

# CLUB RINGWOOD

EAT • DRINK • ENJOY

“ Let us look after you - Full table service provided ”

## STARTERS

**GARLIC BREAD (V)** \$7.9  
Add cheese (V) \$1.5 | Add bacon & cheese \$2.5

**SOUP OF THE DAY** S: \$7.9 | L: \$9.9  
See specials for today's selection

**DIPS & BREAD (VO) (GFO)** \$10.9  
Our chef's selection of house-made dips and spreads with seasoned flatbread  
Add antipasto \$8.5 | Extra bread \$4.0

**TRADITIONAL BRUSCHETTA (V)** \$11.9  
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

**PORK & CHIVE DUMPLINGS** \$12.9 (5) | \$23.9 (10)  
Pan-seared and served with a ginger and sweet soy dipping sauce

**COMBO SPRING ROLLS** \$13.9  
House-made with chicken, pork, prawn, carrot, cabbage and green bean, golden fried, served in lettuce cups with a sweet chilli dipping sauce

## SIGNATURE DISHES

“ Our Executive Chef has created some exciting & unique dishes to give you a taste adventure with every morsel ”

**VEGAN SWEET POTATO GNOCCHI (GF | VG)** \$27.9  
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 \$4.0 | Add avocado \$4.0

**BEEF BRISKET (GFO)** \$36.9  
Slow-cooked for 8 hours with leek, onions, garlic, carrot, tomato and red wine, served with creamy mashed potato and seasonal greens, topped with a rich red wine jus  
Add onion rings \$6 | Extra jus \$2

**CHICKEN & PRAWN PARCEL** \$34.9  
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 | Add tempura scallops \$5.0

**PORK BELLY (GFO)** \$35.9  
Slow-cooked crispy skin pork served with sauerkraut, seasonal greens, potato mash and red wine jus  
Add onion rings \$6 | Extra jus \$2

## STEAKS

“ Ethically & sustainably sourced prime cuts of tender Victorian beef, selected by our Executive Chef to ensure a great dining experience for all ”

Steaks are seasoned with sea salt & char-grilled to your individual liking, served with **chips** and your choice of: **seasonal vegetables** OR **salad**

**PORTERHOUSE STEAK 300G (GFO)** \$39.9  
Aged grass-fed Victorian beef, char-grilled to give a rich, full, beef taste

**FILLET MIGNON 200G (GFO)** \$43.9  
Grass fed tender prime cut of beef and wrapped in bacon

With your choice of sauce: **mushroom** | **pepper** | **garlic butter** | **red wine gravy**  
All sauces will be served on the steak unless asked to be served on the side  
Add onion rings \$6.0 | Add prawn skewers (2) \$6.0

## FAVOURITES

**NASI GORENG (VO) (GFO)** \$27.9  
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

**LEMON BUTTER BARRAMUNDI FILLET (GFO)** \$32.9  
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 | Add tempura scallops \$6.0

**PRAWN & CALAMARI DUO** \$29.9  
Lemon pepper calamari, panko prawns, crumbed calamari and prawn skewers, served with tartare sauce, lemon wedge, chips and salad  
Add tempura scallops \$6.0

**FISH & CHIPS (GFO)** \$25.9  
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 \$6.0

**FETTUCCHINE CARBONARA (VO | GFO - penne pasta)** \$25.9  
Sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved parmesan and parsley  
Add chicken \$4 | Add mushroom \$2 | Add smoked salmon \$6  
Add avocado \$4

**CHICKEN & CASHEW STIR FRY (VO)** \$27.9  
Marinated chicken breast, wok-tossed with chilli, garlic, ginger, Asian greens and hoisin sauce, topped with toasted cashew nuts  
Add prawns \$6.0

## SALADS

**LEMON PEPPER CALAMARI SALAD (GFO)** \$26.9  
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  
Add prawn skewers (2) \$6.0 | Add tempura scallops \$6.0

**CRISPY THAI BEEF SALAD (GFO)** \$27.9  
Tender beef marinated in chilli, garlic, ginger, lemongrass and sesame oil, tossed with a fresh wombok Asian slaw with a nan jim Thai dressing

**FRENCH CHICKEN SALAD (GFO)** \$29.9  
Mixed salad greens with avocado, red onion, cherry tomato, green beans, grapes and potato, topped with slices of lemon and thyme sous vide chicken breast, finished with a seeded mustard aioli dressing

## PARMIGIANAS + SCHNITZEL

Your choice of chicken breast schnitzel **OR** veal schnitzel **Add \$2.0**

### OUR FAMOUS HAND-CRUMBED SCHNITZEL TOPPED WITH:

<b>TRADITIONAL</b> Napoli, double-smoked ham, mozzarella and cheddar cheese	<b>\$25.9</b>
<b>HAWAIIAN</b> Napoli, pineapple, double-smoked ham, mozzarella and cheddar cheese	<b>\$26.9</b>
<b>MEAT LOVERS</b> BBQ sauce, bacon, grilled chorizo, mozzarella and cheddar cheese	<b>\$27.9</b>
<b>SCHNITZEL</b> Your choice of chicken breast schnitzel <b>OR</b> veal schnitzel <b>Add \$2.0</b> Hand-crumbed, cooked golden brown with your choice of sauce: <b>mushroom   pepper   garlic butter   red wine gravy</b>	<b>\$24.9</b>

All served with your choice of: **vegetables OR chips & salad**

## SIDES

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

## DESSERTS

<b>BAKED NEW YORK CHEESECAKE (NF)</b> Deliciously smooth vanilla baked cheesecake on a sweet pastry base, dusted with snow sugar, served with double cream and a strawberry coulis	<b>\$9.9</b>
<b>LEMON MERINGUE (NF)</b> Shortbread case filled with a tart citrus curd, topped with fluffy Italian meringue, served with whipped cream	<b>\$9.9</b>
<b>STICKY DATE PUDDING (NF)</b> Topped with caramel sauce, served with vanilla ice cream	<b>\$9.9</b>
<b>FLOURLESS ORANGE CAKE (GF)</b> Moist flourless orange and almond cake	<b>\$9.9</b>
<b>VEGAN CHOCOLATE CAKE (VG   NF   DF)</b> Decadent chocolate cake with a raspberry centre	<b>\$9.9</b>
<b>MARS BAR CAKE</b> Super moist chocolate cake with layers of caramel and chocolate ganache	<b>\$9.9</b>
<b>CHEESE PLATE (GFO)</b> Selection of Australian cheese - blue, cheddar and soft, served with water crackers and quince paste <b>Add extra crackers \$2.0</b>	<b>\$19.9</b>

**Add ice cream \$2.0**

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

## MEMBERS & SENIORS

M = Members | S = Seniors

### STARTERS

<b>SOUP OF THE DAY</b>	<b>\$4.0</b>
<b>GARLIC BREAD (2PCS) (V)</b> Add cheese \$1.0 (V)   Add cheese & bacon \$2.0	<b>\$4.0</b>
<b>TRADITIONAL BRUSCHETTA (2pcs) (V)</b> Add smoked salmon \$3.0	<b>\$6.0</b>

### MAINS

<b>VEGETABLE STIR FRY (V)</b> with Cantonese sauce and hokkien noodles Add chicken \$4   Add prawns \$6	<b>M: \$19.9   S: \$15.9</b>
<b>LAMBS FRY Δ</b>	<b>M: \$19.9   S: \$15.9</b>
<b>CHICKEN SCHNITZEL Δ</b>	<b>M: \$20.9   S: \$16.9</b>
<b>FISH &amp; CHIPS (GFO) Δ</b> Crispy beer-battered (fried) <b>OR</b> lightly grilled with house-made tartare sauce and lemon wedge	<b>M: \$20.9   S: \$16.9</b>
<b>CHICKEN PARMIGIANA Δ</b>	<b>M: \$21.9   S: \$17.9</b>
<b>SCOTCH FILLET STEAK 150g Δ</b> Cooked medium with your choice of sauce - gravy, mushroom, garlic butter or pepper	<b>M: \$23.9   S: \$19.9</b>

Δ All served with your choice of: **vegetables OR chips & salad**

### DESSERT

<b>DESSERT OF THE DAY</b> See specials for today's selection	<b>\$4.0</b>
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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.

**(GF)** Gluten Free | **(GFO)** Dish may be prepared as gluten free  
**(NF)** Nut Free | **(DF)** Dairy Free | **(V)** Vegetarian  
**(VG)** Vegan | **(VO)** Dish may be prepared as vegetarian.

Please Note: All Ingredients may not be listed in menu descriptions. Our meals are prepared in a single kitchen where nuts, gluten and other allergens may be present. The utmost care is taken to prevent cross-contamination, however, a meal may contain some traces.

**Please notify staff on ordering of any allergies or aversions you may have**

## CLUB REWARDS

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

  **FOLLOW US**