



BISTRO

M E N U

ENTRÉES

SOUP OF THE DAY

With bread roll

9.5

GARLIC BREAD (V)

• Add cheese \$2 (V)

(Contains Gluten, Dairy)

11

LEMON PEPPER CALAMARI (GF)

With dill pickle mayonnaise

(Contains Seafood, Egg, Sulphites)

18

PORK BELLY BITES (GF)

With roasted sesame Asian slaw and Plum sauce

(Contains Sesame, Soy)

19

PUMPKIN AND GOATS CHEESE ARANCINI (4) (V)

With truffle aioli

(Contains Gluten, Dairy, Egg)

16

FAVOURITES

ROAST OF THE DAY (GF)

Freshly cooked and cut to order with pan gravy & vegetables

29

CHICKEN PARMA

With Napoli, Virginian ham, mozzarella, chips & salad

(Contains Gluten, Dairy, Egg)

31

CHICKEN SCHNITZEL

Fresh crumbed chicken schnitzel with chips, salad & side gravy

(Contains Gluten, Dairy, Egg)

29

PALE ALE BATTERED FISH FILLETS

With chips, salad & dill pickle mayo

(GF Option available - grilled)

(Contains Fish, Gluten, Dairy, Sulphites)

31

LEMON PEPPER CALAMARI (GF)

With chips, salad & dill pickle mayo

(Contains Seafood, Egg, Sulphites)

31

FISHERMAN'S DUO

Battered Fish and lemon pepper calamari with chips, salad & dill pickle mayo

(Contains Seafood, Fish, Egg, Sulphites)

34

LAMBS FRY WITH BACON (GF)

With mash potatoes and vegetables and gravy

(Contains Dairy)

26

HONEY MUSTARD CHICKEN (GF)

Grilled chicken breast fillets with mash potatoes, vegetables & honey mustard cream sauce

(Contains Dairy, Mustard)

29

MCC CLASSIC BEEF BURGER

With 180g beef patty, bacon, egg, cheese, tomato relish, lettuce, tomato, onion, pickles, burger sauce and chips

(Contains Gluten, Dairy, Egg, Soy, Sulphites)

29.5

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

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.

MAINS

GRILLED COCONUT AND LIME BARRAMUNDI (GF)

With Kaffir lime scented black rice, seasoned baby Bok choy and creamy coconut lime sauce
(Contains Fish, Sulphites)

35

PORK CUTLET (GF OPTION ROAST PUMPKIN INSTEAD OF SLICE)

Grilled 280g pork rib eye cutlet with savoury pumpkin & chickpea slice, braised cabbage & house made chunky apply chutney
(Contains Gluten)
(GF Option available)

34.5

BRAISED LAMB SHANK (GF)

Slow braised lamb shank with mash potatoes and seasonal vegetables
(Contains Dairy)

36

THAI GREEN CURRY CHICKEN (GF)

With steamed rice & pan seared eggplant, zucchini and red peppers
(Contains Sulphites)

30

MOROCCAN PRAWN & CHORIZO SKEWERS (GF)

With wild black rice & fresh tomato, red onion and mango salsa
(Contains Seafood)

28

TERRIYAKI STIR FRY NOODLES (V, VE)

With Asian stir fry vegetables, Singapore noodles and teriyaki sauce
(Contains Soy, Gluten, Sesame Sulphites)
Add tofu \$4/ Add chicken \$6/ Add prawns \$9

26

NASI GORENG OMELETTE (GF)

Traditional Indonesian fried rice with Asian stir fry vegetables, chicken, prawns & shallots wrapped in an omelette.
(Contains Seafood, Soy, Sulphites)
(V Option available)

34

DUCK RISOTTO (GF)

Pan seared confit Maryland duck on a wild mushroom, thyme and parmesan risotto
(Contains Dairy)

34

SWEET POTATO, CHICKPEA AND ROCKET SALAD (GF, V)

Rocket lettuce, roasted sweet potato, chickpeas, pepitas, dried cranberries & feta in a toasted sesame dressing
(VE Option available)
(Contains Dairy, Sesame, Sulphites)

24

250G PORTERHOUSE (GF)

39

300G REDGUM CREEK PORTERHOUSE (GF)

45

All steaks are served with chips & salad or seasonal vegetables with your choice of Mushroom or Pepper sauce, Red wine jus, Gravy, Garlic butter, or Mustard

SIDES

CHIPS (V)

10

SEASONAL VEGETABLES (V, VE)

12

WEDGES (V)

11

MASH POTATO (Contains Dairy) (V)

10

SWEET POTATO FRIES (V, VE)

11

GARDEN SALAD (V, VE)

Small 5 Large 10

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SENIORS

Available Monday - Thursday Lunch & Dinner | Friday Lunch only

ADD SENIOR SOUP (\$3) & ADD SENIOR DESSERT (\$4)

ROAST OF THE DAY (GF)

Freshly cooked and cut to order with pan gravy & vegetables

19.5

CHICKEN PARMA

With Napoli, Virginian ham, mozzarella, chips & salad

(Contains Gluten, Dairy, Egg)

19.5

CHICKEN SCHNITZEL

Fresh crumbed chicken schnitzel with chips, salad & side gravy

(Contains Gluten, Dairy, Egg)

19.5

PALE ALE BATTERED FISH FILLETS

With chips, salad & dill pickle mayo

(GF Option available - grilled)

(Contains Fish, Gluten, Dairy, Sulphites)

21.5

LEMON PEPPER CALAMARI (GF)

With chips, salad & dill pickle mayo

(Contains Seafood, Egg, Sulphites)

19.5

FISHERMAN'S DUO

Battered Fish and lemon pepper calamari with chips, salad & dill pickle mayo

(Contains Seafood, Fish, Egg, Sulphites)

21.5

LAMBS FRY WITH BACON (GF)

With mash potatoes and vegetables

(Contains Dairy)

19.5

HONEY MUSTARD CHICKEN (GF)

Grilled chicken breast fillet with mash potatoes, vegetables & honey mustard cream sauce

(Contains Dairy, Mustard)

19.5

TERRIYAKI STIR FRY NOODLES (V, VE)

With Asian stir fry vegetables, Hokkien noodles and teriyaki sauce

(Contains Soy, Gluten, Sesame Sulphites)

Add tofu \$4/ Add chicken \$6/ Add prawns \$9

19.5

SWEET POTATO, CHICKPEA AND ROCKET SALAD (GF, V, VE OPTION NO CHEESE)

Rocket lettuce, roasted sweet potato, chickpeas & feta in a toasted sesame dressing

(Contains Dairy, Sesame, Sulphites)

(VE Option available)

19.5

200G REDGUM CREEK PORTERHOUSE (GF)

Served with chips & salad or seasonal vegetables

With your choice of Mushroom or Pepper sauce, Red wine jus, Gravy, Garlic butter, or Mustard

30

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HOT & COLD DESSERTS

SELECTION OF CAKES

See display fridge

STICKY DATE

(Contains Gluten, Dairy)

ICE CREAMS SELECTION

(Contains Gluten, Dairy)

(VE Option available – sorbets)

1 scoop

10

12

2 scoops

4.5

3 scoops

8

10

AFFOGATO

8

Espresso coffee and ice cream

Add Liqueur \$6

Choose from Bailey's, Brandy, Frangelico, Kahlua, Tia Maria, Vanilla Vodka, or Grand Marnier

COFFEES & TEAS

LATTE, CAPPUCINO, FLAT WHITE

5

LONG BLACK, SHORT BLACK, ESPRESSO

5

MACCHIATO - LONG & SHORT

5

MOCHA - LATTE & CAPPUCINO

5

MATCHA LATTE

5.5

BABY CHINO

2

HOT CHOCOLATE

5

CHAI LATTE - SPICED, VANILLA, DIRTY CHAI

5.5

50c extra for mug/takeaway cup

50c extra for alternative milk (Almond, Lactose Free, Oat, Soy, Coconut milk)

\$1 extra for Syrup (Caramel, Hazelnut, Vanilla)

TEA

CUP 4.5

English Breakfast, Earl Grey, Black Chai, Lemongrass & Ginger,

POT 5

Green Tea, Peppermint, Chamomile, Black Tea

ICED COFFEE

8.5

ICED CHOCOLATE

8.5

MILKSHAKE

8

Caramel, Chocolate, Coffee, Strawberry, Vanilla

ICE CREAM SPIDER

7.5

Please ask staff for selection

LIQUEUR COFFEE

13.5

Choose from Baileys, Jameson Whisky, Grand Mariner, Kahlua, Vanilla Vodka

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WINES

SPARKLING WINES

**HENKELL 0% ALCOHOL SPARKLING
PICCOLO 200ML**
Germany

150ML BOTTLE
10

YELLOWGLEN PICCOLO 200ML
South Eastern Australia

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

12 60

CHANDON GARDEN SPRITZ
Yarra Valley VIC

12 60

MOET & CHANDON CHAMPAGNE
France

125

WHITE WINES

WILLOWGLEN MOSCATO
Riverina NSW

150ML 250ML BOTTLE
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

**REDBANK VICTORIAN PINOT
GRIGIO**
King Valley VIC

10 14 38

ARA PINOT GRIS
Marlborough NZ

10 14 40

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

WILLOWGLEN CHARDONNAY
Riverina NSW

7.5 11 28

PENFOLD MAX CHARDONNAY
Adelaide Hills SA

14 20 60

**WEST CAPE HOWE "OLD SCHOOL"
CHARDONNAY**
Mount Barker WA

11.5 16.5 45

PINK WINES

SQUEALING PIG ROSE
Marlborough NZ

150ML 250ML BOTTLE
10 14 38

**BARMAH PARK PINOT GRIS ON
SKINS**
Mornington Peninsula VIC

14 22 60

**TARRAWARRA ESTATE PINOT NOIR
ROSE**
Yarra Valley VIC

12 20 56

RED WINES

WILLOWGLEN SHIRAZ
Riverina NSW

150ML 250ML BOTTLE
7.5 11 28

DE BORTOLI WOODFIRED SHIRAZ
Heathcote VIC

11 15 40

PEPPERJACK SHIRAZ
Barossa Valley SA

11.5 16 42

**HEATHCOTE CRAVENS PLACE
SHIRAZ**
Heathcote VIC

11.5 16.5 48

**ROBERT OATLEY SIGNATURE
SERIES SHIRAZ**
McLaren Vale SA

12 18 45

**DE BORTOLI REGIONAL RESERVE
PINOT NOIR**
Yarra Valley VIC

10 14 38

**BARMAH PARK VINTAGE
PINOT NOIR**
Mornington Peninsula VIC

95

**BARMAH PARK ARTHUR'S SEAT
SHIRAZ CABERNET**
Mornington Peninsula VIC

14 22 60

BAROSSA VALLEY CAB SAV
Barossa Valley SA

10 14 38

DE BORTOLI WOODFIRED CAB SAV
Heathcote VIC

11 15 40

WILLOWGLEN CAB MERLOT
Riverina NSW

7.5 11 28

DRINKS

ON TAP

	POT	SCH	PINT
CARLTON DRAUGHT	6	9	12
CARLTON DRY	6	9	12
VICTORIA BITTER	6	9	12
BALTER XPA	8.5	11.5	15
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

BEER & CIDER BOTTLED

CARLTON DRAUGHT	8
VICTORIA BITTER	8
PURE BLONDE	8
CORONA	9
JAMES BOAG HEAVY	9
HEINEKEN	9
PERONI NASTRO AZZURO	9
TWO BAYS SESSION ALE <i>Gluten Free</i>	13
TWO BAYS PALE ALE <i>Gluten Free</i>	13
GREAT NORTHERN ZERO	6
CASCADE PREMIUM LIGHT	7
JAMES BOAG LIGHT	8.5
SOMERSBY PEAR CIDER	8
SOMERSBY APPLE CIDER	8

PRE MIX BOTTLED

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

SOFT DRINK BOTTLED

COCA COLA/COKE NO SUGAR/DIET COKE	6
FANTA	6
SPRITE	6
GINGER BEER	6
POWERADE (SELECTED FLAVOURS)	6
RED BULL	6
MOTHER ENERGY DRINK	6
STILL WATER MOUNT FRANKLIN 600ML	5
SPARKLING MINERAL WATER	6

HOUSE SPIRITS & LIQUEURS \$8

JACK DANIELS	GORDON'S GIN
JOHNNY WALKER RED	GORDON'S PINK GIN
CANADIAN CLUB	JIM BEAM
SMIRNOFF VODKA	WILD TURKEY
KETEL ONE VODKA	DICKEL NO 8
ARKTIKA VODKA	SOUTHERN COMFORT
BUNDABERG RUM	VSOP BRANDY
BUNDY WHITE RUM	OUZO
CAPTAIN MORGAN RUM	MALIBU
BACARDI WHITE RUM	PIMM'S

Add Postmix \$2.5 | Add Lemon, Lime & Bitters \$3.5
Add bottled soft drink \$6

PREMIUM SPIRITS

JOHNNY WALKER BLACK	10
CHIVAS REGAL	12
GLENFIDDICH	12
CHIEF'S SON FORGE WHISKY 43%	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
COINTREAU	10
DRAMBUIE	10
DIMPLE	12
DOM BENEDICTINE	12

Add Postmix \$2.5 | Add Lemon, Lime & Bitters \$3.5
Add bottled soft drink \$6

SOFT DRINK POSTMIX

	POT	JUG
COCA COLA/ COKE NO SUGAR	5	13
LIFT SQUASH	5	13
SPRITE LEMONADE	5	13
SPRITE LEMONADE WITH RASPBERRY	5.5	14
DRY GINGER	5	13
TONIC WATER	5	13
SODA WATER	5	13
LEMON/SODA LIME & BITTERS	6	16

