

THE CLUBHOUSE

all day grazing menu

soup of the day 15

House-made soup & SeaSalt sourdough bread

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

creamy black bean curry 28 [vg/df]

Exotic flavours embodied through our black bean curry, steamed rice, flat bread and riata

Korean style bulgogi BBQ beef bowl 30

marinated seared beef strips, sticky rice, Asian greens and spicy peanut dressing

crispy chilli chicken nourish bowl 30

Marinated chicken thigh, sticky rice, mango cucumber salad with chilli dressing

curry of the day MP

Please check the specials menu

winter market day salad 24

Roasted beetroot, zucchini, pumpkin, carrots, mixed lettuce, feta cheese,
organic quinoa, smashed walnuts, honey mustard vinaigrette

add to your winter market day salad:

brown rice tempeh balls \$10

crispy chilli chicken thigh \$12

marinated beef strips \$15

diamond cut chips 14

dusted with gippsland salt co. smokey southern salt, aioli and ogs tomato sauce

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oriental tea house yum cha

dumplings:

vegetarian	(3) \$13	(5) \$18
ginger prawn	(3) \$13	(5) \$18
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 \$15

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

add small salad \$3

Popcorn chicken crackles [4]
fish goujons [2]
Vegetarian spring rolls [2]
Fettuccine bolognaise [no chips]

desserts \$15

sticky date pudding with toffee sauce
lemon cheesecake, passionfruit sauce, vanilla ice cream
molten chocolate lava cake, dollop cream, berry coulis
Pavlova topped with strawberries & kiwifruit, dollop cream, berry coulis

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