CLUB SUNBURY

NEW SEASON BISTRO MENU

Fresh ingredients • Bold flavours • Good times

Szechuan Peppercorn Pork

TO START

	GUEST	MEMBER
Soup of the Day served with a dinner roll	$14	$13
Garlic Bread parsley, sea salt & cracked pepper	$11	$10
add cheese	$13	$12
Bruschetta (V) fresh & sun-dried tomatoes, Spanish onion, Persian feta cheese & balsamic glaze on grilled Turkish bread	$18	$17
Pecorino Eggplant Fries (GF, V) panko crumbed with smokey chipotle mayo	$18	$17
Korean Glazed Chicken Ribs (GF) twice fried chicken ribs tossed in a sticky gochujang glaze with sesame & fried shallots	$20	$18
Confit Duck Spring Rolls (3) house-made duck spring rolls with Asian herbs, bamboo shoots, ginger, galangal & hoisin sauce	$22	$20
Crispy Coastal Calamari (I) lemon pepper dusted calamari served with garden salad, roasted garlic aioli & lemon wedge	$23	$21
add chips $6		

SALADS

	GUEST	MEMBER
Classic Caesar Salad (GFO) cos lettuce, crispy bacon, croutons, anchovies, soft boiled egg & aged parmesan cheese with a Caesar dressing	$24	$22
add chicken $6		
Chicken Avocado Salad (GF) chargrilled chicken fillet, avocado, bacon, Persian feta, baby cos lettuce, cherry tomatoes, cucumber, toasted pepitas & house honey mustard dressing	$30	$28
Nam Jim Beef Salad (GF) premium grilled beef strips, mixed salad leaves, Asian herbs, cherry tomatoes, cucumber, toasted peanuts, crispy shallots & authentic Nam Jim dressing	$34	$32

Classic Caesar Salad

FROM THE PANS

	GUEST	MEMBER
Pepper Beef Wok (GF) tender beef strips, onion, capsicums, bok choy, broccolini, chilli, garlic & ginger tossed in a rich szechuan peppercorn sauce with fried shallots & steamed jasmine rice	$36	$34
Amalfi Lemon Chicken Risotto (GF, VO) lemon herb chicken fillet, baby spinach, sun-dried tomatoes & shaved parmesan cheese with preserved lemon & fresh herbs	$36	$34
Signature Linguine Marinara (I) fresh linguine pasta with premium prawns, calamari & NZ mussels, tossed in a creamy garlic, white wine & herb sugo, finished with aged parmesan cheese, fresh parsley & cracked black pepper	$37	$35
Creamy Pesto Gnocchi (V) potato gnocchi with wild mushrooms, sun-dried tomatoes, wilted baby spinach, garlic, white wine, aged parmesan cheese & fresh herbs	$34	$32
add chicken $6		

FAVOURITES

	GUEST	MEMBER
Beer Battered Barramundi Fillet (I) house garden salad, chips, tartare sauce & lemon wedge	$30	$28
Chicken Schnitzel house garden salad, lemon wedge, chips & gravy	$30	$28
Chicken Parmigiana tomato Napoli sauce, ham & mozzarella cheese served with house garden salad & chips	$32	$30
Roast of the Day (GF) served with seasonal greens, roasted vegetables, red wine gravy & condiments	$32	$30
Chicken Scallopini (GF) chicken fillet with button mushrooms, roasted garlic & onion in a delicate white wine cream sauce, served with buttery mashed potato, seasonal greens & crispy shallots	$35	$33
Classic Chicken Windsor tender chicken schnitzel, plum sauce, crispy bacon & mozzarella cheese with steak fries & house garden salad	$34	$31

MAINS

	GUEST	MEMBER
Pistachio Crusted Barramundi (A) premium Queensland barramundi encased in a golden pistachio crust, accompanied by truffle-infused potato fondant, seasonal vegetables & a saffron beurre blanc	$37	$35
Victorian Lamb Cutlets (4) (GF) Tuscan marinated premium lamb cutlets with minted pea purée, honey glazed Dutch carrots, pommes purée, broccolini & rosemary cabernet jus	$41	$39
Smokehouse BBQ Platter BBQ pork ribs & sticky chicken wings served with Asian slaw, steak fries, smokey BBQ sauce & gravy	$41	$39
Chargrilled Mustard Chicken Breast (GF) tender chargrilled chicken breast served with a creamy mushroom & Dijon mustard sauce, accompanied by potato purée, seasonal market vegetables & fresh garden herbs	$34	$32
Szechuan Peppercorn Pork (GF) chargrilled premium pork cutlet with smoked corn purée, apple chimichurri, truffle mashed potato, broccolini & glazed young carrots with a star anise jus	$37	$35

FROM THE GRILL

	GUEST	MEMBER
300g Premium MB2 Scotch Fillet (GF)	$49	$47
300g MB2 Porterhouse Steak (GF)	$49	$47
200g Tasmanian Salmon Fillet (GF) (A)	$40	$38

Signature sauces - enhance your grill selection with one of our house-crafted accompaniments:

- mushroom gravy
- classic rich jus
- gravy
- green peppercorn gravy
- garlic butter

All meals from the grill are served with one signature sauce and your choice of one side:

CHIPS & SALAD | SEASONAL VEGETABLES
CREAMY MASH | SLAW & CHIPS

SIDES

Chips (GF)	Potato Wedges	Steamed Vegetables (GF)	Mashed Potato (GF)	House Garden Salad (GF, V, VE)
garlic aioli	sweet chilli & sour cream			
$10	$12	$8	$6	$6

SWEET FINISHES

Pistachio Royale Cannoli $15/$13
golden crisp cannoli shell filled with pistachio French crème mousseline with fresh berries, chocolate shards & raspberry coulis

Vanilla Bean Crème Brûlée (GF) $15/$13
classic vanilla bean custard finished with a caramelised sugar crust & topped with fresh seasonal berries

Warm Chocolate Fondant $15/$13
rich baked chocolate pudding with a molten chocolate sauce, vanilla ice cream, chocolate soil & fresh seasonal berries

Classic Pavlova (GF) $15/$13
delicate crisp meringue shell with a soft marshmallow centre served with whipped vanilla cream, fresh berries & raspberry coulis

Apple Cinnamon Delight $15/$13
warm spiced apple pie layered with cinnamon baked apples, served with fresh seasonal berries, premium vanilla ice cream, almond crumble & finished with a warm caramel sauce

Classic Pavlova

We cater for all occasions!

FUNCTIONS | BAREFOOT BOWLS | CORPORATE EVENTS | BIRTHDAYS | CELEBRATIONS

(V) Vegetarian | (VO) Vegetarian Option | (VE) Vegan
(GF) Gluten Free | (GFO) Gluten Free Option
(I) Imported Seafood | (A) Australian Seafood

Please advise our staff of any dietary requirements before placing your order

CLUB SUNBURY

SENIORS MENU

ONE COURSE $20 | TWO COURSE $25 | THREE COURSE $30

ENTRÉE

Garlic Bread
OR
Soup of the Day
served with a bread roll & butter

MAINS

Beer Battered Barramundi Fillet (I)
golden-fried barramundi fillet in a delicate beer batter, served with steak fries, house garden salad, lemon wedge & tartare sauce

Chicken Schnitzel
served with chips, house garden salad & gravy

Roast of the Day (GF)
served with seasonal greens, roasted vegetables, red wine gravy & condiments

Crispy Coastal Calamari (I)
lemon pepper dusted calamari served with house garden salad, steak fries, roasted garlic aioli & lemon wedge

Pork Medallions (GF)
tender grilled pork loin medallions served with golden steak fries, house garden salad & a rich red wine gravy

Chicken & Mushroom Fettuccine
tender chicken fillet, button mushrooms & crispy bacon folded through fettuccine in a silky white wine cream sauce & finished with aged parmesan cheese

Creamy Pesto Gnocchi (V)
potato gnocchi with wild mushrooms, sun-dried tomatoes, wilted baby spinach, garlic, white wine, aged parmesan cheese & fresh herbs

DESSERT

Warm Sticky Date Pudding
butterscotch sauce, vanilla ice cream & berry coulis

Classic Vanilla Crème Brûlée (GF)
classic vanilla bean custard with a caramelised sugar crust & seasonal berries

KIDS MENU

UNDER 12 YO Includes a Choice of: Frog in the Pond or Ice Cream with Topping

Nuggets & Chips	*with tomato sauce*	$14
Fish & Chips	*battered or grilled with tomato sauce*	$14
Spaghetti Bolognese	*with shaved parmesan*	$14
Spaghetti Napoli (V)	*with shaved parmesan*	$14

V) Vegetarian | (VO) Vegetarian Option | (VE) Vegan
(GF) Gluten Free | (GFO) Gluten Free Option
(I) Imported Seafood | (A) Australian Seafood

DRINKS

WINES

	Glass 150ml	Glass 250ml	Bottle
White Wine			
Hardys The Riddle Chardonnay	$7.90	$11.80	$27.00
Stoneleigh Sauvignon Blanc	$9.00	$13.40	$32.00
Hardys The Riddle Sauvignon Blanc	$7.90	$11.80	$27.00
Rolf Binder Riesling	$9.20	$14.20	$38.00
Grant Burge Pinot Grigio	$8.30	$13.20	$33.00
Jacobs Creek Le Petit Rosé	$9.20	$13.70	$36.00
Amberly Kiss & Tell Moscato	$8.40	$12.60	$30.00
Red Wine			
Jacobs Creek Reserve Cabernet Sauvignon	$9.60	$14.80	$36.00
Hardys the Riddle Shiraz	$7.90	$11.80	$27.00
George Wyndham Bin 555 Shiraz	$8.40	$12.50	$34.00
St Hallett Black Clay Shiraz	$9.70	$14.90	$36.00
Stoneleigh Pinot Noir	$10.20	$16.20	$36.00
Grant Burge 5th Gen Cabernet Merlot	$10.00	$15.00	$34.00
Sparkling			
Tatachilla Brut NV	$7.90	---	$27.00
Yarra Burn Prosecco	$8.40	---	$31.00
Spritz			
Jacobs Creek Le Petit Rosé Spritz	$10.00	---	$30.00
Tatachilla Sunday Citrus Spritz *with a hint of finger lime*	$10.00	---	$30.00

TAP DRINKS

Carlton Draught
Carlton Dry
Canadian Club & Dry
Great Northern Super Crisp
Hard Rated
Mt Macedon Pale Ale
Carlton Dry Mid 3.5%

Sign up as a Club Sunbury Member to Enjoy Member Rewards, Vouchers & Discounts on Food & Beverages

MOCKTAILS

Elderflower Refresher
cranberry juice, elderflower syrup & raspberry cordial

Pink Paradise
cranberry juice, passionfruit syrup & Sprite

ONLY $10

Tropical Sunset
pineapple juice, orange juice, Grenadine & Sprite

COCKTAILS $18

Espresso Martini
Vodka, Kahlua, double shot coffee & sugar syrup

Long Island
Gin, Vodka, Bacardi, Tequila & Coke

Cosmopolitan
Vodka, Cointreau, cranberry juice & lime

Pornstar Martini
Vanilla Vodka, Passoa, passionfruit syrup, pineapple juice & lime juice

Frosty Fruit
Peach Schnapps, Midori, pineapple juice & fresh lemon juice

Fruit Tingle
Vodka, Blue Curacao, lemonade & raspberry

French Martini
Chambord, Vanilla Vodka, cranberry juice, pineapple juice sugar syrup & lime

Malibu Sunset
Malibu, pineapple juice, orange juice & grenadine

Strawberry Daiquiri
VOK Strawberry Liqueur, Bacardi, sugar syrup & lime juice

Margarita
Tequila, Cointreau & lime juice

NON-ALCOHLIC

Soft Drink Post Mix
Coke, Coke No Sugar, Sprite, Fanta, Lift, Raspberry

Juice Selection

Lemon Lime Bitters

Milkshake
chocolate, strawberry, caramel, vanilla

Spider
ice cream & soft drink

Spirits available AT THE BAR

Disclaimer: Whilst every effort is made to ensure meals and products prepared in Club Sunbury kitchens are gluten-free or do not contain nuts, they are prepared in the same facility and ovens as our regular meals. We therefore connot guarantee that our menu items are 100% free from gluten or nuts as there is always a possibility of transference of trace amounts from other kitchen implements and surfaces.