

BORDER BISTRO

OPEN 7 NIGHTS

ENTREE

SOUP OF THE DAY

See specials board for today's selection

7.50 m / 8.00 v

GARLIC BREAD (V)

8.50 m / 9.50 v

CHEESY GARLIC BREAD (V)

Lightly toasted ciabatta bread finished with garlic butter and tasty cheese

9.50 m / 10.50 v

VEGETARIAN SPRING ROLLS

Served with sweet chilli sauce (5)

12.50 m / 13.50 v

OCEAN TROUT GRAVLAX (GF)

Served with rocket, orange and fennel salad and dill crème fraiche

14.50 m / 16.00 v

LOADED POTATO SKINS

Bacon and mushroom ragu topped with sour cream

16.00 m / 18.00 v

SALADS

CRUNCHY FRIED PRAWNS

Baby sorrel, orange segments, Spanish onion, cherry tomato, raddish, orange and ginger glaze

19.50 m / 21.50v

HONEY SOY BEEF (GF)

Warm marinated beef strips with crispy noodles, wombok, carrot, onion, capsicum and a honey soy dressing

18.00 m / 20.00 v

MOROCCAN CHICKEN SALAD (GF)

Grilled chicken pieces resting on baby spinach and roasted pumpkin sprinkled with feta, pine nuts and honey cinnamon yoghurt

17.50 m / 19.00 v

ORDER MEALS AT THE
CASHIER QUOTING
TABLE NUMBER

m / v member price / visitor price
(V) Vegetarian | (GF) Gluten Free

MAINS

MEXICAN SIZZLER (GF)

Pork, beef, prawns, onion, capsicum finished with homemade salsa served with warm tortilla and topped with sour cream
26.00 m / 28.00 v

PORK BELLY (GF)

Twice cooked pork belly, fennel and ginger puree, master stock, orange and herb salad
26.00 m / 28.00 v

GREEK PLATTER

2 crumbed cutlets, 2 koftas, marinated chicken thigh, pita bread, tzatziki and salad
32.00 m / 34.00 v

SALMON FILLET (GF)

Grilled salmon fillet, chorizio, prawn and potato salad, lemon & caper hollandaise
28.00 m / 30.00 v

CHICKEN SCALLOPINI (GF)

Resting on mash potato and steamed asparagus spears
25.00 m / 27.00 v

SIDES

Chips
4.00 m / 4.50 v

Salad
4.00 m / 4.50 v

Vegetables
4.00 m / 4.50 v

PANS

MARINARA

Spaghetti marinara mix finished with tomato ragu
25.00 m / 27.00 v

GNOCCHI (V)

Pumpkin, cherry tomato, kale, mushroom gnocchi with a sage butter sauce
20.00 m / 22.00 v

NASI GORENG (GF)

Satay chicken skewer, prawn meat, rice and topped with a fried egg
22.00 m / 24.00 v

CLUB FAVOURITES

All club favourites are served with your choice of chips and salad or vegetables.

CHICKEN SCHNITZEL

21.00 m / 23.00 v

CHICKEN PARMIGIANA

24.00 m / 26.00 v (GF available)

BATTERED FISH, CHIPS AND SALAD

24.00 m / 26.00 v (GF available)

PORTERHOUSE STEAK 350G (GF)

29.00 m / 32.00 v

SCOTCH FILLET 300G (GF)

31.00 m / 34.00 v

Sauces: Gravy, Pepper, Mushroom, Garlic Butter

Surf and Turf (GF) 4.50 m / 5.00 v
Onion rings 3.50 m / 4.00 v
Fried egg (2) (GF) 3.50 m / 4.00 v
Bacon and Egg 5.50 m / 6.00 v

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SMALLER BITES

Please note additional charges will occur to any menu changes in our smaller bites meals.

CHICKEN SCHNITZEL

Chips, salad or vegetables
16.00 m / 18.00 v

CHICKEN PARMIGIANA

Chips, salad or vegetables
17.00 m / 19.00 v

BATTERED FISH, CHIPS AND SALAD

16.00 m / 18.00 v

KIDS MENU

Ages 12 and under only,
includes kids ice cream cone.

PASTA BOLOGNAISE

8.00 m / 10.00 v

FISH AND CHIPS

8.00 m / 10.00 v

CHICKEN NUGGETS AND CHIPS

8.00 m / 10.00 v

MINI DIM SIMS AND CHIPS

8.00 m / 10.00 v

WEDGES

8.00 m / 10.00 v

CHIPS

8.00 m / 10.00 v

BISTRO SPECIALS

MONDAY STEAK NIGHT

Porterhouse steak with
salad and chips,
sauce and bread roll
Add a topper, ask our staff for details
12.00 m / 14.00 v

TUESDAY TOP 4

Choice of four mains, add soup for
\$2* and dessert for just \$3*!
That is three courses for just \$16*!
11.00 m / 12.00 v
* members price

THURSDAY ASIAN NIGHT

Enjoy the diversity of Asian flavours
every Thursday night with a choice of
three different dishes each week

FRIDAY AND SATURDAY NIGHT CHEF'S ROAST

Plated roast meats with vegetables
and gravy
Large 19.50 m / 21.90 v
Small 15.90 m / 17.90 v

SUNDAY LUNCH 12PM-2PM

Plated roast meats with vegetables
and gravy
15.90 m / 17.90 v
Add a dessert choice of fruit salad,
pavlova or sticky date pudding
19.90 m / 21.90 v
Full menu available Sunday lunch

DESSERT

TEMPTING DESSERT

See our dessert cabinet for today's selections.

Served with ice cream or whipped cream

8.00 m / 10.00 v

SINGLE CONE

4.00 m / 4.50 v

DOUBLE CONE

5.00 m / 5.50 v

WAFFLE CONE

4.50 m / 5.50 v

COFFEE

ESPRESSO COFFEE

Cappuccino, flat white, latte, short/long black, macchiato, mocca cup 3.50 m / 3.90 v mug 4.00 / 4.50 v

BOUTIQUE TEA

Earl grey, peppermint, green tea, lemon & ginger, english breakfats, chai tea

cup 3.50 m / 3.70 v

mug 4.00 / 4.50 v

HOT CHOCOLATE

cup 3.50 m / 3.90 v

mug 4.00 / 4.50 v

HOMEMADE SWEETS

Order our housemade sweets from the dessert bar quoting your table number

BANANA SPLIT

Served with ice cream, whipped cream and candied pecans

12.00 m / 14.00 v

TRIPLE CHOC CHEESECAKE

Served with hazelnut praline

12.00 m / 14.00 v

BONOFFEE WAFFLES

Served with fresh banana, salted caramel sauce and ice cream

12.00 m / 14.00 v

MIXED BERRY ETON MESS

Fresh seasonal berries layered with meringue and whipped cream

12.00 m / 14.00 v

FRANGELICO AFFOGATO RIST

With housemade biscotti

12.00 m / 14.00 v

CHEESE PLATTER

Available to order from the Bistro from 6pm or Sand Wedge Bar 10am - 5.30pm daily.

All cheese platters are served with crackers, paste and fruit

TWO CHEESE

24.00 m / 26.00 v

THREE CHEESE

30.00 m / 32.00 v

m / v member price / visitor price

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