



Spring MENU

ENTREES

SOUP OF THE DAY With bread roll	\$9.5	LOADED GARLIC BREAD With cheese, bacon & spring onion (Contains Wheat, Gluten, Dairy)	\$15
GARLIC BREAD (V) Add cheese \$2 (V) (Contains Wheat, Gluten, Dairy)	\$11	LEMON PEPPER CALAMARI (LG) (I) With lemon, dill pickle mayo & a small Garnish salad (Contains Seafood, Egg, Sulphites)	\$18
LAMB SOUVLAKI SKEWERS (2) (LGO) Served on flat bread with tzatziki and fresh tomato, herb & cucumber salsa (Contains Wheat, Gluten, Dairy)	\$21	MAC & CHEESE CROQUETTES (3) (V) With rocket & parmesan salad and truffle aioli (Contains Wheat, Gluten, Dairy, Sulphites)	\$19

FAVOURITES

ROAST OF THE DAY (LG) Freshly cooked with pan gravy & vegetables (Contains Dairy)	\$29	FISHERMAN'S DUO (LGO) (I) Beer battered fish & lemon pepper calamari with chips, salad & dill pickle mayo (Contains Seafood, Fish, Egg, Dairy, Sulphites)	\$34
CHICKEN PARMA With Napoli, virginian ham, mozzarella, chips & salad (Contains Gluten, Dairy, Egg, Sulphites)	\$31	MCC CLASSIC BEEF BURGER With 180g beef patty, bacon, egg, cheese, tomato relish, lettuce, tomato, onion, pickles, burger sauce & chips (Contains Gluten, Wheat, Dairy, Egg, Soy, Sesame, Sulphites)	\$29.5
CHICKEN SCHNITZEL Fresh crumbed chicken schnitzel with chips, salad & side gravy (Contains Gluten, Dairy, Egg, Sulphites)	\$29		
PALE ALE BATTERED FISH FILLETS (LGO) (I) With chips, salad & dill pickle mayo (Contains Fish, Gluten, Dairy, Egg, Sulphites)	\$31		
LEMON PEPPER CALAMARI (LG) (I) With chips, salad & dill pickle mayo (Contains Seafood, Egg, Dairy, Sulphites)	\$31		
CHICKEN SCALLOPINE (LG) With mashed potato & vegetables (Contains Dairy)	\$31		
BEEF & TOMATO SAUSAGES (LG) With mashed potato, Vegetables & gravy (Contains Dairy)	\$29		

SIDES

CHIPS (V)	\$10
WEDGES (V)	\$11
SWEET POTATO FRIES (V) (VG)	\$12
SEASONAL VEGETABLES (V) (VG)	\$12.5
MASH POTATO (V) (Contains Dairy)	\$10
GARDEN SALAD (V) (VG) Small \$5 Large \$12	

Menu Items that may contain the allergen

V Vegetarian | VG Vegan | LG Low Gluten | LD Low Dairy

Menu Items that can be modified to attempt to remove allergen

VO Vegetarian Option | VGO Vegan Option | LGO Low Gluten Option | LDO Low Dairy Option

Seafood Items Origin

A Australian | I Imported | M Mixed Origin

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. Majority of ingredients the Mulgrave Country Club sources from suppliers state traces of nuts as precautionary measure.

MAINS

FISH OF THE DAY (M)

See blackboard specials (*market price*)
(Contains Fish, Sulphites)

GRILLED FISHERMAN'S FEAST (LG)(I)

Grilled Barramundi fillet, prawn & Chorizo skewer (2) & salt & pepper calamari served with chips, side salad and Cajun spiced hollandaise sauce
(Contains Seafood, Fish, Dairy, Sulphites)

SMOKED HONEY SOY PORK RIBEYE (LG)

With Maple glazed sweet potato, charred broccolini & house made cranberry BBQ sauce
(Contains Soy, Sesame)

WAGYU BEEF BRISKET (LG) (I)

Braised beef brisket with miso, soy & mirin, charred cabbage, mashed potato, yuzu mayonnaise, pickled ginger, bonito flakes and micro sisho herbs
(Contains Soy, Dairy, Egg, Seafood)

SATAY STIR FRY NOODLES (V)

With Asian stir fry vegetables, Hokkien noodles tossed in a Malaysian satay stir fry sauce
(Contains Dairy, Soy, Sesame, Egg, Sulphites, Wheat, Gluten, Peanuts)

Add tofu **\$4** | Add chicken **\$6** | Add prawns **\$9** (I)

CHILLI PRAWNS (LG) (I)

With red pepper & chorizo dirty rice and rocket citrus salad
(Contains Seafood)

CREAMY SALMON TAGLIATELLE (I)

With smoked salmon, dill, cherry tomatoes, shaved parmesan and crème fraîche sauce
(Contains Wheat, Gluten, Egg, Dairy)

\$36

\$48

\$30

\$46

\$26

\$30

\$30

NASI GORENG (LGO) (VO) (VGO) (I)

Traditional Indonesian fried rice with Asian stir fry vegetables, chicken, prawns & shallots topped with a fried egg
(Contains Seafood Egg, Wheat, Gluten, Soy, Sulphites)

\$34

BURRITO POKE BOWL (LG) (V) (VG)

With Mexican red rice, black beans, corn, guacamole, cherry tomatoes, Spanish onion, corn chips & coriander lime aioli
(Contains Sulphites)

\$22

Add tofu **\$4** | Add chicken **\$6** | Add prawn & chorizo skewers (2) **\$9** (I)

MISO CAESAR SALAD (LGO)

With Cos lettuce, shaved parmesan, crispy bacon, egg and everything bagel croutons
(Contains Gluten, Wheat, Dairy, Egg, sulphites)

\$24

Add tofu **\$4** | Add chicken **\$6** | Add prawn & chorizo skewer (2) **\$9** (I)

CRISPY CHICKPEA & VEGETABLE BURGER (V) (VG)

Vegetable & chickpea patty, with fresh avocado, beetroot relish, vegan cheddar, mixed lettuce, sliced tomato & vegan chipotle mayo
(Contains Gluten, Wheat, Sesame, Sulphites)

\$28

250G PREMIUM WAGYU RUMP MB 8-9 (LG)

Add prawn & chorizo skewers (2) (I) **\$9**

\$49

300G REDGUM CREEK PORTERHOUSE (LG)

Add prawn & chorizo skewers (2) (I) **\$9**

\$48

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

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SENIORS

Available Monday - Thursday Lunch & Dinner | Friday Lunch only

Add senior soup \$3.5 | Add senior dessert \$4.5

ROAST OF THE DAY (LG) Freshly cooked with pan gravy & vegetables <i>(Contains Dairy)</i>	\$19.5	SATAY STIR FRY NOODLES (V) With Asian stir fry vegetables, Hokkien noodles tossed in a Malaysian stir fry sauce <i>(Contains Dairy, Soy, Egg, Wheat, Gluten, Sesame, Sulphites, Peanuts)</i> Add tofu \$4 Add chicken \$6 Add prawns (l) \$9	\$19.5
CHICKEN PARMA With Napoli, virginian ham, mozzarella, chips & salad <i>(Contains Gluten, Dairy, Egg, Sulphites)</i>	\$19.5	CHICKEN SCALLOPINE (LG) With mash & vegetables <i>(Contains Dairy)</i>	\$21.5
CHICKEN SCHNITZEL Fresh crumbed chicken schnitzel with chips, salad & side gravy <i>(Contains Gluten, Dairy, Egg, Sulphites)</i>	\$19.5	MISO CAESAR SALAD (LGO) With Cos lettuce, shaved parmesan, crispy bacon, egg and everything bagel croutons. <i>(Contains Gluten, Wheat, Dairy, Egg, sulphites)</i> Add tofu \$4 Add chicken \$6 Add prawn & chorizo skewers (l) \$9	\$19.5
PALE ALE BATTERED FISH FILLETS (LGO) (l) With chips, salad & dill pickle mayo <i>(Contains Fish, Gluten, Dairy, Egg, Sulphites)</i>	\$21.5	200G REDGUM CREEK PORTERHOUSE (LG) Served with chips & salad or seasonal vegetables Add prawn & chorizo skewers (2) (l) \$9	\$32
LEMON PEPPER CALAMARI (LG) (l) With chips, salad & dill pickle mayo <i>(Contains Seafood, Egg, Dairy, Sulphites)</i>	\$19.5		
FISHERMAN'S DUO (LGO) (l) Beer battered fish & lemon pepper calamari with chips, salad & dill pickle mayo <i>(Contains Seafood, Fish, Egg, Dairy, Sulphites)</i>	\$21.5		
BEEF & TOMATO SAUSAGES (LG) With mashed potato, steamed greens & gravy <i>(Contains Dairy)</i>	\$19.5		

All steaks with your choice of Mushroom, Pepper sauce, Gravy, Garlic butter, or Mustard

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COFFEES & TEAS

LATTE, CAPPUCCINO, FLAT WHITE	\$5
LONG BLACK, SHORT BLACK, ESPRESSO	\$5
MACCHIATO - LONG & SHORT	\$5
MOCHA - LATTE & CAPPUCCINO	\$5
MATCHA LATTE	\$5.5
BABY CHINO	\$2
HOT CHOCOLATE	\$5
CHAI LATTE - SPICED, VANILLA	\$5.5
DIRTY CHAI	\$6.5

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
POT	\$5

English Breakfast, Earl Grey, Black Chai, Lemongrass & Ginger, Green Tea, Peppermint, Chamomile, Black Tea

ICED COFFEE	\$9
ICED LATTE	\$6.5
ICED CHOCOLATE	\$9
MILKSHAKE	\$9
Caramel, Chocolate, Coffee, Strawberry, Vanilla	
ICE CREAM SPIDER	\$7.5
Coke, Lemonade, Lemon Fanta, Raspberry, Coke No Sugar	
LIQUEUR COFFEE	\$13.5
Choose from Baileys, Jameson Whiskey, Grand Marnier, Kahlua, Vanilla Vodka	

HOT & COLD DESSERTS

SELECTION OF CAKES \$10

See display fridge

Add a side of Vanilla Ice Cream \$2

STICKY DATE WITH ICE CREAM \$12

(Contains Gluten, Dairy)

ICE CREAM SELECTION

(Contains Dairy)

(VG Option available – sorbets)

1 scoop \$4.5

2 scoops: \$8

3 scoops \$10

AFFOGATO \$8

Espresso coffee and ice cream

Add Liqueur (\$6)

Choose from Baileys, Brandy, Frangelico, Kahlua, Tia Maria, Vanilla Vodka, or Grand Marnier

WINES

SPARKLING WINES

HENKELL 0% ALCOHOL SPARKLING PICCOLO

Germany

YELLOWGLEN BRUT CUVÉE PICCOLO

South Eastern Australia

KING VALLEY PROSECCO PICCOLO

King Valley VIC

KING VALLEY PROSECCO

King Valley VIC

WILLOWGLEN BRUT

Riverina NSW

T'GALLANT SPARKLING PROSECCO

Mornington Peninsula VIC

OYSTER BAY SPARKLING CUVÉE ROSE

Marlborough NZ

CHANDON NV BRUT

Yarra Valley VIC

CHANDON GARDEN SPRITZ

Yarra Valley VIC

MOET & CHANDON CHAMPAGNE

France

RED WINES

WILLOWGLEN SHIRAZ

Riverina NSW

DE BORTOLI WOODFIRED SHIRAZ

Heathcote VIC

PEPPERJACK SHIRAZ

Barossa Valley SA

HEATHCOTE CRAVENS PLACE SHIRAZ

Heathcote VIC

ROBERT OATLEY SIGNATURE SERIES SHIRAZ

McLaren Vale SA

DE BORTOLI REGIONAL RESERVE PINOT NOIR

Yarra Valley VIC

SQUEALING PIG PINOT NOIR

Marlborough NZ

T'GALLANT CAPE SCHANCK PINOT NOIR

Mornington Peninsula VIC

TAYLORS MASTERSTROKE CAB SHIRAZ

Yarra Valley VIC

RUTHERGLEN ESTATE SANGIOVESE

Rutherglen VIC

150ml Bottle

11

BAROSSA VALLEY CAB SAV

Barossa Valley SA

MELBA RESERVE CAB SAV

Yarra Valley VIC

DE BORTOLI WOODFIRED CAB SAV

Heathcote VIC

WILLOWGLEN CAB MERLOT

Riverina NSW

OYSTER BAY MERLOT

Hawke's Bay NZ

11.5

12

9

35

7.5

28

11

40

11

44

13

60

13

60

125

150ml 250ml Bottle

7.5

11

28

11

15

40

13

18

50

11.5 16.5

48

12

18

48

10

14

38

11

15

40

11

15

40

78

10

14

38

150ml 250ml Bottle

12

16

48

85

11

15

40

7.5

11

28

11

16

44

WHITE WINES

T'GALLANT CAPE SCHANCK PINOT GRIGIO

Mornington Peninsula VIC

DB WINEMAKER PINOT GRIGIO

Riverina NSW

SQUEALING PIG PINOT GRIS

Marlborough NZ

ARA PINOT GRIS

Marlborough NZ

3 TALES SAUV BLANC

Marlborough NZ

WILLOWGLEN SAUV BLANC

Riverina NSW

MATUA VALLEY SAUV BLANC

Marlborough NZ

OYSTER BAY SAUV BLANC

Marlborough NZ

WILLOWGLEN CHARDONNAY

Riverina NSW

BUTTERY CHARDONNAY

Riverina NSW

PENFOLD MAX CHARDONNAY

Adelaide Hills SA

WILLOWGLEN MOSCATO

Riverina NSW

150ml 250ml Bottle

10

14

38

9.5

13.5

37

11

15

40

10

14

38

9

13

37

7.5

11

28

10

14

38

11

15

40

7.5

11

28

10

14

38

14

22

60

7.5

11

28

PINK WINES

SQUEALING PIG PINK MOSCATO

South Eastern Australia

RIVA ROSÉ

Heathcote VIC

SQUEALING PIG ROSÉ

Marlborough NZ

BAROSSA VALLEY GRENACHE ROSÉ

Barossa Valley SA

150ml 250ml Bottle

10

14

38

8

12

34

11

15

40

12

16

48

DRINKS

ON TAP

	POT	SCH	PINT
CARLTON DRAUGHT	6.3	9.4	12.5
CARLTON DRY	6.3	9.4	12.5
VICTORIA BITTER	6.3	9.4	12.5
BALTER XPA	9	12	16
GREAT NORTHERN SUPER CRISP	5.8	9	11.5
GUINNESS	7.5	11	15
ASAHI	9	12	16
CANADIAN CLUB & DRY	9	12	16
HARD RATED ORANGE	9	12	16

BEER & CIDER BOTTLED

GREAT NORTHERN ZERO	6	CORONA	9
GUINNESS 0.0	10	JAMES BOAGS HEAVY	9
CASCADE PREMIUM LIGHT	7	HEINEKEN	9
JAMES BOAGS LIGHT	8.5	TWO BAYS SESSION ALE	13
CARLTON DRAUGHT	8	Gluten Free	
VICTORIA BITTER	8	TWO BAYS PALE ALE	13
PURE BLONDE	8	Gluten Free	
PERONI NASTRO AZZURO	9	SOMERSBY PEAR CIDER	8
		SOMERSBY APPLE CIDER	8

SOFT DRINK BOTTLED

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

SOFT DRINK ON TAP

	POT	JUG
COCA COLA / COKE NO SUGAR	5	13
LEMON FANTA	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

HOUSE SPIRITS & LIQUEURS \$8

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

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 SINGLE MALT WHISKY	12
BUSHMILLS SINGLE MALT IRISH WHISKEY	13
REDBREAST IRISH WHISKEY	15
CONNEMARA SINGLE MALT IRISH WHISKEY	16
GREY GOOSE VODKA	12
KRAKEN RUM	10
TANQUERAY GIN	10
MAKERS MARK 46	10
BULLEIT BOURBON	10
HENNESSY VS COGNAC	12
DON JULIO BLANCO TEQUILA	12
TROMBA TEQUILA AGAVE	12
COINTREAU	10
DRAMBUIE	12
DIMPLE	12
DOM BENEDICTINE	12

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

PREMIX BOTTLED

JACK DANIEL'S & COLA	14
JIM BEAM & COLA	13
CANADIAN CLUB & DRY	13
SMIRNOFF RED ICE	13
SMIRNOFF BLACK ICE	14

COCKTAILS & SPRITZ

\$18.50 EACH

PORN STAR MARTINI

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Puree/pulp, Lime Juice

ESPRESSO MARTINI

Vodka, Mr Black, Coffee Shot

RUBY FOREST

Baileys, Black Ruby Scotch Whiskey, Chambord

STRAWBERRY DAIQUIRI

Strawberry Liqueur, White Rum, Strawberries

PINA COLADA

White Rum, Malibu, Pineapple juice, Cream

FRUIT TINGLE

Vodka, Blue Curacao, Lemonade, Raspberry Cordial

MOJITO

White Rum, Mojito Mix, Soda

TANQUERAY SUMMER BREEZE

Tanqueray, Lime Juice, Elderflower Syrup, Soda

LIMONCELLO SPRITZ

Prosecco, Limoncello, Soda

APEROL SPRITZ

Prosecco, Aperol, Soda

RUBY FOREST

Baileys, Black Ruby Scotch Whisky, Chambord

MARGARITA

Don Julio Tequila, Lime Juice, Triple Sec

POMEGRANATE SOUR

Pomegranate Liqueur & Syrup, Tequila, Coconut Syrup, Lemon Juice, Wonderfoam (Vegan Friendly)

CLASSIC OLD FASHIONED

Bourbon, Sugar Syrup, Bitters

LONG ISLAND ICED TEA +\$3

Vodka, Gin, White Rum, Triple Sec, Tequila, Lemon Juice & Coke

SQUEALINI SPRITZ



250ml



Bottle

RIPE RASPBERRY

14

38

ZESTY LEMON

14

38

FUZZY PEACH

14

38

PASSIONFRUIT & VANILLA

14

38

MOCKTAILS

VIRGIN COLADA

Coconut Syrup, Pineapple Juice & Vanilla Ice Cream

PASSION PLEASER

Pineapple, Passionfruit Syrup, Passionfruit & Soda

CINDERELLA

Apple, Pineapple, Orange Juices & Grenadine

VIRGIN MOJITO

Mojito Syrup, Soda & Mint

\$12