



## DINNER MENU

Dinner - Sunday to Thursday 5.00pm - 8.00pm  
Friday and Saturday 5.00pm - 8.30pm

### BREADS

**Garlic Bread** grilled crusty and hot

**Cheesy Garlic Bread** grilled cheesy crusty loaf

**Bruschetta** tomato, onion, basil, parmesan with balsamic glaze

### STARTERS

**Creamy Garlic Prawns** cooked in creamy garlic sauce served with rice and petite salad

**Chef's Seared Scallops** (3) topped with crunchy, crumbed pancetta, served on green pea mash with squeeze of lemon and balsamic glaze garnish

**Salt and Pepper Calamari** lightly dusted served with petite salad and aioli

**Australian Trio of Spring Rolls (3)** Crocodile, Kangaroo and Duck with plum dipping sauce

**Field Mushrooms** (GF, V) Pan fried field mushrooms with dollop lemon ricotta fraice

**Pumpkin Arancini Balls (3)** (GF, V) served with mango sweet chilli jam

### PASTA & SALADS

**Crispy Pork Belly Salad** crisp pork pieces with plum sauce, noodles and fresh salad

**Thai Salad** (V) crispy salad greens, fresh chilli, lime juice, coriander, garlic fish sauce and crispy noodles (no noodles (GF))

with Beef - add \$8 / with Chicken - add \$10

**Prawn and Mango Salad with Avocado** (V) Fresh prawns cooked in salt water with fresh mango and avocado salad

**Fettuccine Carbonara** creamy bacon sauce, mushrooms and chives folded into fettuccine pasta  
with Chicken - add \$10

**Fettuccine with Chorizo and Prawns** prawns and chorizo tossed with chives through a Napoli sauce

DEC 2022 - FEB 2023

### CHEF'S SPECIALITY DISHES

#### Honey Mustard Chicken

Pan seared breast of chicken with honey mustard sauce with chips and salad or mash and veges

#### Twice Cooked Pork Belly (GF)

with chilli plum sauce, glazed with balsamic, served on sweet potato mash with seasonal greens

#### Lamb Shank

moist slow cooked served with mash and veges with jus

#### Pork Cutlet (GF)

grilled large cutlet with apple chutney served with chips and salad or mash and veges

#### Henry Burger

Rib fillet, maple bacon, lettuce, tomato, double cheese, beetroot, chutney, served with chips

#### Mediterranean Stuffed Chicken Breast

with Camembert, creamy sun dried tomato sauce and spinach

### FROM THE CHAR GRILL

Served with your choice of chips and salad or mash and veges

**250g Sirloin** (GF) Grain fed Diamantina Central Qld

**400g Rump** (GF) Grain fed John Dee Warwick

**300g Rib Fillet** (GF) Grain fed Diamantina Central Qld

**250g Eye Fillet** (GF) Grain fed Teys Central Qld

Choose a Sauce - Gravy or Pepper or Mushroom or Dianne or Garlic

### Toppers

Beer Battered Onion Rings

Salt & Pepper Calamari

Mushrooms Pan Fried in butter

Creamy Garlic Prawns (6)

### SEAFOOD

Served with your choice of chips and salad or mash and veges

#### Barramundi

pan seared with tartare sauce and lemon

#### Beer Battered Flathead

with tartare sauce, lemon

#### Salt & Pepper Calamari

lightly dusted calamari strips with aioli and lemon

**Seafood Basket** mix of battered fish, prawns, scallops and squid with tartare sauce and lemon

### SCHNITZEL

Served with your choice of chips and salad or mash and veges

#### Classic Chicken Schnitzel

breadcrumbs 250gm breast served on mash

**Chicken Parmigiana** breadcrumbed 250gm breast topped with 3 different cheeses and Napoli sauce

**Kings Special Schnitzel** breadcrumbed 250gm chicken breast topped with avocado, prawns, bacon and hollandaise

**BBQ Meatlovers Schnitzel** breadcrumbed 250gm breast topped with BBQ sauce, bacon, sausage and cheese

### SENIORS & LIGHT MEALS

Served with your choice of chips and salad or mash and veges

**Petite Fish & Chips** Beer Battered with chips, tartare, salad and your choice of sides

Add Extra Fish Fillet

**200g Pork Sirloin** served with your choice of sides

**Bangers and Mash** plump gourmet sausages served with gravy

**Small Chicken Schnitzel** served with your choice of sides

**200g Rump** served with your choice of sauce and sides

### VEGETARIAN

**Salt and Pepper Tofu** dusted in salt and pepper served with garden salad

**Crispy Enohi Mushrooms** dipped in tempura batter served with a crispy noodle salad

### EXTRA SIDES

**Bowl of Chips**

**Garden Salad**

### LITTLE DIGGERS

All meals served with chips and salad or Veges and either BBQ or Tomato Sauce

**Whatever!** Dino Chicken Nuggets (6)

**I Don't Know!** Battered Flathead (2)

**I Don't Want Anything!** Mini Pizza

**I Don't Care!** Spaghetti Bolognaise

**I'm Not Hungry!** Cheese Burger beef pattie, cheese and tomato on brioche bun

Members	Guests
\$21	\$23
\$25	\$28
\$28	\$31
\$27	\$30

Members	Guests
\$17	\$20
\$20	\$23
\$22	\$25
\$16	\$19
\$17	\$20
\$22	\$25

Members	Guests
\$19	\$22
\$23	\$26

Members	Guests
\$8	\$11
\$7	\$10

Under 12 years only  
**ALL \$14**  
and include  
Ice Cream Cup  
& Small  
Postmix  
Soft Drink

Food Allergies: If you have any food allergies or a special dietary requirement please inform a member of our staff before placing your order.



# LIVE LOVE WINE

## HOT BEVERAGES

### Selection of Coffees



MEMBERS  
from  
**4.90**

NON-MEMBERS  
from  
**5.40**

Cappuccino	White Chocolate Mocha
Flat White	Latte
Long Black	Hot Chocolate
Mocha	Hot White Chocolate
Forero Latte - Hazelnut shot, chocolate and coffee	
Dirty Chai Latte	
Chai Latte	
Chai Tea	

### Add your favourite Syrup -

Caramel, Hazelnut, Butterscotch, Macadamia or Vanilla +60 cents

### Affagato

Non Alcoholic Affagato - coffee and icecream

Alcoholic Affagato - coffee and icecream with alcohol - choose from  
Tia Maria, Baileys, Frangelico or Kahlua

### Selection of Herbal Teas

Members from **3.20** / Non-Members from **3.70**

English Breakfast  
Earl Grey  
Peppermint  
Forest Berry  
Green Tea  
Lemongrass and Ginger  
Chamomile

## COLD BEVERAGES

### Milkshakes 6.10

Chocolate	Caramel
Strawberry	Lime
Vanilla	Coffee
Banana	

### Iced Beverages

Iced Coffee	made with ice cream	Iced Coffee	made with ice
Iced Chocolate		Iced Chocolate	
Iced White Chocolate		Iced White Chocolate	
Iced Latte		Iced Latte	
Iced Mocha		Iced Mocha	

### Spiders

Members from **5.90** / Non-Members from **6.40**

Coke, Raspberry or Ginger Beer

Choose from above beverages and add ice cream

## WHITE WINE

### Squealing Pig Prosecco

South Eastern Australia

The palate is bursting with notes of citrus fruits, sweet lemon pith and green apple to create a light, fresh Italian Prosecco

### T'Gallant Cape Schanck Pinot Grigio

Mornington Peninsula, Vic

Aromas of Nashi pears and candied citrus characters with hints of roasted hazelnut

### Morgan's Bay Semillon Sauvignon Blanc

South Eastern Australia

Fresh lively palate that displays tropical citrus fruit aromas

### Shaw & Smith Sauvignon Blanc

Adelaide Hills, Australia

Shaw & Smith is a benchmark Sauvignon Blanc. This release shows ripe tropical characters with restrained grassy notes and crisp dry acidity. Delightfully fresh lively and flavoursome.

### Upside Down Sauvignon Blanc

Marlborough, NZ

Crisp and clean with plenty of natural acidity, integrated with refreshing passionfruit and citrus fruit flavours

### Opera Block Chardonnay

Ballandean Estate Wines, Qld

Barrel aged in French oak, classic Granite Belt with aromas of vanilla, honey, pear & oak, with hints of butterscotch

### Hartog's Plate Moscato

South Eastern Australia

This Moscato is well balanced, light-bodied and aromatic - a delicious drop

### Wynns Coonawarra Estate Chardonnay

Coonawarra, SA

Poached pear and stone fruit characters balance the soft natural acidity.

## RED WINE

### 19 Crimes Shiraz

South Eastern Australia

A bold and rebellious Shiraz with dark fruit and chocolate characters and persistent finish that breaks all the rules.

### Pepperjack Shiraz

Barossa Valley, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

### Wynns Coonawarra Estate The Siding Cabernet Sauvignon

Coonawarra, SA

Bountiful aromas of cassis and cherries backed by a rich generous palate with fine tannins.

### Morgan's Bay Cabernet Merlot

South Eastern Australia

Rich and rounded with dark berry fruits complemented by subtle oak.

### Wolf Blass Yellow Label Merlot

South Australia

Blackberries, plum and a hint of spice, medium bodied with a soft round finish.

### Squealing Pig Pinot Noir Rosé

Marlborough, NZ

This Rosé has fruity aromas on the nose, with a vibrant palate of cranberry and red cherry.

### Shiraz Durif

Ballandean Estate Wines, Qld

Be seduced by our Fiano's high acidity, floral aromatics, tropical and stone fruits, hints of nuttiness on the palate and sherbet-like finish.

## SPARKLING

### Yellowglen Yellow Brut Cuvée - 200ml

South Eastern Australia

Lemon sherbet characters abound with a clean refreshing palate.

### Yellowglen Pink Sparkling Rosé - 200ml

South Eastern Australia

Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

### Stone Haven Sparkling

South Eastern Australia

This youthful sparkler is a blend of the traditional Chardonnay and Pinot Noir, sourced from throughout South Australia. A mix of aromas, with lemons, raspberries, spices, florals and a touch of peach.

### Georg Jensen Hallmark Cuvée by Heemskerk Tasmania

Renowned cool climate regions

On the palate, the Hallmark Cuvée features a beautiful chalky mouth feel, offset with lemon pith and roast cashew nuts

Regular Glass	Large Glass	Bottle MEMBERS	Bottle NON-MEMBERS
		\$21	\$23
\$7.1	\$9.1	\$27	\$29
\$5.7	\$8.1	\$18	\$20
		\$38	\$40
\$6.1	\$7.7	\$21	\$23
		\$29	\$31
\$6.1	\$8.7	\$21	\$23
\$6.7	\$8.7	\$26	\$28
Regular Glass	Large Glass	Bottle MEMBERS	Bottle NON-MEMBERS
\$6.9	\$8.9	\$26	\$28
		\$37	\$39
		\$26	\$28
\$5.7	\$8.1	\$18	\$20
\$5.9	\$8.6	\$21	\$23
\$6.7	\$9.1	\$26	\$28
		\$33	\$35
Regular Glass	Large Glass	Bottle MEMBERS	Bottle NON-MEMBERS
	Piccolo Bottles	\$8	\$9
	Piccolo Bottles	\$8	\$9
		\$20	\$22
		\$46	\$48

Club  
warwickRSL

TIMES & PRICES MAY CHANGE AT MANAGEMENT DISCRETION  
BECOME A MEMBER TODAY! SIGN UP AT RECEPTION