

THE CLUBHOUSE

Dinner Menu

Soup of the Day \$15

House-made soup served with SeaSalt sourdough
Please check the specials menu

House-made Tempeh Balls [3] \$20 [vg]

Hand rolled carrot, kale, spring onion, coriander, nori, tempeh, tahini balls, sticky, petite salad, lime & ginger dressing

Duck Spring rolls [3] \$22

OTH hand-made duck spring rolls, Asian noodle salad, chilli plum sauce

Skewers of the day [2] \$25

Please check the specials menu

Creamy garlic prawns [6] \$26

Garlic infused prawns, creamy white wine sauce, sticky rice, petite salad

Roast Duck Pancakes [5] \$28

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

Shared Entrée Platter [for two] \$60

duck spring rolls [2], creamy garlic prawns [6], Skewers of the day [2] with dipping sauces

Mediterranean roast capsicum rolls \$30 [v]

Roasted yellow capsicum filled with spinach, broccolini, olives, feta cheese, pepitas, sticky rice, wilted greens and balsamic glaze

Curry of the day \$28

Please check the specials menu

Honey Harissa Glazed Chicken \$32 [gfl]

Spicy glazed chicken breast, citrus pearl cous cous, wilted greens and minted yoghurt sauce

Red wine, Balsamic & Rosemary braised Lamb Shank \$38 [gfl]

Slow cooked lamb shank in a rich red wine sauce, garlic mash potato, steamed greens

Market Fish of the Day \$MP

Please check the specials menu

Grass-fed Black Angus Scotch Fillet Steak 350g \$48 [gfl]

Seared to your liking, garlic mash potato, wilted greens, house-made red wine sauce

Add a garlic prawn topper [4] \$12

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Sides

- Sticky Rice \$10 [vg/gf/df]
- Garlic mash potato \$12 [v/gf]
- diamond cut chips, dusted with Gippsland salt co Smokey southern salt, garlic aioli, OGS tomato sauce \$14 [v]
- Wilted greens \$15 [vg/gf/df]
- Garden Salad \$15 [v/gf]

Kids \$15

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

Add small salad \$3

- Popcorn chicken crackles [5] [gf]
- Fish goujons [2]
- Vegetarian spring rolls [2] [v]
- Fettuccine bolognese [not served with chips]

Desserts \$15

- House-made sticky date pudding, toffee sauce, dollop cream
- Baked lemon cheesecake, passionfruit sauce, vanilla ice cream
- Molten chocolate lava cake, berry coulis, dollop cream
- Pavlova topped with strawberries & kiwifruit, dollop cream, berry coulis [GF]

Cheese board \$18 / \$30 for 2

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