

THE BRASSERIE @ THE COUNTRY CLUB

BREADS & SNACKS

	MEMBERS	VISITORS
• GARLIC PULL APART BREAD	5	5.5
• CHEESY PULL APART BREAD	6	6.5
• CHEESE BURGER SPRINGROLLS WITH KETCHUP (4 PER SERVE)	12	13.5
• STICKY BBQ CHICKEN WINGS (6 OR 12)	8 / 16	9.5 / 17.5
• SUPER CRUNCH FRIES WITH ROASTED GARLIC AIOLI	7.5	8
• POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	7.5	8
• CRUNCHY LOADED FRIES	15.5	17
- Pulled pork, cheese, sour cream, BBQ sweet chilli & shallots		
- Bacon, cheese & ranch style sauce		

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

BURGERS & SANGAS

All served with super crunch fries

	MEMBERS	VISITORS
• <u>THE YANKEE:</u>	16.5	18
<i>American style beef burger with bacon, lettuce, tomato, onion, pickles, cheddar, mustard, mayo & ketchup</i>		
• <u>ON THE RANCH</u>	16.5	18
<i>Hand crumbed chicken schnitzel with creamy ranch sauce, crispy bacon, cheese, avocado, tomato & lettuce</i>		
• <u>THE DIGGER STEAK SAMBO</u>	16.5	18
<i>Grass fed scotch fillet, golden hash brown, caramelised onion, tomato, lettuce, beetroot, cheese, mayo, BBQ sauce & a sunny fried egg</i>		
• <u>THE THREE LITTLE PIGS SANGA</u>	16.5	18
<i>Slow cooked pork belly, 12 hour pulled pork, chorizo, beer battered onion rings & tabasco mayonnaise</i>		

THE STEAKS

All served with your choice of chips and salad

OR potato mash & veggies

	MEMBERS	VISITORS
• T-BONE 400G	28	30
• SCOTCH FILLET 250G	26	28
• NEW YORK SIRLOIN 250G	26	28

SAUCES: Peppercorn, Gravy, Dianne & Mushroom

PASTA

Your choice of penne or fettucine

• LAMB SHANK LASAGNE	17.5	19
• MUSHROOM & LEG HAM CARBONARA	18	20
• ROASTED VEGETABLE RISOTTO WITH BASIL PESTO AND SHAVED PARMESAN	16.5	18
• CHILLI PRAWN & CHORIZO	20	20

SALADS (AVAILABLE NUDE, WITHOUT MEAT \$12)

• GRILLED CHICKEN CEASAR SALAD <i>Grilled chicken strips & poached egg</i>	16.5	18
• RANCH SALAD <i>Crumbed chicken, avocado, chorizo, croutons, cheese, sweet potato wedges & ranch dressing</i>	18	20
• ROAST VEGGIE & PORK BELLY SALAD <i>With brie cheese, asparagus, and a honey balsamic dressing</i>	19	22

MAIN MEALS

	MEMBERS	VISITORS
• <u>PORK BELLY</u> <i>Slow cooked beer braised pork belly with potato mash & apple and beetroot chutney</i>	25	27
• <u>LOCAL LAMB SAUSAGES</u> <i>Made locally, served on mash with caramelised onion gravy</i>	18	20
• <u>BEER BATTERED FISH & CHIPS</u> <i>With house made tartare & salad</i>	20	22
• <u>GRILLED ATLANTIC SALMON</u> <i>With a pea and parmesan risotto, asparagus & pesto</i>	25	26
• <u>ROAST CHICKEN DINNER</u> <i>Roasted whole baby chook with baked veggies & gravy</i>	25	26
• <u>LAMB SHANK</u> (1 per serve) <i>Slow cooked the old school way in tomato with potato mash</i>	18.5	19
• <u>CLASSIC SCHNITZEL</u> <i>Parmesan crusted & hand crumbed with lemon, served with salad & fries OR potato mash & veggies</i>	18	19
• <u>THE THREE PIGS PARMIGIANA</u> <i>12 hour pulled pork, chorizo, slow cooked pork belly & beer battered onion rings, served with salad & fries OR potato mash & veggies</i>	26	28