

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	(STANDARD) \$7.9 (LARGE) \$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	
SPINACH & RICOTTA TRIANGLES (V)	\$12.9
House-made filo triangles stuffed with spinach and ricotta cheese, served with a tomato relish	

SIGNATURE DISHES

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 SUPREME (GFO)	\$28.9
Butterflied chicken breast, grilled, topped with a white wine, bacon, mushroom and cream sauce, served with mashed potato and seasonal greens Add avocado \$4.0 Add prawn skewers (2) \$6.0	
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	

FANCY SOMETHING DIFFERENT? CHECK OUT THE
CHEF'S SPECIALS | SOMETHING FOR EVERYONE | ENJOY !

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 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, a 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	
FETTUCCINE 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, hokkien noodles and hoisin sauce, topped with toasted cashew nuts Add prawn cutlets (4) \$8.0	
BEEF LASAGNE	\$27.9
House-made beef lasagne with traditional Italian Bolognese sauce and layers of fresh pasta sheets, topped with béchamel sauce and a trio of cheeses, served with chips and salad	
PORTERHOUSE STEAK 300G (GFO)	\$39.9
Aged grass-fed Victorian beef, char-grilled to your liking, served with chips and your choice of salad or vegetables. Please choose one of the following sauces to accompany your steak: 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	

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	
GREEK LAMB SALAD (GF)	\$33.9
Garlic and rosemary marinated lamb back strap, char-grilled, sliced and served on a Greek salad of crisp lettuce, cherry tomatoes, cucumber, Spanish onions, olives and feta cheese, drizzled with a lemon olive oil dressing	

(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 when ordering of any allergies or aversions you may have ”

PARMIGIANAS + SCHNITZEL

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

OUR FAMOUS HAND-CRUMBED SCHNITZEL TOPPED WITH:

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

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

DESSERTS

BAKED NEW YORK CHEESECAKE (NF)	\$9.9
Deliciously smooth baked vanilla cheesecake on a sweet pastry base, dusted with snow sugar, served with double cream and a strawberry coulis	
LEMON MERINGUE (NF)	\$9.9
A shortbread case filled with a tart citrus curd, topped with fluffy Italian meringue, served with whipped cream	
STICKY DATE PUDDING (NF)	\$9.9
Topped with caramel sauce, served with vanilla ice cream	
INDIVIDUAL PAVLOVA (GF)	\$9.9
Topped with whipped cream, kiwifruit, passionfruit and strawberries	
FLOURLESS ORANGE CAKE (GF)	\$9.9
Moist flourless orange almond cake, served with cream	
VEGAN CHOCOLATE CAKE (VG NF DF)	\$9.9
Decadent chocolate cake with a raspberry centre	
MARS BAR CAKE	\$9.9
Super moist chocolate cake with layers of caramel and chocolate ganache	
SCONES, JAM & CREAM (NF)	\$9.9
Served warm, perfect with a cuppa!	
FLOURLESS CHOCOLATE CAKE (GF)	\$9.9
Moist, flourless chocolate almond cake, served with cream	
CHEESE PLATE (GFO)	\$19.9
Selection of Australian cheeses - blue, cheddar and soft, served with water crackers and quince paste Add extra crackers \$2.0	

Add ice cream \$2.0

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

CLUB REWARDS

MEMBERSHIP PROGRAM

JOIN TODAY @ RECEPTION !

1 YEAR \$10 | 3 YEARS \$ 25 | 5 YEARS \$35

  **FOLLOW US**

MEMBERS & SENIORS

STARTERS

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

MAINS

MEMBERS | SENIORS

VEGETABLE STIR FRY (V)	\$19.9 \$15.9
With Cantonese sauce and hokkien noodles Add chicken \$4 Add prawn cutlets (4) \$8.0	
LAMBS FRY Δ	\$19.9 \$15.9
CHICKEN SCHNITZEL Δ	\$20.9 \$16.9
Topped with your choice of sauce: mushroom pepper garlic butter red wine gravy	
SPAGHETTI BOLOGNESE (GFO - penne pasta)	\$20.9 \$16.9
Traditional beef sauce topped with Parmesan	
FISH & CHIPS (GFO) Δ	\$20.9 \$16.9
Crispy beer-battered (fried) OR lightly grilled with house-made tartare sauce and a lemon wedge	
CHICKEN PARMIGIANA Δ	\$22.9 \$18.9
SCOTCH FILLET STEAK 180g Δ	\$25.9 \$21.9
Char-grilled medium (chef's recommendation) topped with your choice of sauce: mushroom pepper garlic butter red wine gravy	

Δ = Served with your choice of: vegetables OR chips & salad

DESSERT

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

Seniors / Members cards must be presented upon ordering | Members and Seniors starters and/or dessert must be served with an accompanying Members or Seniors Main Meal to receive at the discounted price

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

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CLUBRINGWOOD.COM.AU**