

## LUNCH MENU Monday - Sunday 11.30am-2pm

Paddock to plate food is all about ensuring every step your food takes between being in the ground and hoof to your dining table is carefully monitored, to ensure the food is processed in a sustainable way and kept as fresh and unprocessed as possible.



### STARTERS

**Garlic Bread**  
grilled crusty & hot

Members \$8  
Guests \$10

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

Members \$12  
Guests \$15

**Bowl Of Chips**

Members \$7  
Guests \$9

**Bowl Of Chips with gravy**

Members \$9  
Guests \$11

**Potato Wedges**  
with sour cream and sweet chilli sauce

Members \$11  
Guests \$13

### LIGHT MEALS

**Open Grill Islander** (1 slice)  
with ham and pineapple with chips and salad  
(GF on request - POA)

Members \$14  
Guests \$17

**Open Grill Chicken and Avocado** (1 slice)  
with chips and salad  
(GF on request - POA)

Members \$16  
Guests \$19

**Prawn Cutlets** (4)  
with chips and salad, tartare and lemon

Members \$17  
Guests \$20

**Bangers and Mash** (GF)  
plump gourmet sausages with gravy

Members \$16  
Guests \$19

**Creamy Carbonara**  
with bacon, mushrooms, cream sauce and parmesan

Members \$18  
Guests \$21

**Pumpkin, Fetta, Sundried Tomato Salad** (GF)  
crispy salad greens peppered with sliced roasted pumpkin, fetta cheese and sundried tomato slivers with a sweet balsamic dressing

Members \$18  
Guests \$21

### LIGHT MEALS

**Thai Salad** (V)  
crispy salad greens, lime juice, coriander, garlic and crispy noodles (No Noodles (GF))

**with Beef** - add \$5  
**with Chicken** - add \$8

**Caesar Salad**  
Cos lettuce, bacon, croutons, hard boiled egg, creamy Caesar dressing, sprinkled with parmesan

**with Chicken** - add \$8

**Beer Battered Flathead** (2 pieces)  
with chips and salad, tartare and lemon

Members \$17  
Guests \$20

**Small Chicken Schnitzel**  
with choice of chips and salad or mash and veges

Members \$17  
Guests \$20

**Small Chicken Parmy**  
with choice of chips and salad or mash and veges  
(GF available - Pan Fried Chicken Breast)

Members \$20  
Guests \$23

**Pan Seared Snapper** (GF)  
with chips and salad, tartare and lemon

Members \$22  
Guests \$25

**Steak Sandwich and Chips**  
with lettuce, beetroot, onion, tomato and cheese

Members \$18  
Guests \$21

**Beef Burger and Chips**  
with lettuce, beetroot, onion, tomato and cheese

Members \$17  
Guests \$20

**Salt and Pepper Calamari**  
lightly dusted calamari strips with chips, salad and aioli

Members \$18  
Guests \$21

### LIGHT MEALS

**Veggie Burger and Chips** (V)  
vegetable pattie, beetroot, tomato, onion, cheese and lettuce

Members \$17  
Guests \$20

**200gm Char Grilled Rump** (GF)  
with choice of chips and salad or mash and veges

Members \$22  
Guests \$25

### CHEF'S SPECIALITY DISHES

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

Members \$22  
Guests \$25

**Twice Cooked Pork Belly** (GF)  
with chilli plum sauce, glazed with balsamic, served on sweet potato mash with seasonal greens

Members \$28  
Guests \$31

### 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 Bolognese

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

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



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

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

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
\$6.1	\$7.7	\$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