



THE WONTHAGGI CLUB



MCBRIDE GRILL

350G ORANGE-GLAZED PORK CUTLET	\$34
<i>grilled & served with pumpkin mash, seasonal greens, with a pomegranate and red wine jus</i>	
STEAK SANDWICH	\$33
<i>rosemary focaccia, tomato, rocket, caramelized onion, with smokey BBQ sauce, and sweet potato chips and battered rings</i>	
300G BLACK ANGUS STRIPLOIN	\$44
<i>120 day grain-fed, grass finished, cooked to your liking, served with chips, salad, and your choice of sauce</i>	
CARNIVORE BOARD	\$99
<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>	\$125

SALAD BAR

GREEK SALAD (GFA,DFA)	\$22
<i>tomato, cucumber, sweet red onion, green capsicum, and Kalamata olives tossed with feta cheese, dressed in an oregano vinaigrette</i>	
PUMPKIN & COUSCOUS SALAD {(VOA)}	\$19
<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>	
CLASSIC CAESER SALAD {GFA}	\$19
<i>cos lettuce, bacon, parmesan, croutons, soft boiled egg, anchovies & authentic caesar dressing</i>	

TOP YOUR SALAD \$9
WITH PRAWNS, CHICKEN, CALAMARI, OR PORK BELLY

BURGER BAR

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

SENIORS

SENIORS PORK CHOP (GFA)	\$24
<i>juicy, bone-in pork chop grilled to perfection. served with seasonal veg, finished with red wine jus, and a sprinkle of dukkah</i>	
SENIORS PORTERHOUSE 200G (LGA, DFA)	\$25
<i>cooked to your liking, served with chips, salad, and your choice of sauce</i>	
SENIORS CURRY	\$19
<i>check the specials board or ask one of our friendly staff</i>	
SENIORS ROAST OF THE DAY (LGA, DFA)	\$18
<i>served with pumpkin, roast baby potato, season veg, and gravy</i>	
SENIORS FISH & CHIPS (LGA, DFA)	\$19
<i>beer battered barramundi, served with chips, salad, tartare & lemon</i>	
SENIORS SALT AND PEPPER SQUID {LGA, DFA}	\$18
<i>fried calamari with chips, salad, and squid ink aioli</i>	
SENIORS SCHNITZEL (VOA)	\$17
<i>house salad and chips (vegan with seasonal veg)</i>	
SENIORS CHICKEN PARMA (VOA)	\$19
<i>with chips and house salad, (vegan with seasonal veg)</i>	
SENIORS COCONUT CREAM PRAWNS (GF,DF)	\$25
<i>simmered in a rich garlic, coconut & cashew cream, infused with aromatic spices & a hint of sweetness, served with steamed rice</i>	
SENIORS LINGUINE CARBONARA	\$22
<i>fresh linguine laced through bacon, mushroom, garlic, in a cream sauce with parmesan and cracked pepper</i>	
SENIORS STEAK SANDWICH	\$23
<i>rosemary focaccia, tomato, rocket, caramelized onion., with smokey BBQ sauce, and golden fries</i>	

SENIORS SPECIAL
please ask our friendly staff

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

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

DESSERTS

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

**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, VGO)	\$2
CREAMY PEPPER SAUCE (LG,VGO)	\$2
CREAMY MUSHROOM SAUCE(LG, VGO)	\$2
GARLIC BUTTER (VGO)	\$2
CREAMY GARLIC PRAWN SAUCE	\$9

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



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} served with a warm dinner roll and butter	\$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 (VOA)	\$13
NUGGETS & CHIPS	\$13
LINGUINE CARBONARA	\$13

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

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

PLEASE ASK TO SEE OUR SPECIAL DIETARY MENU

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) southern fried moreton bay bug tails, delicately cooked and served in a toasted brioche bun with crisp greens, pickled cabbage, and squid ink aioli	\$21
KOREAN CHEESE SNOW CHICKEN crispy Korean-style fried chicken tossed in a savory & sweet cheese mix, with kewpie mayo and Asian slaw	\$21
PORK AND WATERMELON SALAD twice cooked pork belly pieces, over watermelon and wild rocket, dressed with a honey, soy miso viniagrette and finished with toasted sesame seeds	\$22
GOLDEN DUCK SPRING ROLLS (3) smoked duck leg, crisp veg, and aromatic herbs, wrapped in golden won ton pastry, served with a crunchy salad and chilli plum sauce	\$19
TUNA CERVICHE fresh tuna tartare, citrus soy vinagrette, avocado, cucumber and ginger salad with wasabi mayo, crisp noodles, and sesame seeds	\$22
BENGALI BEETROOT CROQUETTES (3) {VOA} spiced beetroot and potato, infused with bengali-style gunpowder marsala and a crunchy golden shell, vegan mint aoili, roast pumpkin hummus, and dukkah	\$19
SPICED-LAMB KOFTA (3) tender lamb and garlic spiced kofta, beetroot hummus, grilled zucchini ribbons, sumac tzatziki, and toasted pine nuts	\$21

CLUB CLASSICS

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

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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	\$33
SEAFOOD PAELLA (LGA, DFA) prawn, mussle, calamari, moreton bay bug, white fish and clams, with saffron rice, grilled chorizo, capsicum, and green pea	\$39
GOLDEN SHELL HALF LOBSTER MORNAY baked in the shell with a three-cheese bechamel, a side of rice, chips, and house salad	\$44
MARKET FISH check the specials board for our seafood specials	market price
LINGUINI AL GRANCHIO al dente linguine tossed with swimmer crab meat, chili, garlic, cherry toms, and a good splash of vermentino, sprinkled with lemon & parmesan gremolata	\$29
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	\$79 \$109
GREEK SOUVLAKI PLATE tender mediterranean marinated lamb fillet skewers, warm pita, golden fries, greek salad, sumac tzatziki and dolmade	\$35
CHICKEN SCALLOPINI chicken tenderloins served in a delicate mushroom & bacon cream, with silky mash, seasonal veg, and balsamic reduction	\$30
MARSALA DUCK RAGU tender duck leg, slow cooked and shredded with blood orange & marsala sugo, laced through fresh parpadelle, and served with summer rocket, and grated pecorino	\$29
CURRY OF THE DAY {LGA} check the specials board for our seafood specials	\$29