

# CLUB RINGWOOD

EAT • DRINK • ENJOY

SAVE TIME  
& BOOK  
ONLINE

“ Let us look after you | Full table service provided ”

## STARTERS

**GARLIC BREAD (V)** \$9.9 (4 pcs)  
Add cheese \$1.5 | Add bacon & cheese \$2.5

**SOUP OF THE DAY** \$8.9 (STANDARD) | \$11.9 (LARGE)  
See specials for today's selection

**MAC & CHEESE ARANCINI (V)** \$13.9  
House-made crumbed arancini, golden-fried and served with a tomato relish

**BRUSCHETTA (V)** \$14.9 (4 pcs)  
Ripe tomato, red onion and fresh basil, drizzled with extra virgin olive oil and balsamic glaze, served on toasted sourdough, topped with shaved Parmesan  
Add smoked salmon \$6.0 | Add avocado \$4.0

**PORK & CHIVE DUMPLINGS** \$13.9 (5) | \$24.9 (10)  
Pan-seared and served with a ginger and sweet soy dipping sauce

**PEKING DUCK SPRING ROLLS** \$14.9  
House-made with succulent duck, vegetables and rice noodles, deep fried, served with a sweet soy and chilli dipping sauce

## SIGNATURE DISHES

**SWEET POTATO GNOCCHI (GF | VG)** \$28.9  
House-made, roasted sweet potato gnocchi tossed with spinach, mushrooms, snow peas, red capsicum, garlic and basil in a rich Napoli sauce, topped with toasted cashews  
Add chicken \$4.5 | Add avocado \$4.0

**PORK SCALLOPINI (GFO)** \$35.9  
Pork fillet medallions cooked in a creamy white wine sauce with mushrooms, spinach and semi-dried tomato, served with mashed potato and seasonal vegetables  
Add avocado \$4.0

**LEMON BUTTER BARRAMUNDI FILLET (GFO)** \$34.9  
Crispy-skin barramundi fillet, served on creamy mashed potato with seasonal vegetables and a lemon butter sauce  
Add prawn skewers \$7.0 | Add tempura scallops \$6.0

**PRAWN & CHORIZO FETTUCCINE (GFO - penne pasta)** \$34.9  
Black tiger prawns and chorizo sautéed with chilli, garlic and spinach in a rich tomato sauce

**SPAGHETTI MARINARA (GFO - penne pasta)** \$34.9  
Prawns, mussels, calamari, fish and scallops, tossed with fresh basil, garlic, white wine, extra virgin olive oil and chilli

(GF) Gluten Free | (GFO) Dish may be prepared as Gluten Free  
(V) Vegetarian | (VO) Dish may be prepared as Vegetarian  
(VG) Vegan | (VGO) Dish may be prepared as Vegan  
(NF) Nut Free

Please Note: All Ingredients may not be listed in menu descriptions | Our meals are prepared in a single kitchen where nuts, gluten and other allergens may be present | The utmost care is taken to prevent cross-contamination, however, a meal may contain some traces

“ Please notify staff when ordering of any allergies or aversions you may have ”

## FAVOURITES

**PORTERHOUSE STEAK 300G (GFO)** \$42.9  
Aged grass-fed beef, char-grilled to your liking, served with chips and your choice of salad **OR** seasonal vegetables. Please choose one of the following sauces to accompany your steak:

**mushroom | pepper | garlic butter | red wine gravy | brown onion gravy**

Sauce will be served on the steak - unless requested to be served on the side  
Add onion rings \$6.9 | Add prawn skewers \$7.0 | Add garlic prawns \$10.0

**NASI GORENG (VO | GFO)** \$31.9  
Fried rice tossed with chicken, Asian vegetables, shrimp and chilli, bound in a light soy sauce, topped with a fried egg and crispy shallots  
Add prawn skewers \$7.0

**CHICKEN SUPREME (GFO)** \$30.9  
Butterflied chicken breast, grilled, topped with a creamy sauce of white wine, bacon and mushroom, served with mashed potato and seasonal vegetables  
Add prawn skewers \$7.0 | Add avocado \$4.0

**PRAWN & CALAMARI DUO** \$32.9  
Lemon pepper calamari, panko crusted prawns, crumbed calamari and prawn skewers, served with tartare sauce, a lemon wedge, chips and salad  
Add tempura scallops \$6.0

**FISH & CHIPS (GFO)** \$27.9  
Fillets of fish, golden-fried in our house-made beer batter **OR** lightly grilled, served with chips and salad **OR** seasonal vegetables, with lemon and tartare sauce  
Add prawn skewers \$7.0 | Add tempura scallops \$6.0

**FETTUCCINE CARBONARA (VO | GFO - penne pasta)** \$28.9  
Ribbon pasta tossed with sautéed bacon, garlic, cream, cracked pepper and white wine, finished with shaved Parmesan and parsley  
Add chicken \$4.5 | Add mushrooms \$2.0  
Add avocado \$4.0 | Add smoked salmon \$6.0

**CHICKEN & CASHEW STIR FRY (VO)** \$31.9  
Marinated chicken breast, wok-tossed with chilli, garlic, ginger, Asian greens, Hokkien noodles and hoisin sauce, topped with toasted cashews  
Add prawn cutlets \$7.0

**BURGER ROYALE** \$28.9  
Angus beef pattie, crispy bacon, onion, lettuce, tomato, American cheddar, pickles and mustard, on a toasted brioche bun, served with chips and garlic aioli  
Add chef's hot sauce \$1.0 | Add onion rings \$6.9 | Add fried egg \$2.0

**CLUB CHICKEN BURGER** \$28.9  
Grilled chicken breast, bacon, cheese, lettuce, tomato and garlic aioli in a toasted focaccia bun, served with chips  
Add avocado \$4.0 | Add onion rings \$6.9 | Add fried egg \$2.0

**BANGERS & MASH (GFO)** \$28.9  
Thick pork sausages (3) served with mashed potato, seasonal vegetables and a brown onion gravy  
Add onion rings \$6.9 | Add fried egg \$2.0 | Add bacon rasher \$3.0

## SALADS

**LEMON PEPPER CALAMARI SALAD (GFO)** \$28.9  
Tender seasoned calamari strips, flash-fried and served on a mixed leaf salad with cherry tomatoes, red onion and cucumber, dressed with a house-made lemon and mustard vinaigrette  
Add prawn skewers \$7.0 | Add tempura scallops \$6.0 | Add avocado \$4.0

**HONEY MUSTARD CHICKEN SALAD (GFO)** \$29.9  
Grilled chicken tenderloins, bacon, iceberg lettuce, cherry tomatoes, red onion, cucumber and avocado with our house-made honey mustard dressing  
Add prawn skewers \$7.0

**THAI BEEF SALAD (GF)** \$31.9  
A salad of mixed leaves, cherry tomatoes, bean shoots, red onion, cucumber, carrot, chilli and coriander topped with seared, marinated beef strips and a nam jim dressing  
Add prawn skewers \$7.0

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PARMA & SCHNITZEL

OUR FAMOUS HAND-CRUMBED CHICKEN SCHNITZEL TOPPED WITH:	
TRADITIONAL PARMA	\$27.9
Napoli, double-smoked ham, topped with mozzarella and tasty cheese Add onion rings \$6.9   Add hash browns \$5.9   Add jalapeños \$1.5	
MEXICAN PARMA	\$29.9
Double-smoked ham, Napoli sauce with a tomato, red onion and avocado salsa, topped with jalapeños, melted cheese and sour cream Add onion rings \$6.9   Add hash browns \$5.9	
MEATLOVERS PARMA	\$29.9
Double-smoked ham, bacon, chorizo and BBQ sauce, topped with mozzarella and tasty cheese Add onion rings \$6.9   Add hash browns \$5.9   Add jalapeños \$1.5	
AUSSIE PARMA	\$29.9
Napoli sauce, double-smoked ham, bacon, topped with mozzarella and tasty cheese, with a fried egg on top Add onion rings \$6.9   Add hash browns \$5.9   Add jalapeños \$1.5	
SCHNITZEL	\$26.9
Hand-crumbed, cooked golden brown, topped with your choice of sauce: mushroom   pepper   garlic butter   red wine gravy   brown onion gravy Sauce will be served on the schnitzel unless asked to be served on the side	
All served with your choice of: vegetables OR chips & salad	

SIDES

CHIPS   SALAD   MASHED POTATO	\$5.9 ea
SEASONAL VEGETABLES	\$5.9
EXTRA SAUCE	\$2.0 ea
BOWL OF CHIPS with tomato sauce	\$9.0
BOWL OF SEASONED WEDGES with sweet chilli sauce & sour cream	\$11.9
ONION RINGS	\$6.9
HASH BROWNS	\$5.9

DESSERTS

COOKIES & CREAM CHEESECAKE (NF)	\$11.9
Topped with a chocolate glaze, an oreo, double cream and strawberry couli	
LEMON MERINGUE (NF)	\$11.9
A shortbread case filled with tart citrus curd, topped with fluffy Italian meringue, served with double cream	
STICKY DATE PUDDING (NF)	\$11.9
Topped with caramel sauce, served with double cream	
INDIVIDUAL PAVLOVA (GF   NF)	\$11.9
Topped with double cream, kiwifruit, passionfruit and strawberries	
FLOURLESS ORANGE CAKE (GF)	\$11.9
Moist flourless orange and almond cake, served with double cream	
MARS BAR CAKE (NF)	\$11.9
Super moist chocolate cake with layers of caramel and chocolate ganache, served with double cream	
Add ice cream \$2.0	
Please see our dessert cabinet at the bar for more delicious desserts to choose from!	
Barista made coffee & tea available   Please ask staff for selections	

MEMBERS & SENIORS

Seniors / Members cards must be presented upon ordering   Members and Seniors starter and / or dessert must be ordered with an accompanying Members or Seniors Main Meal to receive at the discounted price	
SOUP OF THE DAY   See specials for today's selection	\$5.0
GARLIC BREAD (V) Add cheese \$1.0   Add cheese & bacon \$2.0	\$4.5 (2 pcs)
BRUSCHETTA (V) Add smoked salmon \$3.0   Add avocado \$2.0	\$7.0 (2 pcs)
MAINS	MEMBERS   SENIORS
Δ = Served with your choice of: vegetables OR chips & salad	
LAMBS FRY & BACON Δ Traditionally prepared and served with gravy Add onion rings \$6.9	\$20.9   \$16.9
SPAGHETTI BOLOGNESE (GFO - penne pasta) Traditional tomato beef sauce topped with Parmesan	\$21.9   \$17.9
PUMPKIN & SPINACH RISOTTO (V   GFO) Classic arborio rice with roasted pumpkin, cream, white wine, spinach and semi-dried tomato, topped with feta cheese and toasted pine nuts Add chicken \$4.5   Add avocado \$4.0	\$23.9   \$19.9
CHICKEN SCHNITZEL Δ Topped with your choice of sauce: mushroom   pepper   garlic butter   red wine gravy   brown onion gravy Sauce will be served on the schnitzel unless asked to be served on the side	\$24.9   \$20.9
FISH & CHIPS (GFO) Δ Crispy beer-battered (fried) OR lightly grilled, with house-made tartare sauce and a lemon wedge Add prawn skewers \$7.0   Add tempura scallops \$6.0	\$24.9   \$20.9
PANKO CRUMBED CALAMARI Δ Golden-fried with lemon and tartare sauce	\$24.9   \$20.9
BEEF STROGANOFF (GFO) Slow cooked beef and mushrooms in a rich sour cream sauce, with mashed potato and vegetables	\$25.9   \$21.9
CHICKEN PARMIGIANA Δ Napoli, double-smoked ham, mozzarella and cheddar cheese Add onion rings \$6.9   Add hash browns \$5.9	\$25.9   \$21.9
DESSERT	
DESSERT OF THE DAY   See specials for today's selection	\$5.0
Add ice cream \$2.0	

FANCY SOMETHING DIFFERENT ? CHECK OUT THE CHEF'S SPECIALS | SOMETHING FOR EVERYONE | ENJOY!

HAVING A FUNCTION? WE HAVE ROOMS & AREAS FOR ALL OCCASIONS | SEE RECEPTION STAFF TODAY

CLUB MEMBERSHIP | \$10 - 1 YEAR | \$25 - 3 YEARS | \$35 - 5 YEARS  
RECEIVE A \$30 BIRTHDAY MEAL VOUCHER EACH YEAR

Public Holiday Surcharge | A surcharge of 12.5% applies to all items on public holidays

MARCH 2024

