

Border Bistro

FOR STARTERS

MEMBER / GUEST

Bread Roll w/ Butter 1 / 1.2

Garlic Bread **V** 9 / 10

Oven baked and finished with chopped herbs.

Add \$3 for two-cheese mix

Add \$3 for crispy bacon

Soup of the Day **GF*** 9 / 11

Presented with warm crusty herb bread

Duck Spring Rolls (3pcs) 17 / 19.5

Drizzled with plum sauce and served with pickled vegetables

Salt & Pepper Calamari (Entrée) **GF** **NF** 18 / 20.5

With tartare sauce

SALAD

Old Fashioned Caesar Salad 20 / 22.5

With crispy bacon, shaved parmesan cheese, croutons, anchovies, poached egg and Golf Club Caesar dressing. Add Chicken/Salmon \$5

Waldorf Salad **V** 21 / 23

With Golf Club dressing, apple, grapes, celery, bibb lettuce and walnuts. Add Chicken \$5

FROM THE GRILL

All our steaks are cooked to your liking and served with a choice of chips and salad or vegetables, plus your choice of sauce. All sauces gluten-free.

300g Premium Grain-fed Porterhouse **GF** 34 / 36.5

300g Premium Grain-fed Scotch Fillet **GF** 38 / 40.5

Atlantic Salmon (Skin-on) **GF** 30 / 32.5

Sauce Selection:

Mushroom, Pepper, Garlic Butter, Gravy Beef Bone Marrow Jus, Hollandaise, Bearnaise.

Extra Sauce \$3.50

FAVOURITES

Roast of the Day **GF** H 16.5 / 18.5

Steamed and roasted vegetables

F 20.5 / 23.9

Chicken Schnitzel H 16.5 / 18.5

with lemon and/or choice of sauce

F 25.5 / 27.5

Chicken Parmigiana H 18 / 20.5

With Napoli sauce, leg ham & cheese

F 27 / 29.5

Crispy Beer Battered Snapper H 17.5 / 19.5

With chips, salad, tartare and lemon

F 25.5 / 28.5

Spaghetti Bolognese 27 / 29.5

Served with parmesan cheese

Butter Chicken **GF*** 27 / 29.5

With basmati rice, naan bread, papadums, mango chutney & cucumber mint raita. Gluten free on request.

PANS & WOK

Stir-fried Aussie Prawns (12pcs) **GF** **NF** 29 / 30.5

Pan fried with onions, garlic, honey and Golf Club sweet chilli sauce, served on a bed of coconut rice

Indonesian Nasi Goreng **GF** **NF** **DF** 29 / 30.5

With stir-fried Asian vegetables, chicken, prawns, prawn crackers and fried egg. Served with Jasmine rice

Seafood Marinara Pasta **NF** 29 / 31.5

Fettucine pasta tossed with prawns, barramundi, salmon, half-shell mussels with Golf Club Marinara sauce

SOMETHING MORE

Pan Fried Snapper **GF** **NF** **DF** 30 / 32.5

Served with tomato salsa, roasted chat potatoes and steamed vegetables

Grilled Lamb Backstrap **GF** **NF** 34 / 36.5

With creamy mash, spinach and jus

Grilled Murray Valley Pork Chop **GF** **NF** 33 / 35.5

With caramelised apple, rosti potato, grilled asparagus and pork jus

Seared Pork Loin **NF** **DF** 33 / 35.5

With honey soy glaze and served with chips and salad

Open Lamb Souvlaki **NF** 33 / 35.5

Fresh pita with salad and tzatziki sauce. Served with chips

Salt & Pepper Calamari (Main) **GF** **NF** 26.5 / 28.5

With chips, garden salad and tartare sauce

VEGETARIAN OPTIONS

Italian Grilled Vegetables **V** **GF** 21 / 23

With haloumi cheese, carrots, capsicum, sweet potato, zucchini with a balsamic reduction. Add chicken \$5

Vegan Zucchini Spaghetti **V** **GF** 21 / 23

Golf Club Vegan napolitana sauce featuring mushrooms, carrots, eggplant and sliced olives, served with vegan cheese.

ON THE SIDE

Bowl of Chips 10 / 11

Spicy Wedges 11 / 13

Steamed Vegetables 7 / 9

Garden Salad 7 / 8

CHILDREN'S

12 years or under 11 / 13

All meals served with chips & vegetables (excluding Bolognese). Also includes kids ice-cream cone

Kids Fish & Chips

Spaghetti Bolognese

Kids Chicken Schnitzel

Kids Chicken Parmigiana

Chicken Nuggets

Kids Roast **GF**

GF Gluten-free

V Vegetarian

NF Nut-free

DF Dairy-free