

## ENTREE

### Garlic Bread

parsley, sea salt & cracked pepper  
add cheese

Guest	Member
\$11	\$10
\$13	\$12

### Soup of the Day

served with a dinner roll

\$14	\$13
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### Bruschetta (V)

fresh & sun-dried tomatoes, Spanish onion, Persian feta & balsamic glaze on grilled Turkish bread

\$18	\$17
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### Three Cheese Arancini (6)

pecorino, mozzarella & ricotta arancini, served with roasted garlic aioli

\$18	\$17
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### Buffalo Chicken Wings (GF)

blue cheese dressing, spring onion, fried shallots

\$18	\$17
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### Crispy Prawn Cutlets (5) (GF)

szechuan pepper, smoked paprika aioli

\$23	\$22
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### Lemon Pepper Calamari (GF)

fresh garden salad & black lime aioli  
add chips \$5

\$23	\$21
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## FAVOURITES

### Beer Battered Barramundi Fillet

house garden salad, chips, tartare sauce & lemon

Guest	Member
\$30	\$28

### Chicken Schnitzel

house garden salad, lemon, chips & gravy

\$30	\$28
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### Chicken Parmigiana

tomato Napoli sauce, ham & mozzarella cheese served with house garden salad & chips

\$33	\$31
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### Classic Chicken Windsor

tender chicken schnitzel, plum sauce, crispy bacon, mozzarella cheese, steak fries & house garden salad

\$34	\$31
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### Roast of the Day (GF)

served with seasonal greens, roasted vegetables, red wine gravy & condiments

\$32	\$30
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## SALADS

### Classic Caesar Salad (GFO)

crisp cos lettuce, crispy bacon, croutons, anchovies, soft boiled egg, aged parmesan cheese & caesar dressing  
add chicken \$5 add prawns \$10

Guest	Member
\$23	\$21

### Moroccan Salad (GF, V, VE)

roasted sweet potato, peppers, sun-dried tomatoes, Spanish onion, chickpeas & mixed salad leaves in a tangy vinaigrette  
add chicken \$5

\$22	\$20
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### Warm Thai Beef Salad (GFO, V\*)

grilled beef strips, mixed winter leaves, cherry tomatoes, cucumber, Spanish onion, fresh herbs, toasted peanuts, crispy shallots, & a classic Thai nam jim dressing

\$33	\$31
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## PANS

### Kung Pao Chicken (GF)

tender wok fried chicken thigh, roasted peanuts, bell peppers, bok choy, chilli, garlic & ginger tossed in rich szechuan peppercorn sauce with fried shallots & steamed jasmine rice

Guest	Member
\$35	\$32

### Creamy Pesto Gnocchi (GFO, VE\*, V\*)

potato gnocchi, wild mushrooms, sun-dried tomatoes, wilted baby spinach, garlic, white wine, aged parmesan cheese & fresh herbs  
add chicken \$5

\$32	\$30
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### Classic Butter Chicken (GFO)

succulent chicken thigh cooked in a creamy tomato-butter sauce with grilled flat bread, steamed basmati rice, pappadam & yoghurt dressing

\$33	\$31
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### Moroccan Lamb Risotto (GF, V\*)

tender slow-braised lamb shank folded through a saffron-infused creamy risotto, enriched with apricots, harissa, & fresh baby spinach, finished with aged parmesan & fresh herbs

\$36	\$34
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### Prawn & Mussel Linguine

al dente fresh egg linguine, tiger prawns & tender mussels, sautéed with garlic, chilli, sweet shallots, vine-ripened tomatoes, baby spinach, fresh herbs, lemon beurre blanc & aged parmesan cheese

\$36	\$34
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## GRILL

### 300g Premium MB2 Scotch Fillet (GF)

Guest	Member
\$49	\$47

### 300g MB2 Porterhouse Steak (GF)

\$49	\$47
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### 200g Tasmanian Salmon Fillet (GF)

\$38	\$36
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Signature sauces - enhance your grill selections with one of our house-crafted accompaniments:

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

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

| chips & salad | seasonal vegetables | creamy mash | slaw & chips |

## SIDES

**Chips (GF)** with garlic aioli **\$10**

**Potato Wedges** sweet chilli & sour cream **\$12**

**Steamed Vegetables (GF)** **\$8**

**Mashed Potato (GF)** **\$6**

**House Garden Salad (GF, V, VE)** **\$6**

## MAINS

### Free Range Chicken Supreme (GF)

skin on breast stuffed with camembert cheese, sun-dried tomatoes & spinach, with pommes fondant, glazed young carrots, seasonal greens & garlic cream champagne reduction

Guest	Member
\$35	\$33

### Twice Cooked Pork Belly (GF)

with spiced apple relish, buttered carrot puree, roasted Dutch carrots, creamy mash potato, seasonal greens & port wine jus

\$37	\$35
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### Grilled Queensland Barramundi Fillet (GF)

skin on barramundi fillet, roasted fennel puree, sweet potato mash, seasonal greens & Dutch carrots with a white wine & tarragon sauce

\$37	\$35
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### Classic Beef Osso Bucco (GF)

slow-braised beef Osso Bucco cooked in tomato, red wine & aromatic herbs, seasonal greens, mash potato, braised red wine reduction & gremolata

\$40	\$38
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### Ribs & Wings

BBQ chicken wings & pork ribs with coleslaw, steak fries & gravy

\$40	\$38
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### Lasagna

with chips & salad

\$29	\$27
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### Chicken Scallopini

chicken fillet, button mushrooms, garlic, spring onion, fried shallots, with creamy mash potato & seasonal vegetables

\$35	\$32
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## DESSERT

### Warm Chocolate Walnut Brownie (GF)

vanilla cream, chocolate ganache, pistachio crumble, vanilla ice cream & seasonal berries.

\$15
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### Lemon Meringue

smooth lemon curd layered in crisp pastry with caramelised meringue, white chocolate soil, fresh seasonal berries & raspberry coulis

\$15
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### Self-Saucing Chocolate Pudding

rich baked chocolate pudding with a molten chocolate sauce, rock salted caramel ice cream, chocolate soil & fresh berries

\$15
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### Warm Sticky Date Pudding

butterscotch sauce, vanilla ice cream & berry coulis

\$15
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### Classic Vanilla Crème Brulee (GF)

crisp caramelised sugar, seasonal berries & coulis

\$15
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## KIDS MEALS

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**

# SENIORS MENU

**One Course \$20 | Two Course \$25 |  
Three Course \$28**

## ENTREE

**Garlic Bread  
OR  
Soup of the Day**

*served with a bread roll & butter*

## MAINS

### Beer Battered Barramundi Fillet

*golden-fried barramundi fillet in a delicate beer batter, served with steak fries, house garden salad, lemon wedge & tartar sauce*

### Chicken Schnitzel

*served with chips, house garden salad & gravy*

### Chicken Parmigiana

*chicken schnitzel topped with Napoli sauce, ham & mozzarella cheese, served with chips & house garden salad*

### Veal & Mushroom Penne (GF)

*slow-braised bobby veal cooked in tomatoes, red wine & aromatic herbs with baby spinach & aged parmesan*

### Roast of the Day (GF)

*served with seasonal greens, roasted vegetables, red wine gravy & condiments*

### Alla Carbonara

*spaghetti pasta, bacon, spring onion, white wine cream reduction & aged parmesan*

### Creamy Pesto Gnocchi (GFO, VE\*, V\*)

*potato gnocchi, wild mushrooms, sun-dried tomatoes, wilted baby spinach, garlic, white wine, aged parmesan cheese & fresh herbs*

## DESSERTS

### Warm Sticky Date Pudding

*butterscotch sauce, vanilla ice cream & berry coulis*

### Classic Vanilla Crème Brulee (GF)

*crisp caramelized sugar, seasonal berries & coulis*

(V) Vegetarian / (V\*) Vegetarian Option / (VE) Vegan / (VE\*) Vegan Option / (GF) Gluten Free / (GFO) Gluten Free Option

# DRINKS

## WINES

### White Wine

	Glass 150ml	Glass 250ml	Bottle
Hardys The Riddle Chardonnay	\$7.70	\$11.60	\$26.00
George Wyndham Bin 222 Chardonnay	\$8.20	\$12.30	\$33.00
Stoneleigh Sauvignon Blanc	\$8.80	\$13.20	\$31.00
Hardys The Riddle Sauvignon Blanc	\$7.70	\$11.60	\$26.00
Rolf Binder Riesling	\$9.00	\$14.00	\$37.00
Grant Burge Pinot Grigio	\$8.10	\$13.00	\$32.00
Jacobs Creek Le Petit Rose	\$9.00	\$13.50	\$35.00
Amberly Kiss & Tell Moscato	\$8.20	\$12.40	\$29.00

### Red Wine

Jacobs Creek Reserve	\$9.40	\$14.60	\$35.00
Hardys The Riddle Shiraz	\$7.70	\$11.60	\$26.00
George Wyndham Bin 555 Shiraz	\$8.20	\$12.30	\$33.00
St Hallett Black Clay Shiraz	\$9.50	\$14.70	\$35.00
Benchmark Merlot	\$9.00	\$13.00	\$31.00
Stoneleigh Pinot Noir	\$10.00	\$16.00	\$35.00
Tintara GSM	---	---	\$39.00

### Sparkling

Tatachilla Brut NV	\$7.70	---	\$26.00
Yarra Burn Prosecco	\$8.20	---	\$30.00
Jacobs Creek 200ML	---	---	\$10.00

## TAP DRINKS

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

## MOCKTAILS

### Elderflower Refresher

*cranberry juice, elderflower syrup & raspberry cordial*

### Red Lagoon

*cranberry juice, lychee syrup & Sprite*

### Tropical Sunset

*pineapple juice, orange juice, Grenadine & Sprite*

**Sign up as a  
Club Sunbury  
Member to  
Enjoy Member  
Discounts on  
Food & Beverages  
Today**



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 cannot guarantee that our menu items are 100% free of gluten or nuts, as there is always a possibility of transference of trace amounts from other kitchen implements and surfaces. Please consider this when ordering from our menu.

## COCKTAILS \$20 EACH

### Espresso Martini

*Vodka, Kahlua, double shot coffee & sugar syrup*

### Long Island

*Gin, Vodka, Bacardi, Tequila & Coke*

### Cosmopolitan

*Vodka, Cointreau, cranberry juice & lime*

### Pornstar Martini

*Vodka, Passoa, vanilla syrup, passionfruit syrup & lime juice*

### Frosty Fruit

*Peach Schnapps, Midori, pineapple juice & fresh lemon juice*

### Fruit Tingle

*Vodka, Blue Curacao, lemonade & raspberry*

### Margarita

*Tequila, Cointreau & lime*

### Mojito

*White Rum, fresh lime juice, sugar syrup, fresh mint leaves & soda water*

### Aperol Spritz

*Prosecco, Aperol & soda water*

### Midori Swizzle

*Midori, White Rum, fresh lime juice, simple syrup & fresh mint leaves*



## NON-ALCOHOLIC

### 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 and soft drink*

*Spirits Available  
AT THE BAR*