LETS BREAK BREAD

Garlic & Herb Turkish Bread (v)	12.00
Topped w parmesan cheese	
Bacon, Cheese & Garlic Turkish Bread	14.00
Toasted Turkish Bread & Dips (v)	14.00
w spinach & olive dip & honey, carrot &	
orange dip	
Honey & Spiced Pumpkin Crostini (v)	12.00
Toasted Turkish bread w honey & spiced	
pumpkin topped w a fetta & walnut crumk	ole

SOMETHING TO START

SOMETHING TO STAT	\
Soup of The Day	
See our daily specials for today's soup	
Bowl of Chips & Gravy	14.00
Southern Fried Chicken Ribs (5)	16.00
Served ẃ jalapeño aioli	
Corn Fritters (vg, gf)	14.00
Cauliflower, zucchini & sweet corn fritters	ẃ
vegan herb aioli	
Crumbed Panko Calamari	15.00
Lemon pepper, sea salt & panko crumbed	
calamari ẃ aioli	
Onion Rings (v)	12.00
House made crispy beer battered onion rir	ngs
served w´ chipotle dipping sauce	
Arancini (v)	14.00
Crumbed risotto balls filled w pumpkin, sp	inach,

fetta & peas w dill aioli

Tasting Plate for Two



Crostini, panko calamari & arancini to share

25.00

WODONGA VETERANS GOLF ASSOCIATION

VOUCHER RAFFLES EVERY FRI & SAT BE HERE FROM 5PM FOR A CHANCE TO WIN

SHALL WE DO LUNCH

WEDNESDAY—SUNDAY 12PM—2PM

Steak Sandwich	19.00			
Porterhouse steak on toasted Turkish bread with				
bacon, lettuce, tomato, cheese & caramelised o	nion			
with aioli & tomato relish, served w chips				
Yellow Split Pea & Vegetable Curry (gfo, vg)	15.00			
A mild Thai style curry made w split peas served on				
steamed rice ẃ seasonal greens & a papadum				
Creamy Garlic Prawns (gf)	18.00			
Served w steamed rice				
Chicken Wrap	18.00			
Soft tortilla w chicken, bacon, lettuce, tomato, c	heese			
& aioli, served w chips				
Frittata (v, gf)	16.00			
Roasted pumpkin, spinach, mushroom & fetta ẃ				
chips, salad & tomato relish				
Fish & Chips	17.00			

Freshly beer battered flathead fillets served w chips, salad & tartare sauce

Thai Beef Salad

17.00

Marinated beef strips tossed through a mix of lettuce, cherry tomato, carrot, cucumber & cashews w
fried noodles & Thai dressing

Arancini (v) 16.00

Crumbed risotto balls filled w pumpkin, spinach, fetta & peas w dill aioli served w chips & salad

Crumbed Panko Calamari 16.00

Lemon pepper, sea salt & panko crumbed calamari ẃ chips, salad & aioli

200g Porterhouse (gfo) 22.00

Char-grilled to your liking served w chips, salad & your choice of sauce

Chips & Vegetables or Mash & Vegetables Available for an extra \$3.00 (Lunch items only)

Sauces: Gravy, Mushroom, Pepper, Diane, Aioli & Garlic Butter OR
Surf and Turf Topper

9.00

KIDS ONLY

12 years & under

14.00

Includes a drink & a Billabong

Kids meals are served w <u>ONE</u> side of your choice of chips, salad or greens (excluding pasta)

Battered fish Curly franks
Chicken nuggets Bolognaise pasta
Grilled chicken Bites (gfo)

DIETARY REQUIREMENTS

While we do try to cater for everyone's needs please be aware that there are traces of most allergens in our kitchen

gf gluten free gfo gluten free optionv vegetarian vo vegetarian optionvg vegan

Please ask a staff member if you would like to see our Dietary Menu

EMAIL & ENJOYPRE-ORDERS

1.VISIT THE WEBSITE

WWW.CLUBHOUSEBARANDBISTRO.COM

2. DOWNLOAD THE PRE-ORDER FORM

3. EMAIL TO THE ADDRESS ON THE FORM

4. ARRIVE TO YOUR
MEALS READY TO ENJOY



10 Clubhouse Place West Wodonga VIC 3690
PH 02 6059 1079 info@clubhousebarandbistro.com
www.clubhousebarandbistro.com

TO WET YOUR WHISTLE

	Soft Drinks & Juices						
	Coke	Coke Zero Sugar	Li	ft			
	Sprite	Raspberry	D	ry Ginger			
	Sparkling	Lemon Lime & Bitters	To	onic Water			
	Orange Juice	Pineapple Juice	Α	pple Juice			
		Bundaberg Ginger					
	From The Café						
	9.00						
	Spiders (Coke, I	·)	9.00				
	Hot Coffees	C	Cup	Mug			

iced Chocolate, Collee of Mocha			9.00
Spiders (Coke, Raspberry or Lemonac	de)		9.00
Hot Coffees	Cup		Mug
Short Black	4.10		
Long Black	4.20		5.10
Flat White	4.30		5.20
Café Latte	4.30		5.20
Cappuccino	4.30		5.20
Hot Chocolate	4.30		5.20
Mocha	4.50		5.40
Chai Latte	4.50		5.40
Take Away	Add	50c	
Almond or Soy Milk	Add	60c	
Extra Shot	Add	1.00	
Decaf Coffee	Add	1.00	

Liqueur Coffees 15.00

Irish Coffee ŵ Jamieson's whiskey & whipped cream Greek Long Black ŵ Barbaresso Ouzo French Latte ŵ Frangelico & whipped cream Jamaican Hot Chocolate ŵ Spiced Rum & whipped cream

For Alcoholic Beverages TPO

TURN PAGE OVER FOR MAIN
MEALS AND OUR BISTRO
SPECIALS

THE MAIN FARE

WEDNESDAY—SUNDAY 12PM—2PM & FROM 5.30PM

Frittata (v, gf) Roasted pumpkin, spinach, mushroom & fetta	22.00 a ẃ chips,	Sauces: Gravy, Mushroom, Pepper, Diane, Ai & Garlic Butter OR	ioli
peas w dill aioli served w chips & salad		prawns & served w chips & salad or seasonal	Ü
Crumbed risotto balls filled w pumpkin, spina		300g char-grilled scotch fillet topped w cream	y garlic
Arancini (v)	22.00	Surf & Turf (gfo)	47.00
lini & cherry jus	,	vegetables, & your choice of sauce	
Grilled chicken breast served w pumpkin masl		Char-grilled to your liking w chips & salad or s	
Grilled Chicken Breast (gf)	25.00	300g Scotch (gfo)	39.00
Add chicken \$6	•	Add chicken/chorizo \$6 or Add both \$9	
A mild Thai style curry made w split peas serve steamed rice w seasonal greens & a papadum		w shaved parmesan	cii, topped
Yellow Split Pea & Vegetable Curry (gfo, vg)	22.00	Tossed through a creamy tomato & garlic saukalamata olives, roast capsicum & baby spinad	
potato, seasonal greens & a cherry jus	22.00	Pappardelle Pasta (v)	22.00
Crumbed tender pork loin served with creamy	y mashed	noodles & Thai dressing	22.00
Macadamia Crumbed Pork	28.00	cherry tomato, carrot, cucumber & cashews v	v crisp tried
Served www mashed potato & seasonal greens	20.22	Marinated beef strips tossed through a mix of	
Lamb Shank (gf)	32.00	Thai Beef Salad	23.00
house made BBQ sauce on a milk bun w chips		w ham, cheese & a Napoli sauce served w chi	
220g patty w maple bacon, American cheese,		House crumbed tender chicken breast schnitz	
Wagyu Beef Burger	26.00	Chicken Parmigiana	28.00
chipotle mayo on a milk bun w chips		salad & your choice of sauce	
Fried chicken breast, bacon, cheese, lettuce, t	omato &	House crumbed tender chicken breast schnitz	el w chips,
Southern Fried Chicken Burger	24.00	Chicken Schnitzel	25.00
in puff pastry & served w your choice of sides		served w chips & salad	
Tender chunks of beef in a rich Guinness grav		·	membert
Beef & Guinness Pie	26.00	Chicken Filo	27.00
Add chicken \$6		lime	
sesame dressing		dles & vegetables, topped w bean shoots, ser	ved ẃ fresh
marinated pumpkin, fetta and mixed leaves w	a ginger &	Tiger prawns OR chicken in a laksa sauce w uc	don noo-
Roasted sweet potatoes, beetroot, zucchini, s	oy	Thai Laksa Chicken 27.00, Pra	wn 30.00
Warm Roasted Vegetable Salad (vg, gfo)	22.00	ad & tartare sauce	
tomatoes & a lemon, caper & dill butter	-	Freshly beer battered flathead fillets served w	chips, sal-
Served w herb roasted chats, asparagus, balsa	amic cherry	Fish & Chips	26.00
Grilled Barramundi (gfo)	32.00	chips, salad & aioli	
Soup of the Day See our daily specials for today's soup		Crumbed Panko Calamari Lemon pepper, sea salt & panko crumbed cala	25.00 amari ẃ

THE CLUBHOUSE WEEKLY BISTRO SPECIALS

WEDNESDAY

STEAK NIGHT

300G PORTERHOUSE STEAK

FOR \$29

THURSDAY

PARMI NIGHT

PARMIS & SCHNITZELS

ONLY \$20

SUNDAY
KIDS EAT FREE
WITH A MAIN MEAL
FROM 5.30PM

SOMETHING SWEET

Desserts 12.00 each or 2 for 20.00

All served w ice cream

Sticky Date Pudding

w butterscotch sauce

Chocolate Brownie (gf)

w chocolate fudge sauce

Spiced Orange & Rhubarb Pudding

w poached rhubarb

Ice Cream 7.00

Served w sprinkles & your choice of topping Strawberry, chocolate, or caramel

Affogato (gf) 17.00

Espresso served w Frangelico & ice cream

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v vegetarian vo vegetarian option
vg vegan

Please ask a staff member if you would like to see our Dietary Menu

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On Tap (Pots, Schooners, Pints & Jugs)						
Cascade Premium Light	4 Pines Pa	cific Ale	Goat Lager	Carlton Dry		
Brookvale Ginger Beer	Great Nor	thern	Carlton Draught	Bulmers Cider		
Sparkling Wine		150ml Glass	250ml Glass	Bottle		
Brown Brothers Prosecco 200m	l Piccolo	-	-	11.00		
Yellowtail "Bubbles" 200ml Pic	colo	-	-	11.00		
Rothbury Estate Sparkling Cuve	e	7.60	-	30.00		
Cofield Prosecco				38.00		
Cofield Sparkling Shiraz				40.00		
White Wine						
Brown Brothers Moscato		8.70	14.10	36.00		
821 South Marlborough Sauv B	anc	8.70	14.10	36.00		
Rothbury Estate Sauv Blanc		7.60	12.20	30.00		
Cofield Chardonnay		8.90	14.30	40.00		
Cofield Pinot Grigio		8.90	14.30	40.00		
Red Wine						
T'Gallant Cape Shank Rose		8.70	14.10	36.00		
St Huberts 'The Stag' Pinot Noir	•	8.90	14.30	40.00		
Wolf Blass Private Release Mer	ot	8.70	14.10	36.00		
Rothbury Estate Cabernet Merl	ot	7.60	12.20	30.00		
Annie's Lane Shiraz		8.70	14.10	36.00		
Cofield Shiraz Pinot Noir		8.70	14.10	36.00		
Rothbury Estate Shiraz Caberne	t	7.60	12.20	30.00		
Campbells "Bobbie Burns" Shira	ΒZ	-	-	42.00		
Wolf Blass Grey Label Shiraz		-	-	55.00		
Wynns "The Siding" Cabernet S	auvignon	8.70	14.10	36.00		
Fortified Wines				50ml Glass		
Campbells Classic Rutherglen M	luscat			9.00		
Penfolds Grandfather Port				7.00		