



# BISTRO

## MENU



# ENTRÉE

<b>SOUP OF THE DAY</b> With bread roll	9.5	<b>MOROCCAN SPICED BATTERED CAULIFLOWER TACOS (3) (V)</b> With chipotle romesco, slaw & green onions (Contains Gluten, Eggs)	14.9
<b>GARLIC BREAD</b> • Add cheese \$2 (Contains Gluten, Dairy, Milk)	10.5	<b>LEMON MYRTLE SQUID STRIPS (GF)</b> With dill pickle mayo & soft herb salad (Contains Eggs, Fish, Sulphites)	17.5
<b>WARM COB LOAF</b> With garlic butter, cheese, bacon, spring onions & sour cream Contains Gluten, Dairy, Milk)	15.9	<b>CRISPY PORK BELLY BAO BUN</b> With pickled vegetables, hoi sin sauce & side of Mang Tomas (Contains Gluten, Sesame, Soy, Wheat)	17.5

# PANS

<b>VIETNAMESE STYLE YELLOW CURRY NOODLES (V, VO)</b> With Asian cut vegetables • Add tofu (VE) \$3 • Add chicken \$6 (Contains Egg, Gluten, Dairy, Peanuts, Soy, Sesame, Fish, Sulphites)	24	<b>CREAMY CHICKEN CARBONARA (VO)</b> Linguine with bacon, spinach, egg, mushrooms & parmesan in a garlic cream sauce (Contains Egg, Dairy)	28
<b>SEAFOOD PAELLA (GF)</b> With spicy chorizo, mussels, prawns & saffron rice (Contains Shellfish)	32	<b>FIELD MUSHROOM, LEEK, PUMPKIN &amp; THYME RISOTTO (V, VO, GF)</b> With mascarpone (Contains Dairy)	28
<b>PRAWN LINGUINE</b> With chili, asparagus, white wine, garlic & EVO (Contains Shellfish)	32		

# FAVOURITES

<b>BUTTERMILK FRIED CHICKEN BURGER</b> With candied bacon, pineapple salsa, slaw, sweet chili aioli & chips (Contains Dairy, Gluten)	27.9	<b>LAMBS FRY &amp; BACON (GF)</b> With mash & vegetables (Contains Dairy)	24.9
<b>CRAZY CLUB BEEF BURGER (GFO)</b> With double beef patties, bacon, caramelized onions, beetroot relish, American cheese, egg, lettuce, pickles & burger sauce with chips (Contains Gluten, Dairy, Egg, Soy, Sulphites)	28.5	<b>BUTTER CHICKEN &amp; ROTI (GFO)</b> With fragrant rice, roti bread & yoghurt (Contains Dairy, Gluten, Sulphites)	28.5
<b>CHICKEN PARMA</b> With Napoli, Virginia ham, mozzarella, chips & salad (Contains Gluten, Dairy, Egg)	31	<b>LAMB &amp; ROSEMARY BANGERS &amp; MASH (GF)</b> With peas & onion gravy (Contains Dairy)	25.9
<b>CHICKEN SCALLOPINE (GF)</b> With onion, bacon, mushroom, semi dried tomato, cream sauce, mash & vegetables (Contains Dairy)	31	<b>CREAMED CORN &amp; RED PEPPER PATTIE STACK (V, VE)</b> With fresh avocado, roasted mushrooms, spinach & chilli romesco (Contains Dairy)	21
<b>ROAST OF THE DAY (GF)</b> Freshly cooked & cut to order with pan gravy & vegetables	27.5	<b>PALE ALE BATTERED FLAKE FILLET (GFO GRILLED)</b> With chips & salad (Contains Fish, Gluten, Dairy, Sulphites)	30.5

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

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.

# MAINS

<b>NEW ORLEANS STYLE BLACKENED SNAPPER FILLET (GFO)</b> With herb lemon potatoes, kale slaw & mango Pico De Gallo (Contains Fish, Sulphites)	36.5	<b>CAJUN DUSTED SALT &amp; PEPPER CRUSTED PRAWN CUTLET SALAD</b> With sweet potato, corn, cherry tomato & cucumber salad with remoulade sauce (Contains Dairy, Egg, Shellfish, Gluten, Soy)	27.5
<b>CRISPY PORK BELLY (GF)</b> With Japanese Cabbage pancake, apple & watermelon radish salad & Yuzu Kosho (Contains Egg)	32.5	<b>ROAST PUMPKIN, SPINACH &amp; FETA SALAD (V, VO, GF)</b> With pine nuts, Spanish onion & apple cider vinaigrette Add calamari \$6 Add chicken (GF) \$6 (Contains Dairy, Sulphites, Tree Nuts (Pine Nuts))	22.5
<b>SLOW BRAISED LAMB SHAWARMA (GFO)</b> Middle Eastern lamb served on lemon couscous, warm pita, pomegranate salad with lemon yoghurt dressing (Contains Gluten, Dairy)	37	<b>CAESAR SALAD (GFO)</b> With baby cos, bacon, garlic croutons, parmesan & poached egg Add calamari \$6   Add chicken \$6 (Contains Dairy, Egg, Gluten)	22.5
<b>BALINESE STYLE PORK SKEWERS</b> Peanut satay sauce, coconut rice & sambal salsa (Contains Dairy, Fish, Gluten, Peanuts, Soy)	31.9	<b>500G JACKS CREEK MB2+ RUMP (GF)</b>	47.5
<b>HERB &amp; PISTACHIO CRUSTED LAMB</b> With a warm potato, pumpkin & feta salad with zesty yoghurt dressing (Contains Dairy, Gluten, Nuts (Pistachio))	36.5	<b>350G PORTERHOUSE (GF)</b>	44.5
<b>SLOW BRAISED BBQ BEEF BRISKET (GF)</b> With slaw, seasoned fries, buttery corn cob & baked beans (Contains Dairy, Sulphites)	34.5	<b>250G PORTERHOUSE (GF)</b>	38.5
<b>CHICKEN PACIFIC (GF)</b> Chicken breast with grilled pineapple, avocado, melted cheese & Hollandaise sauce with chips & salad (Contains Dairy, Egg)	31.5	<p>Red Gum Creek guarantee quality with their MSA graded beef, by sourcing their cattle with a "farm gate" relationship with their family farms which ensures consistency &amp; high quality in their beef.</p> <p>All steaks are served with chips &amp; house salad or seasonal vegetables &amp; your choice of sauce: red wine jus, gravy, mushroom sauce, pepper sauce, garlic butter or mustard</p>	
<b>LEMON MYRTLE SQUID STRIPS (GF)</b> With dill pickle mayo, chips & soft herb salad (Contains Eggs, Fish, Sulphites)	31		

# SIDES

<b>CHIPS (V)</b>	10	<b>SWEET POTATO FRIES (VE)</b>	11
<b>WEDGES (V)</b>	11		

# HOT & COLD DESSERTS

<b>AFFOGATO</b> Espresso coffee and ice cream Add Liqueur \$6 Choose from Bailey's, Brandy, Frangelico, Kahlua, Tia Maria, Vanilla Vodka, or Grand Marnier	8
<b>SELECTION OF CAKES</b> Please see our cake display cabinet	8.5
<b>SELECTION OF ICE CREAM DESSERTS</b> Please ask our friendly staff	12

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

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.

# SENIORS

Monday - Thursday Lunch & Dinner | Friday Lunch only

**\$19.50 PLUS \$2.5 WITH SOUP & \$3 WITH SENIORS DESSERT**

## ROAST OF THE DAY (GF)

Freshly cooked & cut to order with pan gravy & vegetables

## PALE ALE BATTERED FLAKE FILLET (GFO GRILLED)

Served with chips & salad

(Contains Dairy, Fish, Gluten, Sulphites)

## LAMBS FRY & BACON (GF)

With mash & vegetables

(Contains Dairy)

## BUTTER CHICKEN & ROTI (GFO)

With fragrant rice, roti bread & yoghurt

(Contains Dairy, Gluten, Sulphites)

## LAMB & ROSEMARY BANGERS & MASH (GF)

With peas & onion gravy

(Contains Dairy)

## CHICKEN PARMA

With Napoli, Virginia ham, mozzarella, chips & salad

(Contains Dairy, Egg, Gluten)

## CHICKEN SCALLOPINE (GF)

With onion, bacon, mushroom, semi dried tomato, cream sauce, mash & vegetables

(Contains Dairy)

## VIETNAMESE STYLE YELLOW CURRY NOODLES (V,VE)

With Asian cut vegetables

Add tofu \$3

Add chicken \$6

(Contains Dairy, Egg, Fish, Gluten, Peanuts, Sesame, Soy, Sulphites)

## FIELD MUSHROOM, LEEK, PUMPKIN & THYME RISOTTO

(V, VO, GF)

With mascarpone

(Contains Dairy)

## CHICKEN PACIFIC (GF)

Chicken breast with grilled pineapple, avocado, melted cheese & Hollandaise sauce with chips & salad

(Contains Dairy, Egg)

## ROAST PUMPKIN, SPINACH & FETA SALAD (V)

With pine nuts, Spanish onion & apple cider vinaigrette

(Contains Dairy, Sulphites, Tree Nuts (Pine Nuts))

## CREAMY CHICKEN CARBONARA (VO)

Linguine with bacon, spinach, egg, mushrooms & parmesan in a garlic cream sauce

(Contains Dairy, Egg)

## 200GM PORTERHOUSE STEAK (GF) 26

With chips, salad & sauce of your choice:

Mushroom or pepper, red wine jus, gravy, garlic butter or mustard

## KIDS \$12.9 includes a drink & busy nippers bag

### CALAMARI & CHIPS

### NUGGETS & CHIPS

(Contains Eggs, Gluten, Milk, Soy)

### FISH & CHIPS

(Contains Dairy, Fish, Gluten)

### ROAST WITH VEGETABLES (GF)

### BURGER WITH CHEESE, SAUCE & CHIPS

(Contains Dairy, Eggs, Gluten, Soy, Sulphites)

### CHICKEN SCHNITZEL & CHIPS

(Contains Eggs, Gluten, Milk)

## COFFEES/TEAS

### LATTE, CAPPUCCINO, FLAT WHITE

4.8

### LONG BLACK, SHORT BLACK, ESPRESSO

4.8

### MOCHA, MACCHIATO

4.8

### BABY CHINO

2

### HOT CHOCOLATE

4.8

### SPICED, VANILLA, DIRTY CHAI LATTE

5

### LIQUEUR COFFEE

13.5

Choose from Baileys, Jameson Whisky, Grand Mariner, Kahlua, Vanilla Vodka

### TEA

CUP 4.5 | POT 5

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

### ICED COFFEE

8

### ICED CHOCOLATE

8

### MILKSHAKE

Caramel, Chocolate, Coffee, Strawberry, Vanilla

7.5

### ICE CREAM SPIDER

Coca Cola, Coke no sugar, Lift Squash or Sprite Lemonade

7

50c extra for mug/takeaway cup

50c extra for alternative milk (Almond, Lactose Free, Oatmilk, Soy)

\$1 extra for Syrup (Caramel, Hazelnut, Vanilla)

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




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.

# WINES

## SPARKLING WINES

	 GLASS	 BOTTLE
HENKELL 0% ALCOHOL SPARKLING PIC-COLO 200ML Germany		10
YELLOWGLEN PICCOLO 200ML SA		10.5
KING VALLEY PROSECCO PICCOLO 200ML King Valley Vic		10.5
WILLOWGLEN BRUT Riverina NSW	7.5	28
T'GALLANT SPARKLING PROSECCO Mornington Peninsula VIC	11	38
CHANDON NV BRUT Yarra Valley VIC	13	60
ESTE SPARKLING Yarra Valley VIC		49
MOET & CHANDON CHAMPAGNE France		180




## WHITE WINES

	 150ML	 200ML	 BOTTLE
WILLOWGLEN MOSCATO Riverina NSW	7.5	11	28
T'GALLANT CAPE SCHANCK PINOT GRIGIO Mornington Peninsula VIC	10	14	38
SQUEALING PIG PINOT GRIS Marlborough NZ	10	14	38
ARA PINOT GRIS Marlborough NZ			40
WILLOWGLEN SEM SAUV BLANC Riverina NSW	7.5	11	28
OYSTER BAY SEM SAUV BLANC Marlborough NZ	11	15	40
MATUA VALLEY SAUV BLANC Hawkes Bay NZ	10	14	38
CORKCUTTERS SAUV BLANC Adelaide Hills SA			60
SHELLEY'S BLOCK MARSANNE VIOGNIER ROUSSANE Rutherglen VIC	10	14	38
WILLOWGLEN CHARDONNAY Riverina NSW	7.5	11	28
REGIONAL CLASSIC CHARDONNAY Tumbarumba NSW	11	15	40
PENFOLD'S MAX CHARDONNAY Adelaide Hills	12	18	52
VINACEOUS SHAKRE CHARDONNAY Margaret River WA			60

## PINK WINES

	 150ML	 200ML	 BOTTLE
SQUEALING PIG ROSE Marlborough NZ	10	14	38
BARMAH PARK PINOT GRIS ON SKINS Mornington Peninsula VIC	14	22	60

## RED WINES

	 150ML	 200ML	 BOTTLE
WILLOWGLEN SHIRAZ Riverina NSW	7.5	11	28
DE BORTOLI WOODFIRED SHIRAZ Heathcote VIC	11	15	40
PEPPERJACK SHIRAZ Barossa Valley SA	11.5	16	42
ROBERT OATLEY SIGNATURE SERIES SHIRAZ McLaren Vale SA	12	18	45
HUMIS SHIRAZ Heathcote VIC			60
DE BORTOLI REGIONAL RESERVE PINOT NOIR Marlborough NZ	10	14	38
BARMAH PARK VINTAGE PINOT NOIR Mornington Peninsula VIC			95
BURGOYNE'S BLOCK MOURVEDRE SHIRAZ GRENACHE Rutherglen VIC	10	14	38
METALA SHIRAZ CABERNET Longhorne Creek SA			55
BARMAH PARK ARTHUR'S SEAT SHIRAZ CABERNET Mornington Peninsula VIC	14	22	60
BAROSSA VALLEY CAB SAV Barossa Valley SA	10	14	38
RIDDOCH MAN OF MANY CAB SAV Coonwarra Tanunda SA			55
DE BORTOLI WOODFIRED CAB SAV Heathcote VIC	11	15	40
WILLOWGLEN CAB MERLOT Riverina NSW	7.5	11	28
CORKCUTTERS GRENACHE Barossa Valley SA			60

# DRINKS

## BEERS ON TAP

	POT	SCH	PINT
CARLTON DRAUGHT	6	9	12
CARLTON DRY	6	9	12
VICTORIA BITTER	6	9	12
BAD SHEPHERD PALE ALE	6	9	12
GREAT NORTHERN SUPER CRISP	5.5	8.5	11
GUINNESS	7	10.5	14
ASAHI	9	12	16
CANADIAN CLUB & DRY	8.5	11.5	15
HARD RATED NO SUGAR	8.5	11.5	15

## BEERS BOTTLE

CARLTON DRY	8
CARLTON DRAUGHT	8
VICTORIA BITTER	8
COOPERS PALE ALE	8
PURE BLONDE	8
CORONA	9
BALTER CERVEZA	10
CROWN LAGER	9
JAMES BOAG HEAVY	9
HEINEKEN	9
PERONI NASTRO AZZURO	9
TWO BAYS SESSION ALE <small>Gluten Free</small>	13
TWO BAYS PALE ALE <small>Gluten Free</small>	13
GREAT NORTHERN ZERO	6
CASCADE PREMIUM LIGHT	7
JAMES BOAG LIGHT	8.5
SOMERSBY PEAR OR APPLE CIDER	8

## PRE MIX BOTTLES

CANADIAN CLUB & DRY	13
SMIRNOFF RED ICE	13
SMIRNOFF BLACK ICE	13
JACK DANIELS & COLA	13
JIM BEAM & COLA	13

## SOFT DRINKS BOTTLED

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

## HOUSE SPIRITS & LIQUERS \$8

JACK DANIELS	GORDON'S GIN
JOHNNY WALKER RED	GORDON'S PINK GIN
CANADIAN CLUB	JIM BEAM
JAMESON WHISKEY	WILD TURKEY
SMIRNOFF VODKA	DICKEL NO 8
KETEL ONE VODKA	SOUTHERN COMFORT
BUNDABERG RUM	VSOP BRANDY
BUNDY WHITE RUM	OZOU
CAPTAIN MORGAN RUM	MALIBU
BACARDI WHITE RUM	MIDORI

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

## TOP SHELF SPIRITS

JOHNNY WALKER BLACK	10
CHIVAS REGAL	12
GLENFIDDICH	12
CHIEF'S SON FORGE WHISKY 43%	13
CHIEF'S SON 900 STANDARD WHISKY 45%	15
GREY GOOSE VODKA	10
KRAKEN RUM	10
TANQUERAY GIN	10
BULLEIT BOURBON	10
HENNESSY VS COGNAC	12
DON JULIO BLANCO TEQUILA	12
TROMBA TEQUILA AGAVE	12
TROMBA CINCO CINCO TEQUILA 55%	16
COINTREAU	10
DRAMBUIE	10
DIMPLE	12
DOM BENEDICTINE	12

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

## SOFT DRINKS POSTMIX

	POT	JUG
COCA COLA/ COKE NO SUGAR	5	13
LIFT SQUASH	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

# COCKTAILS

## CRAFT COCKTAILS

---

<b>APEROL SPRITZ</b> Prosecco, Aperol, Soda	18.5
<b>LIMONCELLO SPRITZ</b> Prosecco, Limoncello, Soda	18.5
<b>ESPRESSO MARTINI</b> Vodka, Kahlua, Coffee Shot	18.5
<b>GREY GOOSE EXPRESSO MARTINI</b> Grey Goose Vodka, Kahlua, Coffee Shot	22.5
<b>OLD FASHIONED</b> Bourbon Whiskey, Sugar Syrup, Bitters	18.5
<b>CHIEF'S SON OLD FASHIONED</b> Chief's Son Whisky 45%, Sugar Syrup, Bitters	24.5
<b>MUDSLIDE</b> Vodka, Kahlua, Baileys, Cream	18.5
<b>FRUIT TINGLE</b> Vodka, Blue Curaco, Lemonade, Raspberry Cordial	18.5
<b>MOJITO</b> Bacardi White Rum, Mojito Syrup, Lima, Soda, Mint	18.5
<b>POMEGRANATE SOUR</b> Pomegranate Liqueur, Tequila, Coconut Syrup, Lemon Juice, Wonderfoam (Vegan Friendly)	18.5
<b>PORN STAR MARTINI</b> Vanilla Flavoured Vodka, Sparkling Brut, Passionfruit Passoa Liqueur, Passionfruit puree, Lime Juice, Vanilla Monin Syrup	18.5
<b>PINA COLADA</b> Bacardi, Malibu, Pineapple Juice & Cream	18.5
<b>STRAWBERRY DAIQUIRI</b> Baitz Strawberry Liqueur, Bacardi, Fresh Strawberries	18.5
<b>LONG ISLAND ICED TEA</b> Vodka, Gin, White Rum, Cointreau, Tequila, Sugar Syrup Lemon Juice & Coca Cola	22.5
<b>PIMM'S JUG</b> Pimms, Lemonade, Mint Leaves, Strawberries, Orange, Cucumber & Lemon	45

## COCKTAILS ON TAP

---

	GLASS	JUG
<b>SMIRNOFF PASSIONFRUIT MARTINI</b>	16	60
<b>GORDON'S PINK MARTINI</b>	16	60

## FREE SPIRITED COCKTAILS (0% ABV)

---

<b>VIRGIN COLADA</b> Coconut Syrup, Pineapple Juice & Vanilla Ice Cream	12
<b>PASSION PLEASER</b> Pineapple, Passionfruit Syrup, Passionfruit & Soda	12
<b>CINDERALLA</b> Apple, Pineapple, Orange Juices & Grenadine	12
<b>MOJITO MOCKTAIL</b> Mojito Syrup, Lime, Soda & Mint	12

