

CLUB RINGWOOD

EAT • DRINK • ENJOY

STARTERS

GARLIC BREAD (V) Add cheese (V) \$1.5 Add bacon & cheese \$2.5	\$7.9
DIPS & BREAD (V)* Our chef's selection of house-made dips and spreads with seasoned flatbread Add selection of charcuterie and antipasto \$8.5	\$10.9
TRADITIONAL BRUSCHETTA (V) Ripe tomato, Spanish onion and fresh basil, drizzled with olive oil and balsamic glaze, served on toasted ciabatta bread, topped with shaved Parmesan Add smoked salmon \$6.0	\$11.9
PORK & CHIVE DUMPLINGS Pan-seared and served with a ginger and sweet soy dipping sauce	\$12.9
VEGETABLE PAN ROLLS (V) Handmade pancakes stuffed with Sri Lankan spiced slow cooked vegetables, crumbed and fried, served with sweet chilli dipping sauce	\$12.9

STEAK

PORTERHOUSE STEAK 300G (GF)*	\$39.9
Grass-fed aged Victorian beef, char-grilled to give a rich, full, beef taste served with your choice of seasonal vegetables OR salad with chips	
With your choice of sauce: Mushroom Pepper & Brandy Garlic Butter All sauces will be served on the steak unless asked to be served on the side Add onion rings \$4.0 Add garlic prawn skewers (2) \$6.0	

PARMIGIANAS + SCHNITZEL

Your choice of chicken breast schnitzel OR veal schnitzel Add \$2.0	
OUR FAMOUS HAND-CRUMBED SCHNITZEL TOPPED WITH:	
TRADITIONAL Napoli, double-smoked ham, mozzarella and cheddar cheese	\$25.9
HAWAIIAN Napoli, pineapple, double-smoked ham, mozzarella and cheddar cheese	\$26.9
MEAT LOVERS BBQ sauce, bacon, grilled chorizo, mozzarella and cheddar cheese	\$27.9
Served with your choice of vegetables OR chips & salad	
SCHNITZEL Your choice of chicken breast schnitzel OR veal schnitzel Add \$2.0 Hand-crumbed, cooked golden brown with your choice of sauce: mushroom pepper garlic butter served with chips and salad OR vegetables	\$24.9

SIDES

CHIPS SALAD POTATO MASH	\$4.0 EACH
SEASONAL VEGETABLES	\$4.5
EXTRA SAUCE	\$1.0 EACH
BOWL OF CHIPS	\$6.5
BOWL OF SEASONED WEDGES with sweet chilli sauce & sour cream	\$8.5
ONION RINGS	\$6.0

MAINS

LEMON PEPPER CALAMARI SALAD (GF)* Tender seasoned calamari strips, flash-fried and served on a mixed salad tossed with cherry tomatoes, Spanish onion and cucumber with a house-made honey mustard dressing	\$26.9
KOREAN FRIED CHICKEN NOODLE SALAD Seasoned chicken morsels tossed with chilled Soba noodles, lettuce, cherry tomatoes, cabbage, pickled ginger, carrot, cucumber and radish with a sweet spicy dressing	\$27.9
SWEET POTATO GNOCCHI (GF) (VG) House-made roasted sweet potato gnocchi tossed with spinach, mushrooms, snow peas, red capsicum, garlic and basil in a rich Napoli sauce, topped with toasted cashew nuts Add chicken breast \$4.0 Add avocado \$4.0	\$27.9
NASI GORENG (V)* Fried rice tossed with chicken morsels, Asian vegetables, shrimp and a touch of chilli, bound in a light soy sauce, topped with a fried egg and crispy shallots Add prawn skewers (2) \$6.0	\$27.9
LEMON BUTTER BARRAMUNDI FILLET (GF) Crispy skin barramundi fillet, served on creamy mashed potato with buttered broccolini and a lemon butter and herb sauce Add prawn skewers (2) \$6.0	\$32.9
CHICKEN & PRAWN PARCEL Chicken tenderloins and prawns with garlic butter, wrapped in filo pastry, oven-baked, served with potato mash and buttered broccolini, topped with a creamy white wine sauce Add prawn skewers (2) \$6.0	\$34.9
CALAMARI & PRAWN DUO Lemon pepper calamari, panko prawns, crumbed calamari and prawn skewers, served with tartare sauce, lemon wedge, chips and salad Add tempura scallops \$5.0	\$29.9
FISH & CHIPS (GF)* Fillets of fish, golden-fried in our house-made beer batter OR lightly grilled, served with chips & salad OR seasonal vegetables Add prawn skewers (2) \$6.0 Add tempura scallops \$5.0	\$25.9
FETTUCCINE CARBONARA (V* GF* with penne pasta) Sautéed bacon, garlic, cream, cracked black pepper and white wine, finished with shaved Parmesan and parsley Add chicken \$4.0 Add mushrooms \$2.0 Add smoked salmon \$6.0 Add avocado \$4.0	\$25.9
CRISPY THAI BEEF SALAD Tender beef marinated in chilli, garlic, ginger, lemongrass and sesame oil, tossed with a fresh wombok Asian slaw with a nan jim Thai dressing	\$27.9

DESSERT

BAKED NEW YORK CHEESECAKE Deliciously smooth vanilla baked cheesecake on a sweet pastry base, dusted with snow sugar, served with chantilly cream and a strawberry coulis	\$9.9
LEMON MERINGUE Shortbread case filled with a tart citrus curd, topped with fluffy Italian meringue, served with whipped cream	\$9.9
STICKY DATE PUDDING Topped with caramel sauce, served with vanilla ice cream	\$9.9
CHOCOLATE BROWNIE Decadent chocolate brownie, with rich chocolate ganache, served with vanilla ice cream	\$9.9

Add ice cream \$2.0

Barista made coffee & tea available | Please ask staff for selections

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

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MEMBERS & SENIORS

STARTERS

GARLIC BREAD (2PCS) (V) Add cheese \$1.5 (V) Add cheese & bacon \$2.5	\$4.0
TRADITIONAL BRUSCHETTA (2PCS) (V) Add smoked salmon \$3.0	\$6.0

MAINS

LAMBS FRY Δ	M: \$19.5 S: \$15.5
CHICKEN SCHNITZEL Δ	M: \$20.5 S: \$16.5
BEER BATTERED FRIED FISH Δ	M: \$20.5 S: \$16.5
GRILLED FISH Δ (GF)	M: \$20.5 S: \$16.5
CHICKEN PARMIGIANA Δ	M: \$21.5 S: \$17.5
SCOTCH FILLET STEAK 150G Δ Cooked medium with your choice of sauce - gravy, mushroom, garlic butter or pepper	M: \$22.5 S: \$18.5

Δ These main meals are served with one of the following sides:
chips & salad OR vegetables OR salad & potato

DESSERTS

DESSERT OF THE DAY See specials for today's selection	\$4.0
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RED WINES

	150ml Glass	250ml Glass	750ml Bottle
LITTLE BERRY SHIRAZ McLaren Vale S.A.	\$8.5	\$13.8	\$35.9
SALTRAM 1859 SHIRAZ Barossa Valley S.A.	\$9.2	\$14.5	\$38.9
PEPPERJACK SHIRAZ Barossa S.A.	\$10.5	\$16.5	\$45.9
WYNNS 'THE GABLES' CABERNET SAUVIGNON Coonawarra S.A.	\$9.2	\$14.5	\$38.9
INGRAM ROAD MERLOT Yarra Valley VIC.	\$8.7	\$14.0	\$36.9
DEVIL'S CORNER PINOT NOIR Regional Tasmania	\$9.5	\$14.8	\$39.9

ROSÉ WINES

	150ml Glass	250ml Glass	750ml Bottle
SQUEALING PIG ROSÉ Marlborough N.Z.	\$8.9	\$14.2	\$37.9

SPARKLING WINES

	Piccolos	
	150ml Glass	750ml Bottle
YELLOWGLEN 'YELLOW' SPARKLING South Eastern Australia	\$11.0	200ml
BROWN BROTHERS PROSECCO King Valley VIC.	\$12.0	200ml
T'GALLANT PROSECCO Regional Victoria	\$8.9	\$37.9
SQUEALING PIG SPARKLING ROSÉ South Eastern Australia	\$9.2	\$38.9
INGRAM ROAD EN VIE Yarra Valley VIC.	\$9.2	\$38.9

WHITE WINES

	150ml Glass	250ml Glass	750ml Bottle
821 SOUTH SAUVIGNON BLANC Marlborough N.Z.	\$8.7	\$14.0	\$36.9
DEVIL'S CORNER SAUVIGNON BLANC Regional Tasmania	\$9.5	\$14.8	\$39.9
DANCE WITH THE DEVIL CHARDONNAY Margaret River, W.A.	\$9.5	\$14.8	\$39.9
BROWN BROTHERS 1889 CHARDONNAY Regional Tasmania	\$8.9	\$14.2	\$37.9
INGRAM ROAD PINOT GRIGIO Yarra Valley VIC.	\$8.7	\$14.0	\$36.9
SNOBS CREEK 'CRISPIN' PINOT GRIS Lake Eildon VIC.	\$8.9	\$14.2	\$37.9
HENTLEY FARM RIESLING Eden Vally S.A.	\$9.2	\$14.5	\$38.9
BROWN BROTHERS MOSCATO King Valley VIC.	\$13.5 275ml		

PREMIUM WINES ON TAP

 SAUVIGNON BLANC Marlborough	150ml Glass	250ml Glass	 BLUSH MOSCATO	150ml Glass	250ml Glass
	\$9.2	\$14.2		\$8.9	\$13.9

ASK OUR STAFF ABOUT PREMIUM WINE LIST
FRENCH CHAMPAGNE, PENFOLDS REDS + MANY MORE

CLUB REWARDS

MEMBERSHIP PROGRAM - JOIN TODAY!
1 YEAR \$10 | 3 YEARS \$25 | 5 YEARS \$35



VISITOR
REGISTRATION
SCAN ME



FAQ'S &
INFORMATION
SCAN ME