

THE CLUBHOUSE

breakfast menu

available 8am – 10:30am

breakfast board 35

Offerings: Bacon, chorizo, roasted vine cherry tomatoes, gourmet sauteed mushrooms, chia pudding,
zealy bay granola, Greek yoghurt & berries, OGS tomato sauce

Accompanied with Plated Sea Salt sour dough bread toasted, Forge creek eggs cooked to order

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daily dining menu

available 11.00am – 5pm

trio of dips 15 (vg)

medley of vegetable crudités, dips of the day and artisan crackers

salt & pepper calamari 18 / 28 (gf)

clubhouse rubbed calamari sprinkled with 'Gippsland salt co.'

Sichuan pepper and salt mix, served with a petite salad and garlic aioli

duck spring rolls 22

crispy noodle salad with plum sauce

san choy bow 18 (gf)

char siu pork, gem lettuce cups, julienne carrot, water chestnuts,

spring onion, chilli and plum sauce

tempeh nourish bowl 25 (v)

lime & ginger tempeh, sticky rice, edamame, mixed lettuce

radish, carrot & shredded red cabbage salad, avocado, edamame, black sesames, pickled ginger & lime ginger dressing

Mediterranean chicken bowl 30 (gf)

lemon, herb & garlic marinated chicken, citrus cous cous, mixed lettuce, middle eastern slaw, feta cheese,

cucumber, cherry tomatoes & red onion, hummus, tzatziki & grilled flatbread

market day salad 22 (vg) (gf)

organic quinoa, wild rocket, mini yellow & red tomatoes, shredded red cabbage,

roasted zucchini & broccolini, olives, feta drizzled with maple dijon dressing

add to your salad:

lime & ginger tempeh \$8

BBQ char siu pork \$12

spicy Thai style prawns (gf) \$15

Chilean style beef skewers \$15

diamond cut chips 14

dusted with Gippsland salt co. smokey southern salt, aioli and ovs tomato sauce

oriental tea house yum cha

dumplings:

vegetarian (3) \$13 (5) \$18
ginger prawn (3) \$13 (5) \$18

gluten free bread/alternatives available upon request
15% public holiday surcharge

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crystal prawn (gf)	(3) \$13	(5) \$18
shanghai juicy pork	(3) \$13	(5) \$18
chilli wagyu beef	(3) \$14	(5) \$19
roast duck (gf)	(3) \$14	(5) \$19
sea scallop & prawn (gf)	(3) \$16	(5) \$22

spring rolls:

vegetarian	(3) \$16
prawn	(3) \$18

kids menu \$15

available for children 12 years old and under kids' meals served with chips

marinated chicken tenders (gf)
fish goujons
vegetarian spring rolls [2] [v]
add small salad \$3

desserts \$15

citrus tart with passionfruit sauce and cream
picnic point sticky apple and date pudding with toffee sauce
molten chocolate lava cake with berries and cream

for the little ones \$5

dinosaurs in the dirt

cheese board \$18 / \$30 for two

selection of local cheeses, quince paste, artisan crackers,
wood-fired fruit & nut bread

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dinner menu

available 6pm– 8pm (Thursday-Saturday)

duck spring rolls [3] \$22

crispy noodle salad with plum sauce

Chilean style beef skewers [3] \$25 [gf/df]

spiced rubbed beef skewers, petite salad, sticky rice and chimichurri sauce

roast duck pancakes [5] \$28

OTH Peking roast duck, Asian style salad, steamed pancakes, plum and chilli sauce

eggplant involtini \$28 [v]

grilled eggplant slices with spinach & ricotta cheese filling served with a petite salad and red capsicum sauce

Peruvian style chicken \$30 [gf]

marinated seared chicken breast, sticky rice, wilted greens and aji verde [spicy green sauce]

Gippsland lamb back-strap [3] \$40 [gf]

sumac rubbed lamb back-strap, broccolini quinoa tabbouleh, hummus, and tzatziki

market fish of the day \$MP

please check the specials board

kids menu \$15

available for children 12 years old and under - kids meals served with chips

add small salad \$3

marinated chicken tenders [3] [gf]

fish goujons [2]

vegetarian spring rolls [2] [v]

desserts \$15

citrus tart with passionfruit sauce and cream

picnic point sticky apple and date pudding with toffee sauce

molten chocolate lava cake with berries and cream

cheese board \$18

selection of local cheeses, quince paste, artisan crackers, wood-fired fruit & nut bread

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specials

entrée 25

Oyster trilogy half dozen [passionfruit & lime leaf / cucumber salsa / vodka granite shot]

eye fillet 48

Seared eye fillet, potato purée, roasted fennel, asparagus & broccolini topped with garlic thyme butter

lamb rack 40

Herb marinated rack of lamb, pea chutney, tian of grilled eggplant and cous cous and red wine jus

Desserts 15

Caramel macadamia cheesecake with toffee shards

Chocolate fudge brownie

Pavlova with strawberries & cream

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drinks

white wine

	glass	bottle
Moonstruck Sauvignon Blanc	\$10	\$35
Moonstruck Pinot Grigio	\$10	\$35
Moonstruck Moscato	\$10	\$35
Lightfoot Chardonnay Myrtle Point Vineyard	\$12	\$45
Nicholson River Unwooded Chardonnay	\$12	\$45
Tambo Merrill Chardonnay	\$12	\$45

red wine

	glass	bottle
Moonstruck: Shiraz 2022	\$10	\$35
Devil's Corner: Pinot Noir 2021	\$10	\$35
Lightfoot: Shiraz Myrtle Point Vineyard 2021	\$12	\$45
Lightfoot: Pinot Noir Myrtle Point Vineyard 2021	\$12	\$45
Sarsfield Estate: Cabernet-Shiraz Merlot 2018	\$12	\$45
Sarsfield Estate: Pinot Noir 2018	\$12	\$45
Tambo Malakoff Shiraz	\$12	\$45
Tambo Malakoff Nebbiolo	\$12	\$45
Nicholson River Syrah	\$12	\$12

rosè and sparkling

	glass	bottle
Lightfoot: Rose 2022	\$12	\$45
Nicholson River Pinot Rose 2021	\$12	\$45
Lightfoot: Sparkling Wine 2015		\$45
Brown Brothers Prosecco Piccolo		\$12

beer (bottle / can)

	canned	bottle
Carlton Dry	\$7.50	\$8.50
Carlton Draught	\$7.50	\$8.50
Victoria Bitter	\$7.50	\$8.50
Great Northern	\$7.50	\$8.50
Guinness	\$12	

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Coopers Pale Ale Green Label	\$8.50
Coopers Mild Ale Orange Label	\$8.50
Sailors Grave 'Drowned Man Ipa'	\$9
Sailors Grave 'Draught'	\$9
Sailors Grave 'Lemon Meringue Cream Sour'	\$9
James Squire Ginger Beer	\$8.50
James Squire Zero Beer	\$6.50
Crown	\$9
James Boags	\$9
Heineken	\$9

beer on tap

	pot	schooner
Kirin	\$8	\$10
Furphy	\$7	\$9
Hahn Super Dry	\$7	\$9

cider

Grumpy's Gippsland Pear & Apple	\$8
Grumpy's Gippsland Apple	\$8
Bulmers	\$7.50
Somersby Apple	\$7.50
Somersby Pear	\$7.50
Somersby Blackberry	\$7.50
Rekorderling Strawberry and Lime	\$9

spirits

Ciroc Vodka	\$12
Belvedere Vodka	\$14
Bombay Sapphire Gin	\$12
Hendrick's Gin	\$14
Bancroft Distillery Gin (various flavours)	\$14
Bacardi Carta Blanca Rum	\$12
Bundaberg Rum	\$12
Havana Especial Rum	\$14
Cointreau	\$14
Disaronno Amaretto	\$14
Jose Cuervo Reposado	\$14

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cocktails **Metung country club fizz 16**

chinamans creek gin, lime juice, sugar syrup, mint & chilli. topped with soda water

aperol spritz 16

aperol, sparkling wine & soda water

coffee negroni 18

mr black, orange blossom honey gin & campari

cosmopolitan 18

belvedere, cointreau, lemon juice & cranberry juice

terry's delight 18

cointreau, campari & coffee

rigby island iced tea 22

belvedere vodka, bombay gin, malibu, cointreau, galliano amaretto, lemon juice, ginger ale

mcc zombie 20

bacardi, havana especial, green fairy absinthe, lime juice & pineapple juice

french martini 18

belvedere, chambord & pineapple juice

clover club 18

bombay bramble, lemon juice, sugar syrup & egg white

margarita 18

jose cuervo tequila, cointreau, lime juice, agave

ferrero espresso 18

mr black, belvedere, baileys, frangelico & coffee

pina colada 18

malibu, cointreau, lime juice, coconut cream, pineapple juice

classic pimm's 18

pimm's, lemonade & fresh fruit

whisky sour 18

buffalo trace bourbon, lemon juice & sugar syrup

weekend special 14

Please ask one of our friendly staff

summer spritz - mocktail 8

cranberry juice, lime juice & lemonade

apple mojito - mocktail 8

apple juice, fresh limes, mint & soda water

gluten free bread/alternatives available upon request

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country punch - mocktail 8

pineapple juice, apricot nectar, lime juice, sugar syrup & soda water