

# Share

**Garlic Bread** (V) **\$6.9**

*Add cheese - \$1.0*

*Add bacon & cheese - \$2.0*

**Dips & Breads** **\$8.9**

our chef's selection of dips and spreads with toasted Turkish bread and seasoned flatbread *ask for today's selections*

**Add Antipasto Selection - \$5.0**

olives, sun-dried tomatoes, salami and prosciutto

**Bruschetta Roma** (V) **\$9.9**

toasted stone-baked bread with vine ripened tomato, Spanish onion, olive oil, fresh basil and shaved parmesan, drizzled with a balsamic glaze

**Seafood Share Plate** **\$19.9**

panko prawn cutlets, tender seasoned calamari curls and crisp pastry prawn twisters, accompanied by a trio of sweet chilli and soy, spicy tomato, and garlic aioli dipping sauces

## Oysters *"Treat yourself with our delicious Pacific Oysters"*

**Natural** | a classic zesty cocktail sauce and lemon *six* **\$17.9**

**Kilpatrick** | crisp bacon and Worcestershire sauce *twelve* **\$28.9**

# Lighter Meals

**Soup of the Day** (V\* | GF<sup>†</sup>) *standard serve* **\$6.9**  
*see Specials Board for details* *large serve* **\$9.9**

**Tandoori Chicken Salad** **\$21.9**

marinated chicken breast with a lightly dressed salad of baby spinach, tomato, red onion, served with a side of Naan bread and raita

**Roasted Vegetable Quiche** (V) **\$20.9**

roasted artichoke, red pepper, asparagus and egg, encased in crisp pastry, and served with rocket, tomato and parmesan salad

**Lemon Pepper Calamari Salad** (GF) **\$22.9**

tender seasoned calamari curls accompanied by a rocket and tomato salad, lightly coated with a lemon dressing, served with lemon and Dijonnaise

**Zucchini Noodle Salad** (Vegan | DF | GF) **\$19.9**

thin zucchini and carrot noodles with roasted pumpkin, fried tofu, fresh mint and coriander, tossed with a tamari soy and chilli dressing, topped with enoki mushrooms and toasted cashews

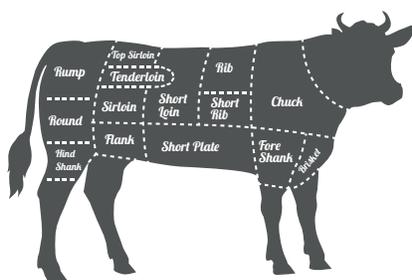
**Chicken Caesar Salad** (GF<sup>†</sup>) **\$20.9**

chicken breast, cos lettuce, garlic and herb croutons, parmesan, bacon, anchovies (*optional*), poached egg and a Caesar dressing

**Add grilled prawn skewers (2) - \$5.0**

**Add avocado - \$3.0**

# Steaks



**PREMIUM**  **QUALITY**

*“Our premium quality beef cuts have been selected by our award winning chef due to their superior taste characteristics and grade profile. All steaks are seasoned and char-grilled to your individual liking. Enjoy!”*

**All steaks are served with beer battered chips & your choice of: seasonal vegetables or salad**

*Please choose one of the following sauces to accompany your steak:*

***creamy mushroom | pepper & brandy | garlic butter | red wine jus***

***Wine Suggestion: Pepperjack Shiraz***

<b>Porterhouse</b>   300gm grass fed aged beef, char-grilled to give a rich, full beef taste	<b>\$36.9</b>
<b>Fillet Mignon</b>   200gm the most tender cut of beef, with a delicate flavour, wrapped in bacon and char-grilled for that melt-in-your-mouth experience	<b>\$38.9</b>
<b>Rib Eye</b>   400gm best steak for the richest, fullest beef flavour more marbling provides intense taste with tenderness char-grilled on the bone, a premium steak experience	<b>\$42.9</b>
<b>Add Surf &amp; Turf Sauce</b> (GF) prawns, calamari, mussels, scallops and barramundi sautéed in a creamy garlic sauce	<b>\$9.9</b>
<b>Add Outback Topper</b> (GF) grilled bacon, egg, onion and BBQ sauce	<b>\$5.9</b>

## Sides

Chips   Side Salad   Onion Rings   Creamy Mash	<b>\$4.0</b> each
Seasonal Vegetables   Beer Battered Chips   Roast Potatoes	<b>\$4.5</b> each
Extra Sauce & Gravy	<b>\$1.0</b> each
Bowl of Chips - <b>with your choice of Dijonnaise or tomato sauce</b>	<b>\$5.5</b>

# Signature Dishes

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- Cajun Chicken Breast** (GF) \$26.9  
Cajun dusted chicken breast, grilled and served with asparagus spears, roasted vine tomatoes, avocado and hollandaise sauce on roasted chat potatoes
- Barramundi Fillet with Panko Crumbed Prawns** \$28.9  
barramundi fillet seasoned with lemon pepper, oven-baked and served with a lemon citrus cream sauce, crispy panko crumbed prawns, salad and a side of chips
- Asian Spiced Pork Cutlet** \$27.9  
pork cutlet, seasoned with Chinese five spice, oven-baked, served on a crispy rice noodle and bean shoot slaw with soy plum sauce
- Honey Mustard Chicken & Prawns** (GF) \$28.9  
char-grilled chicken breast, topped with garlic prawn skewers, served on mashed potato, with buttered broccolini and our signature honey mustard sauce
- Salmon Fillet** \$28.9  
oven-baked, served with roasted kifer potatoes, preserved lemon butter, broccolini and lemon cream sauce

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## Wok & Pans

- Fettuccine Carbonara** (GF<sup>+</sup> penne pasta) \$20.9  
smoky bacon sautéed with garlic and cracked pepper, tossed with egg, touch of cream and topped with shaved parmesan  
**Add Chicken - \$3.0**  
**Add Mushrooms - \$1.5**
- Seafood Marinara** (GF<sup>+</sup> penne pasta) \$24.9  
prawns, calamari, mussels, scallops and barramundi sautéed with garlic, fresh chilli and herbs, olive oil, and cherry tomatoes, tossed with linguine, a touch of Napoli and topped with parmesan
- Pumpkin & Ricotta Ravioli** (V) \$20.9  
pumpkin, sage and ricotta filled pasta, with roasted pumpkin and baby spinach, tossed with a lemon cream sauce, shaved parmesan and olive oil  
**Add Chicken - \$3.0**
- Veal Scallopine** \$26.9  
bobby veal sautéed with garlic, bacon, mushrooms, lemon and cream, served with mashed potato and buttered broccolini
- Asian Combo Plate** \$24.9  
wok-tossed fried rice with char sui pork, a medley of vegetables, a hint of chilli, topped with a fried egg and crispy shallots, served with steamed dumplings, crispy spring rolls with sweet chilli and plum sauces
- Satay Chicken** (GF<sup>+</sup>) \$24.9  
tender chicken breast wok-tossed with spring onions coated in a rich coconut peanut spicy sauce and served on a bed of rice with roti bread and a pappadum
- Chicken & Cashew Stir-Fry** \$22.9  
chicken breast morsels and cashew nuts wok tossed with Asian style greens, Hokkien noodles and Cantonese sauce

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(GF) Gluten Free (GF<sup>+</sup>) Dish may be prepared as gluten free (V) Vegetarian (V\*) Dish may be prepared as vegetarian  
Not all ingredients are listed in descriptions. Notify staff on ordering of any allergies or aversions you may have

# Parmigiana & Schnitzel

"Hand crumbed and prepared to the perfect thickness for even cooking"  
"Only the best ingredients including our house made traditional Napoli"

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Choose from **Chicken Schnitzel** or **Veal Schnitzel**

topped with your choice of the following:

**Traditional** | double smoked ham, Napoli sauce and cheese **\$23.9**

**Italian** | salami, ham, Napoli, olives and cheese **\$25.9**

**Meat Lover** | BBQ sauce, smoked ham, bacon, chorizo and cheese **\$25.9**

Served with your choice of vegetables or chips and salad

**Veal Schnitzel** **\$22.9**

house-made, crumbed veal with lemon or sauce: mushroom, pepper or gravy;  
served with your choice of vegetables or chips and salad

**Chicken Schnitzel** **\$22.9**

crumbed chicken breast with lemon or sauce: mushroom, pepper or gravy;  
served with your choice of vegetables or chips and salad

**Add - Surf & Turf Sauce** (GF) **\$9.9**

prawns, calamari, mussels, scallops and barramundi sautéed in  
olive oil in a creamy garlic sauce

## Classics

**Roast of the Day** (GF†) **\$23.9**

slow oven-roasted meat with complementing sauce,  
served with seasonal vegetables *see Specials Board for details*

**Tuscan Lamb Shank** **\$25.9**

tender lamb shank braised in a rich Tuscan inspired jus with onions,  
tomatoes, carrots and fresh herbs, served on potato mash

**Additional shank - \$5.0**

**Fish & Chips** (GF†) **\$24.9**

plump fillets of fish, golden fried in our seasoned beer batter or  
lightly grilled (*garlic butter optional*), served with tartare sauce,  
lemon wedge, chips and salad

**Prawn & Calamari Duo** **\$26.9**

garlic prawn skewers, panko crusted prawns and lemon pepper calamari,  
with tartare sauce, lemon wedge, chips and side salad

**Outback Burger** **\$22.9**

Angus beef burger served on a toasted damper bun with house made aioli,  
sliced cheddar, tangy BBQ sauce, lettuce, tomato and bacon,  
served with beer battered chips and a side of chunky tomato relish

**Chicken & Brie Burger** **\$22.9**

char-grilled chicken breast served on a toasted damper bun with  
brie cheese, cranberry sauce and avocado,  
served with beer battered chips and a side of house made aioli

**Veggie Burger** (V) **\$20.9**

served on a toasted damper bun with a roasted field mushroom,  
sliced cheddar, lettuce and tomato, served with beer battered chips  
and a side of chunky tomato relish

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# Desserts



"All desserts ordered receive a FREE barista made coffee or pot of tea"

<b>Artisan Cakes &amp; Tortes Selection</b> (GF <sup>†</sup> )	<b>\$9.9</b>
ask our staff for today's selection, including our gluten free dessert	
<b>Sticky Date Pudding</b>	<b>\$9.9</b>
with warm butterscotch sauce and vanilla ice cream	
<b>Individual Tiramisu</b>	<b>\$9.9</b>
layers of coffee and marsala soaked sponge fingers, with Bailey's infused mascarpone cream and dusted with Dutch cocoa	
<b>Lemon Meringue Torte</b>	<b>\$9.9</b>
citrus curd encased in a crisp shortcrust shell, topped with Italian meringue peaks, served with fresh seasonal berries and freshly whipped cream	
<b>Warm Chocolate Pudding</b>	<b>\$9.9</b>
with a warm chocolate ganache and vanilla ice cream	
<b>Crème Brûlée</b>	<b>\$9.9</b>
rich custard base topped with a layer of crisp caramel	

"Sharing a dessert with a friend? Tell us when you are ordering and we'll give you a second coffee or tea for FREE"

## Members & Seniors

Available 7 days a week - Lunch and Dinner

<b>Soup of the Day</b>	<b>\$2.5</b>	
<b>Main Meals</b>	<b>Members</b>	<b>Seniors</b>
<b>Crumbed Calamari</b> *		
<b>Fettucine Carbonara - Add Chicken - \$2.0</b>	<b>\$16.9</b>	<b>\$12.9</b>
<b>Lambs Fry</b> served with mash & vegetables		
<b>BBQ Pork Fried Rice</b> topped with a fried egg (V*)		
<b>Fried Beer Battered Fish</b> *		
<b>Grilled Fish</b> * (GF <sup>†</sup> ) (garlic butter optional)	<b>\$17.9</b>	<b>\$13.9</b>
<b>Chicken Schnitzel</b> *		
<b>Roast of the Day</b> * (GF <sup>†</sup> )		
<b>Beef &amp; Burgundy Pie</b> with potato mash & gravy	<b>\$18.9</b>	<b>\$14.9</b>
<b>Chicken Caesar Salad</b> (GF <sup>†</sup> ) (anchovies optional)		
<b>Chicken Parmigiana</b> *		

\* These main meals served with one of the following sides:  
chips & salad or vegetables or salad & potato

<b>Dessert of the Day</b>	<b>\$2.5</b>
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One Seniors / Members card per meal must be presented upon ordering.  
Members and Seniors soup and/or dessert must be served with an accompanying Members or Seniors Main Meal to receive at the discounted price  
Complimentary tea / coffee offer does not apply to Seniors / Members Dessert

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