



THE WONTHAGGI CLUB



ENTREE

GARLIC BREAD (VOA)	\$10 \$7.5
CHEESY GARLIC BREAD (VOA)	\$12 \$8.5
BACON BREAD WITH GARLIC & CHEESE	\$14 \$9.5
SOUP OF THE DAY (VOA) <small>served with a warm dinner roll and butter</small>	\$12
SMALL SOUP FOR STARTERS (VOA)	\$8

KIDS MENU

FISH & CHIPS (LGA, DFA)	\$13
KIDS ROAST (LGA, DFA)	\$13
STEAK & CHIPS (LGA, DFA)	\$15
KIDS SCHNITZEL & CHIPS (VOA)	\$13
NUGGETS & CHIPS	\$13
LINGUINE CARBONARA	\$13
KIDS PARMA & CHIPS	\$14

EVERY KIDS MEAL
COMES WITH A CHOICE OF
A COOKIE, STICK ICE CREAM OR
ZOOPER-DOOPER

LGA - LOW GLUTEN AVAILABLE
VOA - VEGAN/VEGETARIAN OPTION AVAILABLE
DFA - DAIRY FREE AVAILABLE

PLEASE ASK TO SEE OUR SPECIAL DIETARY MENU

Gluten Free Schnitzel also available please add \$2

Public Holidays incur a 15%
additional charge

Members Pricing Available
on all food and drinks

SHARE PLATES

SHARING SPECIAL - ANY 3 FOR \$55

MORTON BAY BUG BRIOCHE (2)	\$21
southern fried moreton bay bug tails, delicately cooked and served in a toasted brioche bun with crisp greens, pickled cabbage, and squid ink aioli	
KOREAN CHEESE SNOW CHICKEN	\$21
crispy Korean-style fried chicken tossed in a savory & sweet cheese mix, with kewpie mayo and Asian slaw	
TERIYAKI PORK BELLY BITES	\$21
sticky teriyaki pork belly bites with pickled ginger & edamame, served with steamed rice and nori	
GOLDEN DUCK SPRING ROLLS (3)	\$19
smoked duck leg, crisp veg, and aromatic herbs, wrapped in golden won ton pastry, served with a crunchy salad and chilli plum sauce	
CURED TUNA TARTARE	\$22
fresh tuna tartare, citrus soy vinagrette, avocado, cucumber and ginger salad with wasabi mayo, crisp noodles, and sesame seeds	
BENGALI BEETROOT CROQUETTES (3) (VOA)	\$19
spiced beetroot and potato, infused with gunpowder marsala and a crunchy golden shell, vegan mint aioli, roast pumpkin hummus, and dukkah	
SPICED LAMB KOFTA (3)	\$21
tender lamb and garlic spiced kofta, beetroot hummus, grilled zucchini ribbons, sumac tzatziki, and toasted pine nuts	

CLUB CLASSICS

ROAST OF THE DAY (LGA,DFA)	\$28
chefs selection, with roast chats, seasonal vegetables and rich gravy	
FISH & CHIPS (LGA, DFA)	\$30
beer battered barramundi, served with chips, salad, tartare and lemon	
LEMON PEPPER CALAMARI (LGA, DFA)	\$29
gently fried with chips, salad, garlic aioli, and lemon	
CHICKEN SCHNITZEL	\$28
with chips, house salad, and your choice of sauce	
CHICKEN PARMIGIANA	\$30
with chips and house salad	
PLANT BASED SCHNITZEL (VOA)	\$27
with roasted seasonal veg and gravy	

WE'RE NOT ABLE TO GUARANTEE ALL DISHES ARE COMPLETELY FREE OF
RESIDUAL NUTS, OIL, SHELLFISH AND TRACES OF GLUTEN.
PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLERGIES OR PREFERENCES.

COASTAL CUISINE

COCONUT CREAM PRAWNS (DF,GF)

tender king prawns (10) simmered in a rich garlic, coconut & cashew cream, infused with aromatic spices and a hint of sweetness, served with steamed rice, lime and mango salsa

SEAFOOD PAELLA (LGA, DFA)

prawn, mussels, calamari, moreton bay bug, white fish and clams, with saffron rice, grilled chorizo, capsicum, and green pea

GOLDEN SHELL HALF LOBSTER MORNAY

served with chips, salad, and lemon wedges

MARKET FISH

check the specials board for our seafood specials

LINGUINI AL GRANCHIO

al dente linguine tossed with swimmer crab meat, chili, garlic, cherry toms, and a good splash of vermentino, sprinkled with toasted garlic & parmesan crumble, topped with pecorino

SEAFOOD PLATTER FOR TWO

calamari, battered fish, french mussels, tuna tartare, lemon pepper bug, coconut prawns with rice, salad, golden fries, tartare, squid ink aioli, and lemon;

add half mornay lobster to your platter

\$109

GREEK SOUVLAKI PLATE

tender mediterranean marinated lamb fillet skewers, warm pita, golden fries, greek salad, sumac tzatziki and dolmades

CHICKEN SCALLOPINI

chicken tenderloins served in a delicate mushroom & bacon cream, with silky mash, seasonal veg, and balsamic reduction

GNOCCHI DUCK RAGU

tender duck leg, slow cooked and shredded with blood orange & marsala sugo, laced through fresh gnocchi, and served with summer rocket, and grated pecorino

\$27

CURRY OF THE DAY (LGA)

please check our specials board

\$29



THE WONTAGGI CLUB

MCBRIDE GRILL

300G ORANGE-GLAZED PORK CUTLET	\$34
grilled & served with pumpkin mash, seasonal greens, with a pomegranate and red wine jus	
STEAK SANDWICH	\$33
rosemary focaccia, tomato, rocket, caramelized onion, with smokey BBQ sauce, and sweet potato chips and battered rings	
300G BLACK ANGUS STRIPOLOIN	\$44
120 day grain-fed, grass finished, cooked to your liking, served with chips, salad, and your choice of sauce	
CARNIVORE BOARD	\$99
lamb skewer, miso pork belly bites, chicken scallopini, Korean chicken, cheese kranzky goujons, lamb kofta, golden fries, pitta bread, Greek salad, and smokey BBQ sauce with house dips. add a 300g Medium Rare Porterhouse to your board, sliced tagliata style, and drizzled with chimichurri	\$125

SALAD BAR

GREEK SALAD (GFA,DFA)	\$22
tomato, cucumber, sweet red onion, green capsicum, and Kalamata olives, tossed with feta cheese, dressed in an oregano vinaigrette	
PUMPKIN & COUSCOUS SALAD (VOA)	\$19
roasted pumpkin with sweet red capsicum, fresh herbs, cucumber, cherry tomatoes, fragrant spices, and crunchy seeds, tossed in a zesty garlic, lime dressing, finished with honey mustard and mint.	
CLASSIC CAESAR SALAD (GFA)	\$19
cos lettuce, bacon, parmesan, croutons, soft boiled egg, anchovies & house-made caesar dressing (dressing contains anchovies)	
TOP YOUR SALAD \$9	
WITH PRAWNS, CHICKEN, CALAMARI, OR PORK BELLY	

BURGER BAR

BASS COAST BEEF BURGER (LGA, DFA)	\$27
ground beef patty, bacon, caramelized onion, tomato, lettuce, tasty cheese, smokey BBQ sauce on a brioche bun	
KUNG FU CHICKEN BURGER	\$26
crunchy chicken fillet with rainbow slaw and smoky aioli on a toasted brioche bun	
SOUTHERN FRIED FISH BURGER	\$26
southern-spicy crispy fish fillet topped with slaw and a smokey aioli served on a toasted brioche bun	
GREEN GODDESS BURGER (VOA)	\$25
blend of herbed vegetables layered with fresh lettuce, tomato, beetroot hummus and vegan aioli inside a toasted brioche bun	

SENIORS

SENIORS PORTERHOUSE 200G (LGA, DFA)	\$25
cooked to your liking, served with chips, salad, and your choice of sauce	
SENIORS CURRY	\$19
check the specials board or ask one of our friendly staff	
SENIORS ROAST OF THE DAY (LGA, DFA)	\$18
served with pumpkin, roast baby potato, season veg, and gravy	
SENIORS FISH & CHIPS (LGA, DFA)	\$19
beer battered barramundi, served with chips, salad, tartare & lemon	
SENIORS SALT AND PEPPER SQUID (LGA, DFA)	\$18
fried calamari with chips, salad, garlic aioli and lemon	
SENIORS SCHNITZEL (VOA)	\$17
house salad and chips (vegan with seasonal veg)	
SENIORS CHICKEN PARMA (VOA)	\$19
with chips and house salad, (vegan with seasonal veg)	
SENIORS COCONUT CREAM PRAWNS (GF,DF)	\$25
simmered in a rich garlic, coconut & cashew cream, infused with aromatic spices & a hint of sweetness, served with steamed rice and mango salsa	
SENIORS LINGUINE CARBONARA	\$22
fresh linguine laced through bacon, mushroom, garlic, in a cream sauce with parmesan and cracked pepper	
SENIORS STEAK SANDWICH	\$23
rosemary focaccia, tomato, rocket, caramelized onion, with smokey BBQ sauce, and golden fries	
SENIORS SPECIAL	
please ask our friendly staff	

MEMBERS PRICING AVAILABLE
ON ALL FOOD AND DRINKS

PUBLIC HOLIDAYS INCUR A 15%
ADDITIONAL CHARGE

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RESIDUAL NUTS, OIL, SHELLFISH AND TRACES OF GLUTEN.

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DESSERTS

BAKED GREEN TEA CHEESECAKE	\$13
served with fresh berry, and citrus cream	
MANGO-BANANA CAKE	\$12
topped with vibrant mango curd, crème fraîche, and finished with a crunchy pistachio crumble.	
PAVLOVA	\$12
served with fresh berries & passion pulp	
TIRAMISU	\$14
boozy Italian sponge with rich mascarpone anglasie, and chocolate dust	

SENIORS PORTIONS
AVAILABLE FOR ALL DESSERTS
AT \$5 LESS

SIDES/EXTRAS

BOWL OF CHIPS	\$12
BOWL OF ONION RINGS	\$12
BOWL OF SWEET POTATO FRIES	\$14
BOWL OF SEASONAL VEG(DFA, LGA)	\$12
SIDE OF SLAW (LGA)	\$5
SIDE OF HOUSE SALAD (LGA)	\$5
SIDE OF RICE	\$5

SAUCES

RED WINE JUS	\$2
GRAVY (LG, VOA)	\$2
CREAMY PEPPER SAUCE (LG, VOA)	\$2
CREAMY MUSHROOM SAUCE (LG, VOA)	\$2
GARLIC BUTTER (VOA)	\$2
CREAMY GARLIC PRAWN SAUCE	\$9