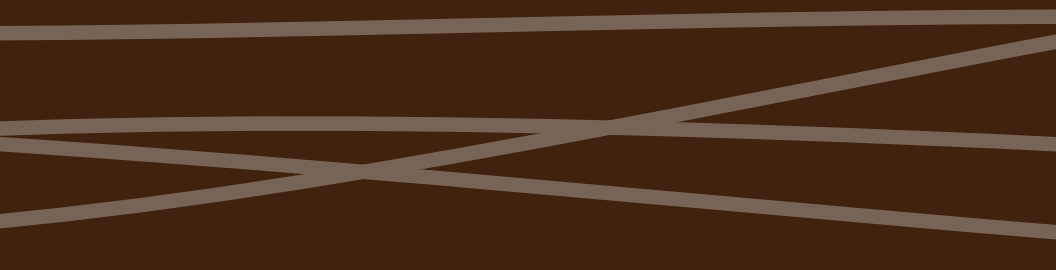


90951208_42914_1110

CARDINIA CLUB

EXPERIENCE THE DIFFERENCE

MENU





CARDINIA CLUB

EXPERIENCE THE DIFFERENCE

❖ ALL MEALS ARE PRESET BY THE CHEF ❖

STARTERS

Garlic Bread	\$5.50
Herb & Cheese Bread	\$6.50
Tomato & Olive Cheese Melts	\$7.50
Herbed baguette slices covered with a tapenade of tomatoes, green olives, black olives & olive oil. Topped with melted cheese & served with garden greens.	
Tequila Prawns	\$15.00
Marinated & cooked. Served with capsicum cilantro mango salsa & garlic toast.	
Soup of the Day	\$5.50
Oysters Natural – Recommended with Yellowglen Yellow 	Subject to availability
Oysters Kilpatrick – Recommended with Yellowglen Yellow 	See specials boards
Oven baked with bacon and worcestershire sauce.	

SIDES

	HALF	FULL
Bowl of Chips	\$3.00	\$5.70
Seasoned Wedges Served with sour cream & sweet chilli sauce.		\$6.90
Green Salad		\$5.00
Bowl of Vegetables		\$5.00
Jug of Gravy		\$1.25
Jug of Pepper/ Mushroom/ Hollandaise Sauce/ Garlic Butter		\$1.75

SOMETHING LIGHT

	MAIN
Caesar Salad – Recommended with Annies Lane Chardonnay 	\$15.50
Strips of romaine lettuce, bacon snippets, poached egg, herb croutons, parmesan & home made dressing.	
Chicken Caesar Salad	\$16.75
Thai Beef Salad – Recommended with Wolf Blass Yellow Label Moscato 	\$16.00
Premium beef strips marinated & sautéed, tossed with mesculin mix lettuce, semi dried tomatoes, red onion, grated carrots, capsicum julienne & peanuts in a sweet chilli, lime and coriander dressing.	
Wrap of the Day Available during lunch only – Monday until Saturday	\$12.00
Focaccia of the Day Available during lunch only – Monday until Saturday	\$12.00

PASTAS & PANS

Garlic Prawns – Recommended with Annies Lane Chardonnay 	\$24.00
Black tiger prawns sautéed with garlic & white wine finished with cream sauce. Served on rice with a choice of sides.	
Seafood Crepe – Recommended with Abel's Tempest Chardonnay 2009 	\$24.00
Melange of prawns and scallops tossed with white wine, garlic, onion, fresh cream & parsley, enveloped with a crepe & topped with melted mozzarella. Served with a choice of sides.	
Wok Fried Prawn & Noodles – Recommended with Secret Stone Marlborough Sauvignon Blanc 	\$23.00
Black Tiger prawns tossed with bok choy, snow peas, capsicum, rice noodles, sweet chilli sauce & coconut milk.	
Fettuccini Carbonara – Recommended with Annies Lane Chardonnay 	\$17.50
Tossed with Bacon, onion, garlic, parmesan and cream sauce.	
Lasagna – Recommended with Rosemount Diamond Label Merlot 	\$16.50
Layered with beef bolognese, béchamel, pasta & cheese topping. Served with a choice of sides.	
Spaghetti with Chicken Fricassee – Recommended with Abel's Tempest Chardonnay 	\$17.50
Tossed with roasted herb chicken, mushroom, onion, white wine, cream & parmesan.	

CARDINIA CLUB

EXPERIENCE THE DIFFERENCE

TRADITIONAL FAVOURITES




	HALF	MAIN
ALL MEALS SERVED WITH POTATOES & VEGETABLES OR CHIPS & SALAD		
Roast of the Day <i>See specials or ask our Bistro staff.</i>	\$15.50	\$19.90
Fish & Chips – Recommended with Angel Cove Sauvignon Blanc 	\$14.00	\$19.50
Hake in beer batter, deep fried golden.		\$32.50
Reef & Beef Grain fed- Scotch fillet steak, grilled to order. Topped with prawns, scallops, calamari & mussels in creamy white wine garlic sauce.		\$21.50
Chicken Delight Chicken breast encrusted with bacon & parmesan, grilled and served with creamy basil pesto sauce.		\$18.00
Chicken Schnitzel Crumbed, grilled golden served with choice of one sauce.		\$20.00
Chicken Parmigiana Schnitzel with ham, Napoli sauce, & melted cheese.		(1) \$18.00 (2) \$27.00
Rosemary Lamb Shank – Recommended with Wynns Coonawarra Estate The Gables Cabernet Shiraz 		
Braised and cooked in jus with garlic, onion, herbs and red wine. Served on mash with vegetables.		\$18.00
Beef Schnitzel Crumbed beef escalope, grilled golden Served with choice of one sauce.		\$20.00
Beef Parmigiana – Recommended with Rosemount Diamond Label Merlot 		
Schnitzel layered with ham, Napoli sauce, & melted cheese.		

MAINS

Mediterranean Chicken – Recommended with Wolf Blass Veracé 	\$21.00
Boneless breast marinated with garlic & herbs, grilled and served on a bed of baby spinach with potatoes, vegetables & creamy semi dried tomato & bacon sauce.	
Malaysian Chicken – Recommended with Wolf Blass Yellow Label Moscato 	\$21.00
Chicken breast cooked with mild asian spices. Served on rice with vegetables and poppadom.	
Chicken Kiev Crumbed chicken breast, filled with garlic butter and oven baked, served on rice with chips & salad.	\$20.00
Rack of Lamb – Recommended with Wynns Coonawarra Estate The Gables Cabernet Shiraz 	\$24.00
Marinated with rosemary, garlic & cracked pepper. Cooked medium & served on mash with buttered vegetables & minted lamb jus.	
Pork King Rib Cutlet – Recommended with Pepperjack Shiraz 	\$20.00
Grilled & served with buttered vegetables, caramelised apple Calvados sauce & crisp sage.	
Fish of the Day	See specials boards

FROM THE GRILL

ALL GRILLS ARE SERVED WITH A CHOICE OF SIDES
STEAKS ARE GLUTEN FREE WITHOUT SAUCE

Porterhouse Steak – Recommended with Wolf Blass Grey Label Shiraz 	\$25.00
300 gms Local & grain fed, grilled, served with your choice of one sauce.	
Scotch Fillet Steak – Recommended with Saltram Mamre Brook Cabernet Sauvignon 	\$27.00
300 gms Local & grain fed, grilled, served with your choice of one sauce.	
T Bone Steak – Recommended with Pepperjack Cabernet Sauvignon 	\$24.00
300 gms grilled, served with your choice of one sauce.	

SAUCES: MUSHROOM / PEPPER / HOLLANDAISE / GRAVY / GARLIC BUTTER

CARDINIA CLUB

EXPERIENCE THE DIFFERENCE

VEGETARIAN

- Spinach & Ricotta Ravioli \$16.00
With fresh tomato cream sauce and parmesan.
- Thai Tofu Salad – Recommended with Wolf Blass Yellow Label Moscato  \$13.50
Fresh Tofu pieces tossed with mesclun mix lettuce, cherry tomatoes, red onion, grated carrot, capsicum julienne & peanuts in a sweet chilli, lime and coriander dressing.
- Gourmet Vegetable Burger \$14.00
Made with fresh carrots, beans, green peas, potatoes, mushrooms & herbs.
Served on a burger bun with salad greens & chips.

SENIOR MENU

AVAILABLE MONDAY UNTIL FRIDAY: LUNCH & DINNER
(EXCLUDES PUBLIC HOLIDAYS, SENIORS CARD MUST BE PRESENTED WHEN ORDERING)

2 COURSE - \$12.90 / 3 COURSE - \$14.90

(ALL 2 & 3 COURSE MEALS COME WITH A COMPLIMENTARY POT OF BEER,
SOFT DRINK OR GLASS OF CASK WINE)

- Seniors Soup of the Day \$2.20
- Caesar Salad Strips of romaine lettuce, bacon snippets, poached egg, herb croutons, parmesan & home made dressing. \$11.50
- Traditional Fish & Chips Served with tartare sauce. \$11.50
- Roast of the Day Served with gravy. \$11.50
- Chicken Schnitzel Crumbed ½ chicken breast, grilled golden. \$11.50
Add \$1.50 for Parmigiana.
- Beef Schnitzel Crumbed ½ beef escalope, grilled golden. \$11.50
Add \$1.50 for Parmigiana.
- Lambs Fry & Bacon Served with gravy. \$11.50
- Porterhouse Steak \$14.50
150 gms minute steak cooked medium. Served with choice of sides & sauce.
Add \$4.00 to meal deals.
- Spinach & Ricotta Ravioli Tossed with tomato cream sauce and parmesan. \$11.50
- Fettuccini Carbonara Tossed with garlic, bacon, cream & parmesan. \$11.50
- Lasagna \$11.50
- Seniors Dessert of the Day \$2.50
- Vanilla Ice Cream 1 scoop with topping \$2.50

KIDS MEALS

AVAILABLE FOR CHILDREN 14 YEARS AND UNDER ONLY.
SERVED WITH EITHER CHIPS OR VEGETABLES

- | | | | |
|---------------------------|--------|-----------------------------|--------|
| Chicken Strips | \$6.00 | Spaghetti Bolognese | \$6.00 |
| Fish & Chips | \$6.00 | Beef Burger | \$7.50 |
| Chicken Schnitzel | \$7.50 | Frog in the Pond | \$3.00 |
| Add \$1.50 for Parmigiana | | Vanilla Ice Cream – 1 scoop | \$2.50 |
| | | Fruit Salad | \$2.50 |

DESSERTS

- Native Lemon & Passion-Fruit Cheese Cake \$7.00
Flavoured with lemon myrtle. Topped with passion fruit glaze & chocolate match sticks.
- White Chocolate & Raspberry Pudding Served with cream custard. \$7.00
- Creme Brulee \$7.00
Creamy egg delicacy infused with vanilla. Served with whipped cream.
- Chocolate Eclair Filled with custard cream. \$6.00

❖ CHECK OUT THE CHEF'S SPECIALS FOR ALL OUR CULINARY CREATIONS OF THE DAY ❖

❖ GLUTEN FREE OR SPECIAL DIETARY REQUEST AVAILABLE ❖