

To Start

Garlic Bread (V) \$6.9

Add cheese (V) \$1.0

Add bacon & cheese \$2.0

Soup of the Day (V* | GF[†])

see Specials Board for details

standard serve **\$6.9** | large serve **\$9.9**

Bruschetta Roma (V) \$9.9

toasted, stone-baked bread with vine ripened tomato, Spanish onion, olive oil, fresh basil and shaved Parmesan, drizzled with a balsamic glaze

Cheese Quesadilla (V) \$9.9

corn tortilla filled with cheddar and tasty cheese, spring onion, coriander and mild red chilli, served with a side of zesty salsa and sour cream

Oysters

"Treat yourself with our delicious Pacific Oysters"

six **\$19.9** | twelve **\$29.9**

Natural | zesty cocktail sauce and lemon (GF)

Kilpatrick | crispy bacon and Worcestershire sauce (GF)

Lighter Dishes

Seared Sea Scallops (GF) \$21.9

caramelised scallops (4) on a pea purée with crisp pancetta, drizzled with a balsamic reduction and served with a citrus salad

Moroccan Lamb Salad (GF[†]) \$24.9

char-grilled, marinated lamb backstrap, sliced, served on a bed of seasoned couscous with dried fruits, nuts and fresh herbs, topped with rocket with a creamy Moroccan dressing

Salt & Pepper Calamari Salad (GF) \$23.9

fresh salad of mixed lettuce leaf, Spanish onion, tomato, cucumber, dill and chives, topped with salt and pepper calamari, served with a citrus dressing and lemon wedge

House-Made Pumpkin & Bacon Frittata (GF) \$21.9

roasted pumpkin, bacon, baby spinach and free range eggs, oven-baked and served with rocket, tomato and Parmesan salad with a side of tomato relish

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

From the Grill

Pork Skewers (GF) **\$28.9**

Asian style BBQ sticky pork skewers served with sides of pickled papaya and red capsicum accompanied with garlic rice

Fillet Mignon (GF) | 200gm **\$38.9**

the most tender cut of beef, with a delicate flavour, wrapped in bacon and char-grilled for that melt-in-your-mouth experience

Porterhouse (GF) | 300gm **\$36.9**

grass fed aged beef, char-grilled to give a rich, full beef taste

Steaks are served with beer battered chips & salad

and one of the following sauces: (GF)

creamy mushroom | pepper | garlic butter | red wine jus

Signature Dishes

Salmon Fillet (GF) **\$28.9**

oven-baked and served with rustic crushed potato and buttered seasonal greens, finished with basil pesto

Honey Mustard Chicken & Prawns (GF*) **\$28.9**

char-grilled chicken breast, topped with garlic prawn skewers, served on mashed potato, with buttered broccolini and our signature honey mustard sauce

Macadamia Barramundi (GF) **\$28.9**

centre cut barramundi fillet, with a macadamia crust, oven-baked in a lemon and herb butter, served over a chat potato, green bean and rocket salad

Slow-Cooked Pork Ribs (GF) **\$31.9**

marinated pork ribs, glazed with a smoky, bourbon BBQ sauce served with double baked potatoes and beans

Chicken Adobo **\$27.90**

"Classic Filipino" chicken thigh fillet marinated in soy sauce, vinegar & garlic, served with saffron rice, garnished with spring onion and fried garlic

Parmigiana

Ringwood^{CLUB}

*"Hand crumbed and prepared to the perfect thickness.
Only the best ingredients including our house made Napoli!"*

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

Topped with your choice of the following:

Traditional | \$24.9

double smoked ham, Napoli sauce & cheese

Meat Lover's | \$25.9

barbecue sauce, spiced chorizo, bacon, ham & cheese

Aussie | \$25.9

bacon, soft-fried egg, BBQ sauce, Napoli sauce & cheese

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

Eggplant Parmigiana (V) | \$21.9

hand-crumbed, sliced eggplant, topped with Napoli sauce & cheese

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

Pasta and Risotto

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 slices \$3.0

Add mushrooms \$2.0

Pumpkin & Ricotta Ravioli (V) \$23.9

fresh pasta pillows filled with roast pumpkin, ricotta cheese and sage, tossed through a pesto cream sauce with baby spinach, tomato, red pepper and onion, topped with shaved parmesan and toasted pine nuts

Add chicken breast slices \$3.0

Mushroom & Parmesan Risotto (V | GF) \$24.5

sautéed forest mushrooms in a creamy white wine risotto with spring onions, Parmesan, baby spinach and finished with fetta

Add chicken breast slices \$3.0

Chef's House-Made Beef Lasagna \$26.9

layers of rich ragù sauce, pasta sheets and béchamel sauce, topped with tasty cheese, served on a bed of herbed tomato sauce with a rocket and parmesan salad

Sides

Chips | Side Salad | Potato Mash \$4.0 each

Seasonal Vegetables | Cheese & Bacon Loaded Chips \$4.5 each

Seasoned Chat Potatoes | Beer Battered Chips \$4.5 each

Extra Sauce & Gravy \$1.0

Bowl of Chips \$5.5

Favourites

CLUB
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Bacon & Mushroom Melt Burger \$24.9

house-made premium Angus beef pattie,
topped with sautéed mushroom, bacon, aioli and cheese
served on a toasted buttermilk bun
with a side of chips

Steak Sandwich \$25.9

char-grilled porterhouse, minute steak with tomato relish,
aioli, cos lettuce, tasty cheese and topped with a fried egg,
served in Turkish bread, with a side of chips

Calamari & Prawn Duo \$26.9

salt and pepper calamari, panko prawns,
crumbed calamari and prawn skewers,
served with tartare sauce, lemon wedge, chips and salad

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

chicken breast pieces 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

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

Tuscan Lamb Shank (GF) \$25.9

braised in aromatic spices with onions, carrots and
fresh herbs, served in potato mash with root vegetables,
gremolata and toasted flat bread

Additional lamb shank - \$5.0

Veal Schnitzel \$22.9

crumbed veal with lemon or sauce:
mushroom, pepper or gravy;
served with your choice of vegetables or chips and salad

Pie of the Day \$22.9

served with potato mash and seasonal greens

See Specials Board for today's selection

Desserts

Complimentary barista brewed coffee or pot of tea with dessert.
Feeling friendly? Let us know that you are sharing a dessert
and we'll shout you a second coffee or tea.

Crème Brûlée (GF) \$9.9

rich custard base served with almond biscotti

Apple & Rhubarb Crumble \$9.9

served with vanilla ice cream

Sticky Date Pudding \$9.9

topped with caramel sauce, served with vanilla ice cream

Bailey's Cheesecake \$9.9

white chocolate cheesecake flavoured with Baileys,
topped with white & dark chocolate shards
and served with cream

Meringue Nest (GF) \$9.9

filled with cream and seasonal fruit

Add Ice Cream - \$2.0

Members and Seniors

Soup of the Day \$2.5

Members \$17.5 | Seniors \$13.5

Crumbed Calamari *

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

Add chicken breast morsels - \$2.0

Members \$18.5 | Seniors \$14.5

Lambs Fry & Bacon * (GF[†])

Chicken Schnitzel *

Beer Battered Fried Fish *

Asian Fried Rice (GF) topped with a fried egg

Grilled Fish * (GF[†]) (garlic butter optional)

Members \$19.5 | Seniors \$15.5

Roast of the Day * (GF[†])

Chicken Parmigiana *

Bangers & Mash with seasonal greens

Chicken Caesar Salad (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