

WINTER MENU

Entree

M \$19 G \$21

SALT PEPPER SQUID (G.F)

Shallow fried squid with siracha aioli, red radish garnish, fried shallot, and lemon wedges.

M \$17 G \$19

BRUSCHETTA

Grilled white Sydney sourdough with onion, tomato and basil topped with soft fetta, and aged balsamic seasoning.

M \$23 G \$25

BEEF OR VEGE NACHOS (G.F)

Beef mince cooked in Mexican spices, five beans mix, capsicum, corn, mozzarella cheese, sour cream, guacamole, parmesan cheese, tomato, jalapeno and onion salsa.

M \$18 G \$20

VEGETARIAN ARANCINI BALLS 6PCS (V)

Mushroom and leek risotto arancini balls with config garlic, herb garnish and parmesan.

M \$20 G \$22

SPRING ROLLS 6PCS

Pulled chicken cabbage and corn rolled in Asian pastry served with homemade sweet chilli sauce and toasted sesame seed.

Winter Warmer

M \$26 G \$28

RED WINE BEEF STEW

Slow-cooked chunky beef with carrot and potatoes in red wine served with grilled sourdough bread.

M \$32 G \$34

BEEF CHEEKS

Red wine braised beef cheeks with mash, charred vegetables and jus.

M \$26 G \$28

BEEF LASAGNA

Red Italian home baked Bolognese and bechamel pasta, basil peanuts pesto, parmesan with soft fetta kalamata olives salad.

**PITT TOWN
SPORTS
CLUB**



Club Classic

M \$22 G \$24

CHICKEN SCHNITZEL

Homemade panko crumbed chicken breast fillet with chips, salad, and choice of sauce.

M \$26 G \$28

CHICKEN PARMIGIANA

Homemade schnitzel with double-smoked ham, Napolitano sauce, herb and mozzarella cheese served with chips and salad.

M \$22 G \$24

V.B FISH AND CHIPS

BEER Battered flathead fillet with chips, salad, lemon wedge and tartare sauce.

M \$23 G \$25

BANGERS AND MASH

Pork and fennel sausage with mash and veg, caramelized onion and gravy.

M \$21 G \$23

SPAGHETTI BOLOGNESE

Slow-cooked beef minced with tomato sauce served with parmesan cheese and garlic bread.

(ASK FOR G.F +\$3)

M \$27 G \$29

SALT PEPPER SQUID

Shallow fried squid, salad, chips, tartare sauce, radish garnish and lemon wedges.

ADD mash and veg \$5, **ADD** creamy garlic prawns \$9

From the Grill

M \$28 G \$30

ANGUS RUMP

250gm Rump steak with chips, salad, flavoured butter, and choice of sauce.

M \$34 G \$36

ATLANTIC SALMON

Crispy skin on Atlantic salmon with polenta mash, charred vegetables and spinach puree.

See our **specials board** for a butcher cut

Two Hand with Chips

M \$19 G \$21

BEEF BURGER

200gms Beef patty with lettuce, tomato, beetroot, caramelized onion, American cheese, and aioli served with chips.

M \$22 G \$24

BRISKET BEEF BURGER

Pulled beef brisket with homemade coleslaw, and Smokey BBQ sauce, served with chips.

M \$20 G \$22

CHICKEN BURGER

Southern fried chicken or grilled chicken with lettuce, tomato, and siracha aioli served with chips.

M \$23 G \$25

SCHNITZEL BURGER

Double fillet of schnitzel on chianti rolls with lettuce, tomato, American cheese, and sweet chili aioli served with chips.

M \$20 G \$22

VEGE BURGER

Crumbed mushroom, eggplant, lettuce, tomato, beetroot and chickpeas hummus, aioli served with chips.

M \$23 G \$25

STEAK SANGA

Tender double fillet on a chianti roll with lettuce, tomato, beetroot, onion jam, American cheese and BBQ sauce served with chips.

ADD Avocado \$5 | Bacon \$5 | Cheese \$3 | gf bun \$3

Kids Meals

\$14

**KIDS NUGGETS
AND CHIPS**

**KIDS BURGER
AND CHIPS**

**KIDS FISH
AND CHIPS**

**KIDS BOLOGNESE
(ASK FOR G.F)**

(Comes with **FREE** drinks and vanilla bean ice cream)

Sides

M \$9 G \$10

**BOWL OF
CHIPS**

M \$11 G \$12

**SWEET
POTATO FRIES**

M \$7 G \$8

GARLIC BREAD
ADD Cheese +\$3

M \$7 G \$8

**GARDEN
SALAD**

M \$12 G \$14

WEDGES

M \$7 G \$8

MASH

M \$9 G \$10

SEASONAL VEG

Salad

M \$18 G \$20

CLASSIC CAESAR

Baby cos lettuce, soft-boiled egg, bacon, croutons, parmesan cheese and Caesar dressing.

ADD Crumbed / Grilled Chicken - \$9

ADD Prawns - \$14

M \$25 G \$27

THAI BEEF SALAD

M \$27 G \$29

SQUID SALAD

M \$30 G \$32

PRAWNS SALAD

Mix leaf, Vermicelli Noodles, watermelon, onion, tomato, cucumber, red radish, Asian herbs, beans sprout, sesame, fried shallots, Nam Jim dressing and prawn crackers.

M \$23 G \$25

SPANAKOPITA

Spinach, fetta, and ricotta-filled filo pastry served with Greek salad, roasted peppers, pepita, tzatziki dressing and zaatar dust.

M \$22 G \$24

GRILLED CHICKEN AND MEDITERRANEAN QUINOA

Thyme marinade chicken, pineapple quinoa, roasted cherry tomatoes, cucumber, red onion, soft feta, kalamata olives, mixed leaf, pine nuts and lemon vinaigrette.

Weekly Specials

\$25

MONDAY NIGHT RIBS & RUMP

With **COMPLIMENTARY** house wine, post mix, or selected tap beer

\$20

TUESDAY NIGHT PIE FROM THE SPECIALS BOARD

ADD house wine or tap beer \$5

\$20

WEDNESDAY PASTA FROM THE SPECIALS BOARD

ADD house wine or tap beer \$5

\$17

THURSDAY SCHNITZEL

ADD topper of Mexican/Italian or creamy mushroom and garlic for \$5

\$20

FRIDAY ANGUS RUMP

With **COMPLIMENTARY** house wine, post mix, or selected tap beer

MP

SUNDAY SUNDAY ROAST OF THE DAY

KIDS EAT FREE with the purchase of a main meal.

(TWO GAME TOKENS with kids meals)