



THE WONTHAGGI CLUB



ENTREE

GARLIC BREAD {VOA} {LGA}	\$10 \$7.5
CHEESY GARLIC BREAD {VOA}	\$12 \$8.5
BACON BREAD WITH GARLIC & CHEESE	\$14 \$9.5
BRUSCHETTA	\$17 \$12
SOUP OF THE DAY {VOA}	\$12
SERVED WITH A WARM DINNER ROLL AND BUTTER	
SMALL SOUP FOR STARTERS {VOA}	\$8

KIDS MENU

FISH & CHIPS {LGA, DFA}	\$13
KIDS ROAST {LGA, DFA}	\$13
STEAK & CHIPS {LGA, DFA}	\$17
NUGGETS & CHIPS {DFA}	\$13
PARMA AND CHIPS {VOA}	\$17

EVERY KIDS MEAL
COMES WITH
A COOKIE
OR
STICK ICE CREAM

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

PLEASE ASK TO SEE OUR SPECIAL DIETARY MENU

SHARE PLATES

Sharing special: any 3 for \$50

TRUFFLE ARANCINI (3) {LGA}	\$17
EARTHY TRUFFLE-SALTED MUSHROOM, MOLTEN MOZZARELLA, FINISHED WITH ROCKET, PECORINO. AND CHIPOTLE AIOLI	
PORK BELLY WITH CHILLI JAM {LGA}	\$18
TWICE-COOKED PORK BELLY, CANDIED CHILLI, SERVED WITH SMOKY ROMESCO SAUCE, AROMATIC RICE AND DRUNKEN CUCUMBER RIBBONS	
HIMALAYAN CHICKEN MOMO (5)	\$18
FRIED NEPALESE GINGER AND GARLIC SPICED CHICKEN DUMPLINGS WITH AROMATIC HERBS, TOMATO, SESAME AND CORIANDER CONFIT	
BEEF BRISKET SLIDERS (2)	\$18
TENDER PULLED BEEF BRISKET SERVED ON A SLIDER BUN, WITH SLAW AND A HINT OF HICKORY AIOLI	
THAI CAULIFLOWER POPCORN (V)	\$17
BHAJI STYLE FLEURETTES SERVED WITH FRIED GARLIC, SPRING ONION AND THAI SPICED PLUM MAYO	
GRILLED HALF SHELL SCALLOPS (3) {LGA}	\$19
GRILLED TASMANIAN SCALLOPS SERVED ON THE SHELL WITH RICH 'NDUJA BUTTER	

CHEFS SIGNATURE

WAGYU BRISKET {LGA}	\$34
TENDER BEEF BRISKET SLOW-COOKED IN RED WINE, SERVED WITH CREAMY PUMPKIN MASH, SEASONAL GREEN VEGETABLES, A RED WINE JUS AND FINISHED WITH A TOASTED OATS CRUMBLE	
MEDITERRANEAN LAMB SHANK {LGA}	\$34
FALL-OFF-THE-BONE SHANK BRAISED WITH TOMATO, GARLIC, RED WINE AND HERBS, SERVED OVER PARMESAN MASH	
CHICKEN SATAY BOWL {LGA} {DFA}	\$29
TENDER MARINATED CHICKEN SATAY, GRILLED AND SERVED OVER JASMINE RICE WITH CRUNCHY PEANUT SAUCE AND A SALAD OF CUCUMBER, CARROT, CORIANDER, CHILLI AND LIME	
HOKKIEN NOODLE STIR-FRY (VOA)	\$19
WOK-TOSSED HOKKIEN NOODLES WITH A MIX OF VEGETABLES, LIGHTLY COATED IN A TERIYAKI SAUCE	
ADD ON - \$9 FOR PRAWNS, CHICKEN OR PORK	
PUMPKIN & SPINACH RISOTTO {VGO}	\$23
ROASTED PUMPKIN, ENGLISH SPINACH, AND SAGE, FINISHED WITH CRÈME FRAICHE AND TOASTED PUMPKIN SEEDS	
ADD ON - \$9 FOR PRAWNS, CHICKEN OR PORK	

COASTAL CUISINE

CREAMY GARLIC PRAWNS	\$33
10 X KING PRAWNS COOKED IN A RICH GARLIC CREAM SAUCE, FRESH HERBS, STEAMED RICE AND A FRESH LEMON WEDGE	
SEAFOOD SPAGHETTI MARINARA	\$32
MIXED SEAFOOD WITH GARLIC, PARSLEY, ONION, LEMON WEDGE AND AL DENTE PASTA WITH YOUR CHOICE OF BASE SAUCE	
GARLIC & CHILLI OIL, LEMON CREAM TOMATO & BASIL	
MARKET FISH	market price
REFER TO THE SPECIALS BOARD OR ASK ONE OF OUR FRIENDLY STAFF MEMBERS	
LEMON PEPPER CALAMARI {LGA, DFA}	\$29
FRIED CALAMARI WITH CHIPS, SALAD, GARLIC AIOLI & LEMON	
FISH & CHIPS {LGA, DFA}	\$30
HOUSE BATTERED BLUE WHITING SERVED WITH CHIPS, SALAD, TARTARE & LEMON	
SEAFOOD PLATTER	\$79
LEMON PEPPER BUG, SCALLOPS ON A SHELL, GARLIC PRAWNS SERVED WITH RICE, LEMON PEPPER CALAMARI, FRIED BLUE WHITING. SERVED WITH CHIPS, SALAD AND DIPPINGS	
M^CBRIDE GRILL	
BEEF CITY PORTERHOUSE (300G)	\$47
GRAIN FED FOR 120+ DAYS FOR ULTIMATE TENDERNESS, SERVED WITH YOUR CHOICE OF SIDES & SAUCE	
GIPPSLAND T-BONE (350G)	\$42
PASTURE RAISED SOUTHERN RANGES BEEF, SERVED WITH YOUR CHOICE OF SIDES & SAUCE	
PORK SCOTCH FILLET	\$35
MISO HONEY MARINADE WITH ROSEMARY POTATOES, CREAMY MUSTARD SAUCE AND CRISP GREENS	
BEEF KOFTA KEBAB	\$27
OPEN PITA WITH FLAME-GRILLED MIDDLE-EAST SPICED BEEF, SUMAC YOGHURT, GARLIC HUMMUS, POMEGRANATE, GREEK SALAD AND ROSEMARY CHIPS	
CARNIVORE BOARD	\$98
PORK BELLY WITH RICE, BEEF BRISKET, CHICKEN MOMO (2), BEEF KOFTA KEBAB (2), SAUSAGE, CHICKEN SATAY (2) WITH PITA, DIPS, LEMON ROSEMARY SEASONED FRIES AND SALAD	
ADD A TENDER 300G MEDIUM RARE PORTERHOUSE	
	\$125

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.

Public Holidays incur a 15%
additional charge



THE WONTHAGGI CLUB



CLUB CLASSICS

- ROAST OF THE DAY {LGA, DFA}** \$29
CHEF'S SELECTED DAILY ROAST, ROASTED BABY POTATOES, PUMPKIN, SEASONAL VEGETABLES, GRAVY
- CHICKEN SCHNITZEL {DFA}** \$29
WITH HOUSE SALAD, CHIPS & CHOICE OF SAUCE
- CHICKEN PARMIGIANA {DFA}** \$32
WITH HOUSE SALAD, AND CHIPS
- PLANT BASED SCHNITZEL {VOA}** \$29
ROASTED SEASONAL VEG AND GRAVY
- CURRY OF THE DAY {LGA}** \$29
PLEASE REFER TO OUR SPECIALS BOARD OR ASK ONE OF OUR FRIENDLY STAFF MEMBERS

SALAD BAR

- STOLICHNAYA SALAD** \$17
BACON, POTATO, EGG, PASTA, SPRING ONION & VODKA CREAM DRESSING
- GRASSHOPPER MASTER SALAD {VOA}** \$17
KALE, KUMARA & QUINOA, TOASTED AND TOSSED WITH A LIGHT HONEY MUSTARD DRESSING
- HAIL CAESAR SALAD {GFA}** \$18
COS TOSSED IN A CREAMY HOUSE-MADE DRESSING, TOPPED WITH GARLIC CROUTONS, SHAVED PARMESAN, CRISPY BACON, ANCHOVY FILLET. FINISHED WITH A PERFECTLY SOFT BOILED EGG
- TOP YOUR SALAD \$9**
WITH PRAWNS, CHICKEN, CALAMARI, OR PORK BELLY

BURGER BAR

- BASS COAST BEEF BURGER {LGA, DFA}** \$26
ANGUS BEEF, BACON, CARAMELIZED ONION, TOMATO, LETTUCE, SMOKY AIOLI SAUCE AND CHEESE ON A BRIOCHE BUN WITH FRIES
- HA LONG CHICKEN BURGER** \$25
CRISPY CHICKEN THIGH, WITH VIETNAMESE SPICES ON A TOASTED BUN WITH ASIAN SLAW, SMOKY CHIPOTLE MAYO, ACCOMPANIED BY SUPER-CRUNCH CHIPS
- TREE-HUGGIN HIPPY BURGER {VOA}** \$25
OVEN-BAKED VEG PATTY ON A VEGAN BUN, LAYERED WITH LETTUCE, TOMATO, HUMMUS, AVOCADO AND VEGAN AIOLI, SERVED WITH CRISPY GOLDEN FRIES

SENIORS

- SENIORS PORTERHOUSE 200G {LGA, DFA}** \$26
COOKED TO YOUR LIKING SERVED WITH CHIPS & SALAD, PLUS YOUR CHOICE OF SAUCE
- SENIORS CURRY** \$19
PLEASE REFER TO OUR SPECIALS BOARD
- SENIORS ROAST OF THE DAY {LGA, DFA}** \$18
TODAYS DAILY ROAST SERVED WITH PUMPKIN, ROASTED BABY POTATOES, SEASONAL VEG AND GRAVY
- SENIORS FISH & CHIPS {LGA, DFA}** \$20
HOUSE BEER BATTERED BLUE WHITING SERVED WITH CHIPS, SALAD, TARTARE & LEMON
- SENIORS SALT AND PEPPER SQUID {LGA, DFA}** \$18
FRIED CALAMARI WITH CHIPS AND SALAD, AND SQUID INK AIOLI
- SENIORS SCHNITZEL {VOA}** \$17
SERVED WITH CHOICE OF CHIPS AND SALAD OR VEGETABLES
- SENIORS CHICKEN PARMA {VOA}** \$19
SERVED WITH CHOICE OF CHIPS, AND SALAD OR VEGETABLES
- SENIORS CREAMY GARLIC PRAWNS (6) {LGA,DFA}** \$25
GARLIC CREAM SAUCE WITH STEAMED RICE AND LEMON
- SENIORS TERIYAKI CHICKEN {VOA}** \$17
WOK TOSSED HOKKIEN NOODLES WITH TENDER CHICKEN, MIXED VEGETABLES AND A HONEY SOY GLAZE
- SENIORS CHICKEN SATAY** \$21
TENDER MARINATED CHICKEN TENDERLOINS, GRILLED AND SERVED OVER JASMINE RICE WITH CREAMY PEANUT SAUCE, FRESH CUCUMBER, CORIANDER, CHILLI, LIME AND CRUSHED PEANUTS

SENIORS SPECIAL

PLEASE ASK OUR FRIENDLY STAFF

DESSERTS

- BISCOFF CHEESECAKE** \$15
WITH BISCOFF CRUMBLE AND CREME FRAICHE
- STICKY DATE PUDDING** \$13
RICH BUTTERSCOTCH SAUCE, VANILLA ICE CREAM AND CRUNCHY NUT PRALINE
- PEACH AND POPPYSEED CAKE** \$14
FLOULESS ALMOND & POOPYSEED CAKE WITH PEACH COMPOTE, AND SEASONAL BERRIES

SENIORS PORTIONS

AVAILABLE FOR ALL DESSERTS AT \$8

SIDES/EXTRAS

- STOLICHNAYA SALAD \$12
- BOWL OF CHIPS \$12
- BOWL OF WEDGES \$15
- BOWL OF ONION RINGS \$12
- BOWL OF SEASONAL VEG (DFA, LGA) \$5
- SIDE OF SLAW (LGA) \$5
- SIDE OF HOUSE SALAD (LGA) \$5
- SIDE OF MASH \$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 (3) \$9

MEMBERS PRICING AVAILABLE ON ALL FOOD AND DRINKS

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PUBLIC HOLIDAYS INCUR A 15% ADDITIONAL CHARGE