*

**Honey Roasted Pumpkin Risotto** (V | GF) **\$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

**Chicken Pad Thai** **\$26.5**

chicken breast morsels stir-fried with egg, carrot, cabbage and rice noodles, flavoured with a traditional pad thai paste with garlic, red chilli pepper and palm sugar, served with lemon wedge and roasted peanuts

**Spaghetti Marinara** (GF<sup>+</sup> penne pasta) **\$25.9**

prawns, scallops, shrimp, calamari, fish pieces, cooked in a Napoli sauce, topped with fresh basil and served with a slice of garlic bread *(chilli optional)*

# Sides

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

# 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

<b>Flourless Chocolate Cake</b> (GF)	<b>\$9.9</b>
with cream and a seasonal berry coulis	
<b>Baileys Cheesecake</b>	<b>\$9.9</b>
topped with a white chocolate ganache and vanilla wafers	
<b>Sticky Date Pudding</b>	<b>\$9.9</b>
served warm and topped with a caramel sauce and ice cream	
<b>Lemon Meringue Torte</b>	<b>\$9.9</b>
with fresh seasonal berries and cream	
<b>Apple Crumble Tart</b>	<b>\$9.9</b>
with crème anglaise and cream	
<b>Add Ice Cream - \$2.0</b>	

# Members & Seniors

**Soup of the Day** **\$2.5**

*Main Meals* *Members Seniors*

<b>Crumbed Calamari</b> *		
<b>Fettuccine Carbonara</b> (V*   GF† penne pasta)		
<i>Add chicken breast morsels - \$2.0</i>	<b>\$16.9</b>	<b>\$12.9</b>
<b>Sweet &amp; Sour Chicken</b> on jasmine rice		
<b>Lambs Fry</b> * (GF†)		

<b>Chicken Schnitzel</b> *		
<b>Beer Battered Fried Fish</b> *		
<b>Grilled Fish</b> * (GF†) (garlic butter optional)	<b>\$17.9</b>	<b>\$13.9</b>
<b>Satay Chicken Skewers</b> served on rice with salad		

<b>Roast of the Day</b> * (GF†)		
<b>Chicken Parmigiana</b> *		
<b>Beef &amp; Burgundy Pie</b>		
<i>with potato mash &amp; gravy</i>	<b>\$18.9</b>	<b>\$14.9</b>
<b>Bangers &amp; Mash</b> (GF)		
<i>with potato mash &amp; onion gravy</i>		
<b>Chicken Caesar Salad</b> (GF†) (anchovies optional)		

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

**Dessert of the Day** **\$2.5**

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

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