



# 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) <i>served with a warm dinner roll and butter</i>	\$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  
ZOOPEE-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

## SHARE PLATES

SHARING SPECIAL -ANY 3 FOR \$55

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

## CLUB CLASSICS

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

## COASTAL CUISINE

COCONUT CREAM PRAWNS (DF,GF) <i>tender king prawns (10) simmered in a rich garlic, coconut &amp; cashew cream, infused with aromatic spices and a hint of sweetness, served with steamed rice, lime and mango salsa</i>	\$33
SEAFOOD PABELLA (LGA, DFA) <i>prawn, mussels, calamari, moreton bay bug, white fish and clams, with saffron rice, grilled chorizo, capsicum, and green pea</i>	\$39
GOLDEN SHELL HALF LOBSTER MORNAY <i>served with chips, salad, and lemon wedges</i>	\$44
MARKET FISH <i>check the specials board for our seafood specials</i>	market price
LINGUINI AL GRANCHIO <i>al dente linguine tossed with swimmer crab meat, chili, garlic, cherry toms, and a good splash of vermentino, sprinkled with toasted garlic &amp; parmesan crumble, topped with pecorino</i>	\$29
SEAFOOD PLATTER FOR TWO <i>calamari, battered fish, french mussels, tuna tartare, lemon pepper bug, coconut prawns with rice, salad, golden fries, tartare, squid ink aioli, and lemon;</i> <i>add half mornay lobster to your platter</i>	\$79 \$109
GREEK SOUVLAKI PLATE <i>tender mediterranean marinated lamb fillet skewers, warm pita, golden fries, greek salad, sumac tzatziki and dolmades</i>	\$35
CHICKEN SCALLOPINI <i>chicken tenderloins served in a delicate mushroom &amp; bacon cream, with silky mash, seasonal veg, and balsamic reduction</i>	\$30
GNOCCHI DUCK RAGU <i>tender duck leg, slow cooked and shredded with blood orange &amp; marsala sugo, laced through fresh gnocchi, and served with summer rocket, and grated pecorino</i>	\$27
CURRY OF THE DAY (LGA) <i>please check our specials board</i>	\$29

Public Holidays incur a 15% additional charge  
Members Pricing Available on all food and drinks

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.





# THE WONTHAGGI CLUB



## MCBRIDE GRILL

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

## SALAD BAR

<b>GREEK SALAD (GFA,DFA)</b>	<b>\$22</b>
<i>tomato, cucumber, sweet red onion, green capsicum, and Kalamata olives, tossed with feta cheese, dressed in an oregano vinaigrette</i>	
<b>PUMPKIN &amp; COUSCOUS SALAD (VOA)</b>	<b>\$19</b>
<i>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.</i>	
<b>CLASSIC CAESAR SALAD (GFA)</b>	<b>\$19</b>
<i>cos lettuce, bacon, parmesan, croutons, soft boiled egg, anchovies &amp; house-made caesar dressing (dressing contains anchovies)</i>	
<b>TOP YOUR SALAD \$9</b>	
<i>WITH PRAWNS, CHICKEN, CALAMARI, OR PORK BELLY</i>	

## BURGER BAR

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

## SENIORS

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

**MEMBERS PRICING AVAILABLE  
ON ALL FOOD AND DRINKS**

**PUBLIC HOLIDAYS INCUR A 15%  
ADDITIONAL CHARGE**

## DESSERTS

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

**SENIORS PORTIONS  
AVAILABLE FOR ALL DESSERTS  
AT \$5 LESS**

## SIDES/EXTRAS

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

## SAUCES

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

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