



BISTRO MENU



LUNCH: 12 noon – 2.30pm

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

ENTRÉE

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

PANS

FIELD MUSHROOM, LEEK, PUMPKIN & THYME RISOTTO (V, GF) With mascarpone	27	LINGUINE CHICKEN AL FORNO With chicken, mushrooms, spinach, garlic, cream	26
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 (V) With pumpkin, pesto, spinach, fresh tomatoes, cream & parmesan	24.5
NASI GORENG (VO, VEGAN OPTION AVAILABLE) Indonesian fried rice with chicken, prawns, chilli, bean shoots, rice, fried egg & soy	28.5		

SALADS & VEGETARIAN

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

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 39.9

With cowboy beans, fried cabbage, mac cheese & chips

BAKED BARRAMUNDI FILLET (GF) 36.5

With roasted eggplant & caper caponata, charred zucchini, chili macadamia romesco

VEAL SALTIMBOCCA (GF) 33.5

With fresh sage, prosciutto, Risotto Milanaise, lemon cream

BABY VEAL SCHNITZEL 35

With chips, side salad & fresh lemon

CHICKEN SCALLOPINE (GF) 29

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

LAMB, HALOUMI & VEGETABLE KEBABS 31.9

With Greek salad, warm breads, creamy oregano & lemon dressing

LAMB RACK (GF) 38.5

With potato mash, broccolini, bell pepperdews, salsa verde

NEPALESE GOAT CURRY 29.9

With eggplant moju, roti

CHICKEN PARMAGIANA 29

With Napoli, Virginia ham, mozzarella, chips & side salad

CHICKEN SCHNITZEL 27

With chips, side salad & gravy

AUTHENTIC BUTTER CHICKEN 26

With fragrant rice, roti bread & yoghurt

ROAST OF THE DAY (GF) 26

Freshly roasted and cut to order with pan gravy & vegetables

LAMB SHANKS (GF) ONE 27 / TWO 36

With creamy mash, pan gravy & vegetables

BEEF BURGER 27

Beef patty, bacon, red onion, tom, cheese, lettuce, relish, American mustard, chips

STEAK SANDWICH 28

200gm sirloin, bacon, egg, lettuce, red onion, tomato, cheese, relish, American mustard

CHICKEN BURGER 26

Southern fried chicken, coleslaw, tomato, cheese, chipotle mayo

350GM PORTERHOUSE (GF) 41.5

350GM SCOTCH (GF) 43.5

450GM T-BONE (GF) 45

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 & high quality in their beef

Steaks are served with chips & house salad OR seasonal vegetables & your choice of sauce: Red Wine Jus, Gravy, Mushroom Sauce, Pepper Sauce, Garlic Butter, Mustard

SEAFOOD

GARLIC PRAWNS (GF) 33.5

Pan fried tiger prawn cutlets in garlic cream sauce with rice & side salad

BEER BATTERED BARRAMUNDI FILLETS 27.5

With chips, salad & tartare sauce

CRUMBED CALAMARI RINGS 30.5

With chips, side salad & dill pickle mayonnaise

SEAFOOD BASKET 36.5

With battered barramundi & prawns, crumbed scallops & calamari rings, chips, salad & dill pickle mayonnaise

FULL MEMBERS DISCOUNT

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



SENIORS

\$17.95

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

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 & chips

AUTHENTIC BUTTER CHICKEN

With fragrant rice, roti bread & yoghurt

FIELD MUSHROOM, LEEK, PUMPKIN &

THYME RISOTTO (V, GF)

With mascarpone

SEAFOOD DUO

battered barramundi & crumbed calamari with chips, salad & 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

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

DIETARY NOTES

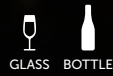
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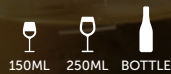
BEVERAGE MENU

SPARKLING



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



WILLOWGLEN MOSCATO Riverina NSW	7.5 11 26
T'GALLANT CAPE SCHANCK PINOT GRIGIO Mornington Peninsula VIC	10 14 38
LAMBERTI, PINOT GRIGIO Italy	45
SQUEALING PIG PINOT GRIS Marlborough NZ	10 14 38
WILLOWGLEN SEM SAUV BLANC Riverina NSW	7.5 11 26
OYSTER BAY SAUV BLANC Marlborough NZ	10 14 38
MATUA VALLEY SAUV BLANC Hawkes Bay NZ	9 12 32
SHAW & SMITH SAUV BLANC Marlborough NZ	12 18 52
WILLOWGLEN CHARDONNAY Riverina NSW	7.5 11 26
PENFOLD MAX CHARDONNAY Marlborough NZ	12 18 52
ALBIZZIA, CHARDONNAY Italy	55

SOFT DRINK

BOTTLED

COKE	5.5
COKE NO SUGAR	5.5
DIET COKE	5.5
FANTA	5.5
SPRITE	5.5
GINGER BEER	5.5
SPARKLING MINERAL WATER	5.5
STILL WATER MOUNT FRANKLIN 600ML	5
POWERADE (SELECTED FLAVOURS)	6
RED BULL	6

ROSÉ



SQUEALING PIG PINOT NOIR ROSÉ Marlborough NZ	11 18 45
PLANETA, ROSÉ Italy	45

RED WINE

DE BORTOLI REGIONAL RESERVE PINOT NOIR Yarra Valley VIC	8.5 13 34
VILLA PUCCINI, CHIANTI Italy	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

POT

COLA	4.5
DIET COLA	4.5
LEMON SQUASH	4.5
LEMONADE	4.5
RASPBERRY	4.5
DRY GINGER	4.5
TONIC WATER	4.5
SODA WATER	4.5
LEMON LIME & BITTERS	6
SODA LIME & BITTERS	6

FULL MEMBERS DISCOUNT

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BEER & CIDER

POT SCH.

ON TAP

CARLTON DRAUGHT	5.3	7.8
CARLTON DRY	5.3	7.8
VICTORIA BITTER	5.3	7.8
GREAT NORTHERN SUPER CRISP	5.2	7.3
GUINNESS	6	8.8
ASAHI	9	12.5
CANADIAN CLUB & DRY	8.5	10
SOMMERSBY CIDER	5.3	7.8
HARD RATED	8.5	10

BOTTLE

MORETTI	9
PERONI NASTRO AZZURO	9
PERONI TRADITIONAL RED LABEL	9
CARLTON DRAUGHT	7.5
CARLTON DRY	7.5
CASCADE PREMIUM LIGHT	7
COOPERS PALE ALE	8
CORONA	9
CROWN LAGER	9
GREAT NORTHERN ZERO	6
HEINEKEN	9
JAMES BOAG HEAVY	9
JAMES BOAG LIGHT	8.5
O'BRIEN GLUTEN FREE PALE ALE	9
PERONI	9
PURE BLONDE	8
VICTORIA BITTER	8
STRONGBOW CIDER CLASSIC	8
REKORDELIG WILDBERRY 300ML	13

COFFEE/ TEA

LATTE	4.8
CAPPUCCINO	4.8
LONG BLACK	4.8
ESPRESSO/ SHORT BLACK	4.8
MOCHA	4.8
FLAT WHITE	4.8
MACCHIATO	4.8
BABY CHINO	2
HOT CHOCOLATE	4.8
SPICED/ VANILLA/ DIRTY CHAI LATTE	5

TEA

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

CUP POT

4.5 5

50c extra for mug/ take away cup

\$1 extra for syrup (Vanilla/ Hazelnut/ Caramel)

50c extra for alternative milk (Oatmilk/ Soy/ Almond/ Lactose tree)

HOUSE SPIRITS & LIQUEURS

\$8

BACARDI RUM	SOUTHERN COMFORT
VSOP BRANDY	SMIRNOFF VODKA
BUNDABERG RUM	KETEL ONE VODKA
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
OZO	JACK DANIELS

Add Postmix \$2 Add Lemon, Lime & 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
TANQUERAY	10
CHIVAS REGAL	12
DIMPLE	12
DOM BENEDICTINE	12
DON JULIO BLANCO TEQUILA	12
HENNESEY	12
JACK DANIELS	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

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	7.5
Chocolate, Strawberry, Vanilla, Caramel & Coffee	
ICE CREAM SPIDER	6.5
Cola, Diet Cola, Raspberry, Lemonade, Lemon Squash	

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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

Crème 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, Passionfruit 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

Kahlua

CREME

Baileys

IRISH

Jameson Whisky

RUSSIAN

Vodka

FRIARS

Frangelico

ITALIAN

Tia Maria

ST BARTH

Cointreau

MARTINIS

\$18.5

DRY MARTINI

Gin & 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

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Mulgrave Country Club

Corner of Wellington & Jells Roads,
Wheelers Hill VIC 3150

(03) 9582 4600

mulgravecc.com.au

