

CLUB MENU

Lunch Daily 12pm to 2.30pm | *Sunday Dinner 5.30pm to 8.30pm (*excludes Seniors Meals - Saturday Lunch/Sunday Dinner)

ENTRÉE

SOUP OF THE DAY With bread roll	9.5	LEMON MYRTLE SQUID STRIPS (*GF)	17.5	31
GARLIC BREAD Add Cheese \$2 (Contains Gluten, Dairy, Milk)	10.5	With dill pickle mayo & soft herb salad (Contains Eggs, Fish, Sulphites)		
WARM COB LOAF Garlic butter, cheese, bacon, spring onions & sour cream (Contains Gluten, Dairy, Milk)	15.9	MOROCCAN SPICED BATTERED CAULIFLOWER TACOS (3) (V) With chipotle romesco, slaw & green onions (Contains Gluten, Eggs)	14.9	

MAINS

ROAST OF THE DAY (*GF) Freshly roasted and cut to order with pan gravy & vegetable	27.5	LAMB FRY & BACON (*GF) With mash & vegetables (Contains Dairy)	24.9
CHICKEN PARMA With Napoli, Virginia ham, mozzarella, chips & salad (Contains Gluten, Dairy, Eggs)	31	LAMB & ROSEMARY BANGERS & MASH (*GF) With peas & onion gravy (Contains Dairy)	25.9
CHICKEN SCALLOPINE (*GF) With onion, bacon, mushroom, semi dried tomato cream sauce, mash & vegetables (Contains Dairy)	31	CHICKEN PACIFIC (*GF) Chicken breast with grilled pineapple, avocado, melted cheese & Hollandaise sauce with chips & salad (Contains Dairy, Eggs)	31.5
BALINESE STYLE PORK SKEWERS Peanut satay sauce, coconut rice & sambal salsa (Contains Dairy, Fish, Peanuts, Gluten, Soy)	31.9	PALE ALE BATTERED FLAKE FILLET (*GF option: grilled) With chips & salad (Contains Dairy, Fish, Gluten, Sulphites)	30.5
HONEY LEMON CHICKEN With special fried rice (Contains Gluten, Soy, Sulphites)	27.5	BUTTER CHICKEN & ROTI (*GF option available) With fragrant rice, roti bread & yoghurt (Contains Dairy, Gluten, Sulphites)	28.5
VIETNAMESE STYLE YELLOW CURRY CURRY NOODLES (V, VO) With Asian cut vegetables (Contains Dairy, Egg, Fish, Gluten, Peanuts, Soy, Sesame, Sulphites) Add tofu \$3 Add chicken \$6	24	ROAST PUMPKIN SPINACH & FETA SALAD (V, VO, *GF) With pine nuts, Spanish onion & apple cider vinaigrette (Contains Tree Nuts (Pine Nuts), Dairy, Sulphites) Add chicken or calamari (*GF) \$6	22.5
FIELD MUSHROOM, LEEK, PUMPKIN & THYME RISOTTO (V, VO, *GF) With mascarpone (Contains Dairy)	28	CREAMY CHICKEN CARBONARA Linguine with bacon, spinach, egg, mushrooms & parmesan in a garlic cream sauce (Contains Dairy, Egg)	28
CREAMED CORN & RED PEPPER PATTIE STACK (V, VE) With fresh avocado, roasted mushrooms, spinach & chili romesco (Contains Dairy)	21	250GM PORTERHOUSE With chips & salad & your choice of mushroom or pepper sauce, red wine jus, gravy, garlic butter or mustard	38.5

HOT & COLD DESSERTS

AFFOGATO Espresso coffee & ice cream Add Liqueur \$6 choose from Bailey's, Brandy, Frangelico, Kahlua, Tia Maria, Vanilla Vodka or Grand Mariner	8
SELECTION OF CAKES	8.5
SELECTION OF ICE CREAM DESSERTS	12

SIDES

CHIPS (V)	10
WEDGES (V)	11
SWEET POTATO FRIES	11

KIDS MENU \$12.9 Includes a drink & busy nippers bag

ROAST WITH VEGETABLES (*GF)	CALAMARI & CHIPS
NUGGETS & CHIPS (Contains Eggs, Gluten, Milk, Soy)	BURGER WITH CHEESE, SAUCE & CHIPS (Contains Dairy, Eggs, Gluten, Soy, Sulphites)
FISH & CHIPS (Contains Dairy, Fish, Gluten)	CHICKEN SCHNITZEL & CHIPS (Contains Eggs, Gluten, Milk)

SENIORS \$19.5 plus \$2.5 with soup & \$3 with seniors dessert Available Monday to Thursday Lunch and Dinner | Friday Lunch Only

ROAST OF THE DAY (*GF) Freshly cooked & cut to order with pan gravy & vegetables	LAMBS FRY & BACON (*GF) With mash & vegetables (Contains Dairy)
PALE ALE BATTERED FLAKE FILLET (*GF option: grilled) Served with chips & salad (Contains Dairy, Fish, Gluten, Sulphites)	BUTTER CHICKEN & ROTI (*GF option available) With fragrant rice, roti bread & yoghurt (Contains Dairy, Gluten, Sulphites)
LAMB & ROSEMARY BANGERS & MASH (*GF) With peas & onion gravy (Contains Dairy)	CHICKEN PARMA WITH CHIPS & SALAD With Napoli, Virginia ham, mozzarella, (Contains Gluten, Dairy, Eggs)
CHICKEN SCALLOPINE (*GF) With onion, bacon, mushroom, semi dried tomato, cream sauce, mash & vegetables (Contains Dairy)	CREAMY CHICKEN CARBONARA Linguine with bacon, spinach, egg, mushrooms & parmesan in a garlic cream sauce (Contains Dairy, Egg)
CHICKEN PACIFIC (*GF) Chicken breast with grilled pineapple, avocado, melted cheese & Hollandaise sauce with chips & salad (Contains Dairy, Egg)	VIETNAMESE STYLE YELLOW CURRY NOODLES WITH ASIAN CUT VEG (V, VO) (Contains Dairy, Egg, Fish, Gluten, Peanuts, Soy, Sesame, Sulphites) Add tofu \$3 Add chicken \$6
ROAST PUMPKIN, SPINACH & FETA SALAD (V, *GF) Pine nuts, Spanish onion & apple cider vinaigrette (Contains Tree Nuts (Pine Nuts), Dairy, Sulphites)	200GM PORTERHOUSE STEAK (*GF) \$ 26 With chips, salad & sauce of your choice: mushroom or pepper, red wine jus, gravy, garlic butter or mustard

COFFEES/TEAS

LATTE/FLAT WHITE	4.8	MACCHIATO	4.8	LIQUEUR COFFEE	13.5
CAPPUCCINO	4.8	BABY CHINO	2	Choose from Jameson Whisky, Grand Mariner, Kahlua, Baileys, Vanilla Vodka	
LONG BLACK	4.8	HOT CHOCOLATE	4.8		
ESPRESSO	4.8	SPICED VANILLA/DIRTY CHAI LATTE	5	ICED COFFEE CHOCOLATE	8
SHORT BLACK	4.8			MILKSHAKE	7.5
				ICE CREAM SPIDER	7
TEA	CUP 4.5 POT 5			Please ask staff for selections	
English Breakfast, Earl Grey, Black Chai, Lemongrass & Ginger, Green Tea, Peppermint, Chamomile, Black Tea					
50c extra for mug/ take away cup 50c extra for alternative milk (Almond/Lactose Free/Oatmilk/Soy)					
\$1 extra for syrup (Caramel/Hazelnut/Vanilla)					

V vegetarian | VE vegan | VO vegetarian option | GF made with non-gluten containing ingredients

Please note that whilst the Mulgrave Country Club will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee any of our meals are free from trace quantities of allergens. This is due to the potential existence of trace elements in the working environment and supplied ingredients

SPARKLING WINES

	GLASS	BOTTLE
HENKELL 0% ALCOHOL SPARKLING PICCOLO 200ML Germany		10
YELLOWGLEN PICCOLO 200ML SA		10.5
KING VALLEY PROSECCO PICCOLO 200ML King Valley Vic		10.5
WILLOWGLEN BRUT Riverina NSW	7.5	28
T'GALLANT SPARKLING PROSECCO Mornington Peninsula VIC	11	38
CHANDON NV BRUT Yarra Valley VIC	13	60
ESTE SPARKLING Yarra Valley VIC		49
MOET & CHANDON CHAMPAGNE France		125

WHITE WINES

	150ML	200ML	BOTTLE
WILLOWGLEN MOSCATO Riverina NSW	7.5	11	28
T'GALLANT CAPE SCHANCK PINOT GRIGIO Mornington Peninsula VIC	10	14	38
SQUEALING PIG PINOT GRIS Marlborough NZ	10	14	38
ARA PINOT GRIS Marlborough NZ	10	14	38
WILLOWGLEN SEM SAUV BLANC Riverina NSW	7.5	11	28
OYSTER BAY SEM SAUV BLANC Marlborough NZ	11	15	40
MATUA VALLEY SAUV BLANC Hawkes Bay NZ	10	14	38
CORKCUTTERS SAUV BLANC Adelaide Hills SA	11.5	16.5	50
SHELLEY'S BLOCK MARSANNE VIOGNIER ROUSSANE Rutherglen VIC	10	14	38
WILLOWGLEN CHARDONNAY Riverina NSW	7.5	11	28
REGIONAL CLASSIC CHARDONNAY Tumbarumba NSW	11	15	40
PENFOLD'S MAX CHARDONNAY Adelaide Hills	14	20	60
VINACEOUS SHAKRE CHARDONNAY Margaret River WA	11.5	16.5	50

PINK WINES

	150ML	200ML	BOTTLE
SQUEALING PIG ROSE Marlborough NZ	10	14	38
BARMAH PARK PINOT GRIS ON SKINS Mornington Peninsula VIC	14	22	60
SQUEALINI FUZZY PEACH South Eastern Australia	9	13	36

RED WINES

	150ML	200ML	BOTTLE
WILLOWGLEN SHIRAZ Riverina NSW	7.5	11	28
DE BORTOLI WOODFIRED SHIRAZ Heathcote VIC	11	15	40
PEPPERJACK SHIRAZ Barossa Valley SA	11.5	16	42
ROBERT OATLEY SIGNATURE SERIES SHIRAZ McLaren Vale SA	12	18	45
HUMIS SHIRAZ Heathcote VIC	11.5	16.5	50
DE BORTOLI REGIONAL RESERVE PINOT NOIR Marlborough NZ	10	14	38
BARMAH PARK VINTAGE PINOT NOIR Mornington Peninsula VIC			95
BURGOYNE'S BLOCK MOURVEDRE SHIRAZ GRENACHE Rutherglen VIC	10	14	38
METALA SHIRAZ CABERNET Longhorne Creek SA			50
BARMAH PARK ARTHUR'S SEAT SHIRAZ CABERNET Mornington Peninsula VIC	14	22	60
BAROSSA VALLEY CAB SAV Barossa Valley SA	10	14	38
RIDDOCH MAN OF MANY CAB SAV Coonwarra Tanunda SA			50
DE BORTOLI WOODFIRED CAB SAV Heathcote VIC	11	15	40
WILLOWGLEN CAB MERLOT Riverina NSW	7.5	11	28
CORKCUTTERS GRENACHE Barossa Valley SA	11.5	16.5	50

BEERS

ON TAP	POT	SCH.	PINT
CARLTON DRAUGHT	6	9	12
CARLTON DRY	6	9	12
VICTORIA BITTER	6	9	12
BAD SHEPHERD PALE ALE	6	9	12
GREAT NORTHERN SUPER CRISP	5.5	8.5	11
GUINNESS	7	10.5	14
ASAHI	9	12	16
CANADIAN CLUB & DRY	8.5	11.5	15
HARD RATED NO SUGAR	8.5	11.5	15

BEERS

BOTTLED	
CARLTON DRY	8
CARLTON DRAUGHT	8
VICTORIA BITTER	8
COOPERS PALE ALE	8
PURE BLONDE	8
CORONA	9
BALTER CERVEZA	10
CROWN LAGER	9
JAMES BOAG HEAVY	9
HEINEKEN	9
PERONI NASTRO AZZURO	9
TWO BAYS SESSION ALE Gluten Free	13
TWO BAYS PALE ALE Gluten Free	13
GREAT NORTHERN ZERO	6
CASCADE PREMIUM LIGHT	7
JAMES BOAG LIGHT	8.5
SOMERSBY PEAR OR APPLE CIDER	8

PRE MIX BOTTLES

CANADIAN CLUB & DRY	13
SMIRNOFF VODKA RED ICE/BLACK ICE	13
JACK DANIELS	13
JIM BEAM & COLA	13

SOFT DRINKS

BOTTLED	ON TAP	POT	JUG
COCA COLA/COKE NO SUGAR/DIET COKE	6	COCA COLA/COKE NO SUGAR	5 13
FANTA	6	LIFT SQUASH	5 13
SPRITE	6	SPRITE LEMONADE	5 13
GINGER BEER	6	SPRITE LEMONADE WITH RASPBERRY	5.5 13
POWERADE SELECTED FLAVOURS	6	DRY GINGER	5 13
RED BULL	6	TONIC WATER	5 13
MOTHER ENERGY DRINK	6	SODA WATER	5 13
STILL WATER MT FRANKLIN 600ML	5	LEMON/SODA, LIME & BITTERS	6 16
SPARKLING MINERAL WATER	6		

HOUSE SPIRITS & LIQUEURS \$8

JACK DANIELS	GORDON'S GIN
JOHNNY WALKER RED	GORDON'S PINK GIN
CANADIAN CLUB	JIM BEAM
JAMESON WHISKEY	WILD TURKEY
SMIRNOFF VODKA	DICKEL NO 8
KETEL ONE VODKA	SOUTHERN COMFORT
BUNDERBERG RUM	VSOP BRANDY
CAPTAIN MORGAN RUM	OUZO
BACARDI WHITE RUM	MALIBU
MIDORI	
Add Postmix \$2.5 Add Lemon, Lime & Bitters \$3.5	
Add bottled soft drink \$6	

TOP SHELF SPIRITS

JOHNNY WALKER BLACK	10
CHIVAS REGAL	12
GLENFIDDICH	12
CHIEF'S SON FORGE WHISKY 45%	13
CHIEF'S SON 900 STANDARD WHISKY 45%	15
GREY GOOSE VODKA	10
KRAKEN RUM	10
TANQUERAY GIN	10
BULLEIT BOURBON	10
HENNESSY VS COGNAC	12
DON JULIO BLANCO TEQUILA	12
TROMBA TEQUILA AGAVE	12
TROMBA CINCO CINCO TEQUILA 55%	16
CROINTREAU	10
DRAMBUIE	10
DIMPLE	12
DOM BENEDICTINE	12
Add Postmix \$2.5 Add Lemon, Lime & Bitters \$3.5	
Add bottled soft drink \$6	