

LUNCH: 12 noon – 2.30pm

DINNER: Sun to Thu 5.30pm – 8.30pm Fri & Sat 5.30pm – 9.00pm

ENTREÉ

SOUP OF THE DAY 8.5 With bread roll	CRISPY FRIED PRAWN TACOS (3) 18 Chilli baked pineapple slaw & chipotle mayo
GARLIC BREAD 9.5 Add cheese \$2	OYSTERS NATURAL 22/39 1/2 dozen or dozen
WARM COB LOAF 14.9 With garlic butter, cheese, bacon, spring onions &	OYSTERS KILPATRICK 24/41 ½ dozen or dozen
sour cream SOUTHERN FRIED CHICKEN TENDERS 16.9 With sweet chilli corn dip & ranch dressing	WILD MUSHROOM & CHEDDAR RISOTTO CROQUETTES (2) (v) With eggplant puree & soft herb salad
SMOKEY BABA GANOUSH & 15 BEETROOT DIPS (v, vo, vegan option available) With crisp breads, Kalamata olives & tomato salad	GOLDEN FRIED CALAMARI RINGS With dill pickle mayonnaise 16.5

PANS

FIELD MUSHROOM, LEEK, PUMPKIN & THYME RISOTTO (V, GF)	27	LINGUINE CHICKEN AL FORNO With chicken, mushrooms, spinach, garlic, crea	26
With mascarpone FRESH SEAFOOD RISOTTO (V, GF) In a creamy garlic sauce with grana padano	31	LINGUINE BOSCAIOLA With chorizo, bacon, mushrooms, capsicum, chilli, tomato	27.9
PAN FRIED CHICKEN & GREEN VEGETABLE RISOTTO (GF) Sage cream & parmesan	29	GNOCCHI PESTO (v) With pumpkin, pesto, spinach, fresh tomatoes, cream & parmesan	24.5
NASI GODENG (VO VECAN ORTION AVAILABLE)	28 5		

SALADS & VEGETARIAN

Indonesian fried rice with chicken, prawns, chilli,

bean shoots, rice, fried egg & soy

CAESAR SALAD 20.5	HERB FALAFEL BOWL (GF, V, VE) 23.5
With baby cos, bacon, garlic croutons, parmesan & poached egg	With beetroot labneh, edamame, crispy chickpeas, watermelon radish & rocket salad
Add chicken \$6	CRISPY BATTERED MOROCCAN 22.9
WARM ASIAN BEEF (GF) 25.5	CAULIFLOWER TACOS (V)
With roasted pumpkin, broccoli, mint & sesame dressing	Chipotle romesco, slaw & green onions

sesame dressing	Chipotle romesco, slaw & green onions
SEAFOOD	
GARLIC PRAWNS (GF) 33.5 Pan fried tiger prawn cutlets in garlic cream sauce	CRUMBED CALAMARI RINGS 30.5 With chips, side salad & dill pickle mayonnaise
with rice & side salad BEER BATTERED BARRAMUNDI FILLETS 27.5 With chips, salad & tartare sauce	SEAFOOD BASKET With battered barramundi & prawns, crumbed scallops & calamari rings, chips, salad & dill pickle mayonnaise
DIE	TARY NOTES



DIETARY NOTES

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

We cannot guarantee complete allergy free meals due to the potential allergens In the working environment and ingredients supplied to us

MAINS

600GM BRAISED BOURBON & BBQ PORK RIBS With cowboy beans, fried cabbage, mac chees	39.9	ROAST OF THE DAY (GF) Freshly roasted and cut to order with pan gravy & vegetables	26
& chips		LAMB SHANKS (GF) ONE 27 / TW	10 36
BAKED BARRAMUNDI FILLET (GF) With roasted eggplant & caper caponata, charr	36.5	With creamy mash, pan gravy & vegetables	
zucchini, chili macadamia romesco	eu	BEEF BURGER Beef patty, bacon, red onion, tom, cheese, lettuc	27
VEAL SALTIMBOCCA (GF)	33.5	relish, American mustard, chips	.c,
With fresh sage, prosciutto, Risotto Milanaise,		STEAK SANDWICH	28
lemon cream		200gm sirloin, bacon, egg, lettuce, red onion,	
BABY VEAL SCHNITZEL With chips, side salad & fresh lemon	35	tomato, cheese, relish, American mustard	
CHICKEN SCALLOPINE (GF)	29	CHICKEN BURGER Southern fried chicken, coleslaw, tomato, cheese	26
With onion, bacon, mushroom, semi dried tom		chipotle mayo	<i>د</i> ,
cream sauce, mash & vegetables		350GM PORTERHOUSE (GF)	41.5
LAMB, HALOUMI & VEGETABLE KEBABS 31.9		350GM SCOTCH (GF)	43.5
With Greek salad, warm breads, creamy oregar lemon dressing	10 8	450GM T-BONE (GF)	45
LAMB RACK (GF) 38.5 With potato mash, broccolini, bell pepperdews, salsa verde		Red Gum Creek guarantee quality with their MSA graded Beef, by sourcing their cattle	
NEPALESE GOAT CURRY With eggplant moju, roti	29.9	with a "Farm Gate" relationship with their family farms which ensures consistency & hig quality in their beef	gh
CHICKEN PARMAGIANA With Napoli, Virginia ham, mozzarella, chips & side salad	29	Steaks are served with chips & house salad OR seasonal vegetables & your choice of sauce: Red Wine Jus, Gravy, Mushroom Sauce, Peppe	10
CHICKEN SCHNITZEL With chips, side salad & gravy	27	Sauce, Garlic Butter, Mustard	
AUTHENTIC BUTTER CHICKEN With fragrant rice, roti bread & yoghurt	26		

SIDES			1
CHIPS (V)	9.5	SWEET POTATO FRIES (VE)	9.5
WEDGES (v)	9.5		



SENIORS

\$17.95

plus \$2 with soup & \$3 with dessert

Monday to Thursday Lunch and Dinner

Friday Lunch Only

ROAST OF THE DAY (GF)

With vegetables & gravy

CHICKEN SCHNITZEL

With vegetables & gravy

CHICKEN SCALLOPINE (GF)

Creamy mushroom, bacon, semi dried tomato sauce with mash & vegetables

BATTERED BARRAMUNDI

With chips, salad & tartare sauce

CRUMBED CALAMARI RINGS

With chips, salad & dill pickle mayonnaise

CHEESEBURGER

With beef pattie, tomato, cheese, lettuce, relish ϑ chips

AUTHENTIC BUTTER CHICKEN

With fragrant rice, roti bread & yoghurt

FIELD MUSHROOM, LEEK, PUMPKIN & THYME RISOTTO (V. GF)

With mascarpone

SEAFOOD DUO

battered barramundi ϑ crumbed calamari with chips, salad ϑ tartare sauce

CAESAR SALAD

With baby cos, bacon, garlic croutons, parmesan & poached egg

CRISPY FRIED PRAWN TACOS (3)

Chili baked pineapple slaw, chipotle mayo

200GM PORTERHOUSE STEAK (GF)

24

With chips, salad & sauce of your choice: Red Wine Jus, Gravy, Mushroom Sauce, Pepper Sauce, Garlic Butter, Mustard

KIDS

\$12.9

includes a drink & busy nippers bag

NUGGETS & CHIPS

ROAST WITH VEGETABLES (GF)

MAC 'N' CHEESE (v)

FISH & CHIPS

CALAMARI & CHIPS

BURGER WITH CHEESE, SAUCE & CHIPS

CHICKEN SCHNITZEL & CHIPS

DESSERTS \$12

LEMON POSSET

Cold set lemon custard with double cream & almond shortbread wafer

BELGIAN WAFFLES

With strawberries, bananas, ice cream & warm chocolate fudge

APPLE & RASPBERRY CRUMBLE TART

With vanilla custard & double cream

HOT RICOTTA FRITTERS

With blueberry lime compote & ricotta cream

STRAWBERRY & RHUBARB CREAM CREPES

With warm berry compote, Midori syrup & double cream

AFFOGATO

10

Espresso coffee and ice cream

ADD LIQUEUR \$4

Choose from Bailey's, Brandy, Frangelico, Galliano

Vanilla, Galliano White Sambuca, Kaluha, Tia Maria, Vodka, or Triple Sec

SEE DISPLAY CABINET FOR COLD DESSERTS & ICE CREAM DESSERT OPTIONS



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BEVERAGE MENU

SPARKLING	GLASS	BOTTLE	
YELLOWGLEN PICCOLO 200ML SE Aust		10.5	
KING VALLEY PROSECCO PICCOLO 200ML King Valley VIC		10.5	
WILLOWGLEN BRUT Riverina NSW	7.5	26	
T'GALLANT SPARKLING PROSECCO Mornington Peninsula VIC	11	38	
BELUSSI, PROSECCO ROSÉ Italy	11	38	
LAMBERTI, PROSECCO Italy		45	
WHITE WINE 150ML	7 250ML	BOTTLE	
WILLOWGLEN MOSCATO 7.5 Riverina NSW	11	26	
T'GALLANT CAPE SCHANCK 10 PINOT GRIGIO Mornington Peninsula VIC	14	38	
LAMBERTI, PINOT GRIGIO		45	
SQUEALING PIG PINOT GRIS 10 Marlborough NZ	14	38	
WILLOWGLEN SEM SAUV BLANC 7.5 Riverina NSW	11	26	
OYSTER BAY SAUV BLANC Marlborough NZ 10	14	38	
MATUA VALLEY SAUV BLANC 10 Hawkes Bay NZ	14	38	
SHAW & SMITH SAUV BLANC Marlborough NZ 12	18	52	
WILLOWGLEN CHARDONNAY 7.5 Riverina NSW	11	26	
PENFOLD MAX CHARDONNAY 12 Marlborough NZ	18	52	
ALBIZZIA, CHARDONNAY Italy		55	

ROSÉ	150ML	7 250ML	BOTTLE
SQUEALING PIG PINOT NOIR ROSÉ Marlborough NZ PLANETA, ROSÉ Italy	10	14	38 45
RED WINE			
DE BORTOLI REGIONAL RESERVE PINOT NOIR Yarra Valley VIC	8.5	13	34
VILLA PUCCINI, CHIANTI	- 8		40
DE BORTOLI WOODFIRED SHIRAZ Heathcote VIC	10	15	39
PEPPERJACK SHIRAZ Barossa Valley SA	10.5	16	42
ROBERT OATLEY SIGNATURE SERIES SHIRAZ McLaren Vale SA	11	17.5	45
WILLOWGLEN SHIRAZ Riverina NSW	7.5	11	26
BAROSSA VALLEY CAB SAV Barossa Valley SA	10	14	38
WILLOWGLEN CAB MERLOT Riverina NSW	7.5	11	26
PRINCIPES CO, MERLOT Italy			32
ZINFANDEL, PRIMITIVO Italy			56

SOFT DRINK

BOTTLED		POT	
COKE	5.5	COLA	4.5
COKE NO SUGAR	5.5	DIET COLA	4.5
DIET COKE	5.5	LEMON SQUASH	4.5
FANTA	5.5	LEMONADE	4.5
SPRITE	5.5	RASPBERRY	4.5
GINGER BEER	5.5	DRY GINGER	4.5
SPARKLING MINERAL WATER	5.5	TONIC WATER	4.5
STILL WATER MOUNT FRANKLIN 600ML	5	SODA WATER	4.5
POWERADE (SELECTED FLAVOURS)	6	LEMON LIME & BITTERS	6
RED BULL	6	SODA LIME & BITTERS	6

FULL MEMBERS DISCOUNT

Present your Red Card when ordering to receive your discount on selected items



BEER & CIDER	РОТ	SCH
ON TAP		
CARLTON DRAUGHT	5.3	7.8
CARLTON DRY	5.3	
VICTORIA BITTER	5.3	
GREAT NORTHERN SUPER CRISP	5.2	
GUINNESS	6	
ASAHI CANADIAN CLUB & DDV	9	
CANADIAN CLUB & DRY BAD SHEPHERD PALE ALE	8.5 5.3	10 7.8
HARD RATED	5.5 8.5	
BOTTLE	0.5	- 10
		1
MORETTI		
PERONI NASTRO AZZURO		
PERONI TRADITIONAL RED LABEL		
CARLTON DRAUGHT		7. -
CARLTON DRY		7.
CASCADE PREMIUM LIGHT		
COOPERS PALE ALE		
CORONA		
CROWN LAGER		
GREAT NORTHERN ZERO		
HEINEKEN		
JAMES BOAG HEAVY		
JAMES BOAG LIGHT		8.
O'BRIEN GLUTEN FREE PALE ALE		
PERONI		
PURE BLONDE		
VICTORIA BITTER		
SOMERSBY PEAR OR APPLE CIDER		
COFFEE/ TEA		
LATTE		4.
CAPPUCCINO		4.
ONC DI ACK		

HOUSE SPIRITS & LIQUEURS

BACARDI RUM

SOUTHERN COMFORT SMIRNOFF VODKA

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

Add Postmix **\$2** Add Lemon, Lime ϑ Bitters **\$3.5** *Add bottled soft drink **\$5.5**

TOP SHELF SPIRITS

BULLIET BOURBON	10
COINTREAU	10
DRAMBUIE	10
GREY GOOSE VODKA	10
KRAKEN	10
JOHNNY WALKER BLACK	10
TANQUERAY	10
CHIVAS REGAL	12
DIMPLE	12
DOM BENEDICTINE	12
DON JULIO BLANCO TEQUILA	12
GLENFIDDICH	12
HENNESEY	12
TROMBA TEQUILA AGAVE	12
CINQUO TEQUILA 55%	16
Add Postmix \$2 Add Lemon, Lime & Bitters \$3.5 Add bottled soft drink \$5.5	

RTD BOTTLED	\$13
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BILLSONS - SELECTED VARIETIES
CANADIAN CLUB & DRY
SMIRNOFF RED ICE
JACK DANIELS & COLA
JIM BEAM & COLA
SMIRNOFF BLACK ICE

COLD BREW

ICED COFFEE	7.9
ICED CHOCOLATE	7.9
MILKSHAKE Chocolate, Strawberry, Vanilla, Caramel & Coffee	7.5
ICE CREAM SPIDER	6.5

50c extra for mug/ take away cup **50c** extra for alternative milk (Oatmilk/ Soy/ Almond/ Lactose tree) **\$1** extra for syrup (Vanilla/ Hazelnut/ Caramel)

4.8

4.8

4.8

4.8

4.8

4.8

4.5

2

5



LONG BLACK

FLAT WHITE

MACCHIATO

BABY CHINO

HOT CHOCOLATE

MOCHA

TEA

ESPRESSO/ SHORT BLACK

SPICED/ VANILLA/ DIRTY CHAI LATTE

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

FULL MEMBERS DISCOUNT

COCKTAILS

CLASSICS

\$18.5

APEROL SPRITZ

Prosecco, Aperol, Soda

BLUE KISS

Vodka, Blueberry rye, Coconut syrup, Lemon juice, Pineapple juice

FRUIT TINGLE

Vodka, Blue Curacao, Lemonade, Raspberry cordial

GRASSHOPPER

Creme de Menthe, Crème de Cacao, Cream

LIMONCELLO SPRITZ

Prosecco, Limoncello, Soda

MIDORI SPLICE

Midori, Malibu, Pineapple juice, Cream

MUDSLIDE

Vodka, Kahlua, Baileys, Cream

NEGRONI

Gin, Campari, Sweet Vermouth

PINA COLADA Bacardi, Malibu, Pineapple juice, Cream

POMEGRANATE SOUR

Pomegranate Liqueur, Tequila, Coconut syrup, Lemon juice, Aqua Faba

STRAWBERRY DAIQUIRI

Baitz Strawberry Liqueur, Bacardi, fresh strawberries

FREE SPIRITED (0% ABV) \$12

CINDERELLA

Apple, Pineapple, Orange Juices and Grenadine

PASSION PLEASER

Pineapple, Passionfriut Syrup, Passionfruit and Soda

VIRGIN COLADA Coconut Syrup, Pineapple Juice and Vanilla Ice Cream

MINTY MOJITO Mojito Syrup, Lime, Soda and Mint

ZESTY ZING

Cranberry Juice, Dry Ginger and Sorbet

LIQUEUR COFFEE

\$13.5

AMERICAN

Dickel No 8 Bourbon

FRENCH

Grand Marnier

JAMAICAN

CREME

Baileys

IRISH Jameson Whisky **RUSSIAN**

Vodka

FRIARS Frangelico

ITALIAN

Tia Maria

ST BARTH

MARTINIS

\$18.5

DRY MARTINIGin & Dry Vermouth served with an olive

DIRTY MARTINI

Gin & Dry Vermouth served with olive brine & olives

FRENCH MARTINI Vodka, Chambord & Pineapple

ESPRESSO MARTINI

Vodka, Kahlua and coffee shot

OTHER SELECTED COCKTAILS AVAILABLE ON REQUEST





Mulgrave Country Club

Corner of Wellington & Jells Roads, Wheelers Hill VIC 3150

(03) 9582 4600

mulgravecc.com.au