

# Sevens RESTAURANT Menu

## Entree

**HALF DOZEN OYSTERS** Natural - Kilpatrick  
(gluten free/dairy free) \$10.00 / \$11.00

**DOZEN OYSTERS** Natural - Kilpatrick  
\$18.00 / \$19.00

**PRAWN COCKTAIL** \$12.00  
seven plump prawns served with lemon and house made cocktail sauce (gluten/dairy free)

**COLD SEAFOOD PLATTER** \$12.00  
natural oysters, prawns and smoked salmon rosette, with lemon and house made cocktail sauce (gluten/dairy free)

**GARLIC BREAD** \$6.00  
a crusty roll, served warm with delicious garlic butter melted inside

**MIXED ENTREE** \$9.00  
vegetable spring rolls, vegetable samosa's, prawn twister, fried mini dim sims, presented with sweet chilli and soy sauce

Entree Price does not include Buffet

## Other

**GOURMET MIXED GRILL** - include steak, chicken tenderloin, lamb cutlet, scallops, salmon, broccoli, cauliflower, high, topped with a soft grilled egg. (dairy free)

**CHICKEN KIEV** - chicken breast breaded with garlic butter, coated in breadcrumbs, served in a golden crust, served upon steamed white rice

**CURRY CHICKEN WITH RICE** - seasonal vegetables served in a mildly spiced curry sauce, topped with fried shallots, served upon rice, finished with fresh coriander (vegetarian/dairy free)

**MIDDLE EASTERN LAMB** - lamb back strip cooked in a mild spice rub, grilled to perfection, served upon eggplant, cous-cous, topped with tahini, pita bread and red wine glaze (dairy free)

**CHINESE BBQ PORK** - A Cantonese meal consisting of roasted marinated pork, served upon white rice, topped with sticky chili soy sauce

Members \$20.00 - Non Members \$22.00

## Schnitzel

**CHICKEN or VEAL** with your choice of topping-

**PARMIGIANA** - shaved virgin ham, meat sauce, grilled with baby cheese

**GODFATHER** - crispy bacon, salami, chorizo, papad sauce, baby spinach, topped with cheese

**HAWAIIAN** - crispy bacon, pineapple pieces, meat sauce, topped with baby cheese

Schnitzels can also be served with your choice of sauce:  
creamy mushroom, Dijon, pepper, bearnaise or gravy.

Members \$20.00 - Non Members \$22.00

## Seafood

**SEAFOOD PLATE** - a selection of crumbed fish, lemon pepper crumbed scallops, 2 crumbed prawns and crumbed sea scallops, fried golden, served with chips, tartare and salad greens (dairy free)

**LEMON PEPPER CRUMBED CALAMARI** - calamari lightly coated in a lemon pepper breading, served with chips, salad and tartare sauce (dairy free)

**CRUMBED PRAWNS** - back tiger prawn cutlets coated in fresh crumbs, fried to golden, served with chips, tartare and salad greens (dairy free)

**CRUMBED SCALLOPS** - moist sea scallops served in a fresh breading, served with chips, tartare and salad greens (dairy free)

**TARBAOON and CITRUS SALMON** - wild farmed Atlantic salmon topped with fresh tarbaoon sauce, paired with rice, salad of orange and tomatoes, served upon braised red cabbage, finished with a citrus dressing

Members \$20.00 - Non Members \$22.00

## Char Grill

**SCOTCH FILLET** - scotch fillet is from the beef ribs, these ribs are one of the most tender and juicy steaks, when done the ribs continue to tender until you are full, the extra fat in what makes the steak tender and flavourful.

**PORTERHOUSE** - porterhouse is a firm, well marbled steak from the heart of the rib, the characteristic white fat keeps it juicy during cooking, the flavour and aroma cannot be beat.

**T-BONE** - cut from the centre of the short loin, this steak has a T-shaped bone that separates the tenderloin section from the larger top loin which is the most tender part of the rib.

**BLACK ANGLUS with GARLIC PRAWNS** - black angus is a premium breed of beef, the black angus is a breed of cattle that is known for its high quality meat.

**BALSAMIC VEAL with CHAR GRILLED VEGETABLES and FETTA** - veal cutlet, char-grilled vegetables, a side of balsamic dressing of cauliflower, mushrooms, parsnip, baby and feta cheese, finished with a drizzle of balsamic dressing.

All Steaks are cooked to your desire, topped with either garlic butter, Dijon, pepper, bearnaise or creamy mushroom sauce.

Members \$20.00 - Non Members \$22.00

## Vegetarian & Children

**WARM EDAM SALAD with RADICCHIO and BROCCOLI** \$20.00 \$22.00  
edam cheese coated in a citrus sauce with mixed herbs, served upon radicchio, topped with tomatoes, olives.

**SPICED LENTIL PATTIE** \$20.00 \$22.00  
spiced lentils and chickpeas, served with tomato, onion and cheese dip.

**SAUSAGES and CHIPS** \$8.00  
sausage, onion rings, french fries.

**HUGGETS and CHIPS** \$8.00  
hugget's chicken nuggets, french fries, served with ketchup and honey mustard.

**MINI BBQ MEAT LOVERS PIZZA** \$5.00  
mini pizzas, chicken, ham, mushrooms, cheese, served with chips.

### SELF SERVE BUFFET ONLY

Members \$18.00pp - Non Members \$20.00pp

# Entree

Entree Price does not include Buffet

**HALF DOZEN OYSTERS**  
(gluten free/dairy free)

**DOZEN OYSTERS**  
(gluten free/dairy free)

**PRAWN COCKTAIL**  
seven plump prawns served with lemon and house made cocktail sauce (gluten/dairy free)

**COLD SEAFOOD PLATTER**  
natural oysters, prawns and smoked salmon rosette, with lemon and house made cocktail sauce (gluten/dairy free)

**GARLIC BREAD**  
a crusty roll, served warm with delicious garlic butter melted inside

**MIXED ENTREE**  
vegetable spring rolls, vegetable samosa's, prawn twister, fried mini dim sims, presented with sweet chilli and soy sauce

Natural - Kilpatrick  
\$10.00 / \$11.00

Natural - Kilpatrick  
\$18.00 / \$19.00

\$12.00

\$12.00

\$6.00

\$9.00



# Schnitzel

Members \$20.00 - Non Members \$22.00

**CHICKEN or VEAL** - with your choice of topping:-

**PARMIGIANA** - shaved Virginian ham, napoli sauce, grilled with tasty cheese

**GODFATHER** - crispy bacon, salami, chorizo, napoli sauce, baby spinach  
grilled with tasty cheese

**HAWAIIAN** - crispy bacon, pineapple pieces, napoli sauce,  
grilled with tasty cheese

**Schnitzels can also be served with your  
choice of sauce:-**

creamy mushroom, Dianne, pepper, bearnaise  
or gravy



# Char Grill

Members \$20.00 - Non Members \$22.00

**SCOTCH FILLET** - scotch fillet is from the beef rib, these cuts are one of the most popular and juiciest steaks, meat from the rib section is fattier than most other cuts of beef, this extra fat is what makes the steak tender and flavoursome

**PORTERHOUSE** - porterhouse is a firm, well marbled steak from the heart of the loin, the characteristic 'white tail' keeps it juicy during cooking, it's flavour and aroma comes alive when grilled

**T-BONE** - cut from the centre of the short loin, this steak has a T- shaped bone that separates the small tenderloin section from the larger top loin which is the porterhouse and the eye fillet

**BLACK ANGUS with GARLIC PRAWNS** -  
scotch fillet cooked to your desire topped with pan fried  
black tiger prawns, bound in a garlic cream sauce

**BALSAMIC VEAL with CHAR GRILLED  
VEGETABLES and FETTA** - char grilled  
medallions of veal, topped with a warm salad consisting  
of capsicum, zucchini, parsley, basil and fetta cheese,  
finished with a drizzle of caramelised balsamic glaze

All Steaks are cooked to your desire, topped with either -  
garlic butter, Dianne, pepper,  
bearnaise or creamy mushroom sauce



## Other

Members \$20.00 - Non Members \$22.00

**GOURMET MIXED GRILL** - minute steak, chicken tenderloin, lamb cutlet, tomato, sausage, bacon, fried onion rings, topped with a soft grilled egg, accompanied with tomato chutney (dairy free)

**CHICKEN KIEV** - chicken breast filled with garlic butter, coated in fresh crumbs, fried till golden brown, served upon steamed white rice

**CURRY CHICKEN with RICE** - seasonal vegetables bound in a mildly spiced curry sauce, topping pan fried diced chicken, served upon rice, finished with coriander (gluten/dairy free)

**MIDDLE EASTERN LAMB** - lamb back strap coated in a mild spice rub, grilled to perfection, served upon vegetable cous cous, topped with baba ghanoush and red wine glaze (dairy free)

**CHINESE BBQ PORK** - A Cantonese meal consisting of roasted marinated pork, served upon white rice, topped with sticky char sui sauce



## Seafood

Members \$20.00 - Non Members \$22.00

**SEAFOOD PLATE** - a selection of crumbed fish, lemon pepper crumbed calamari, crumbed prawns and crumbed sea scallops, fried golden, served with chips, tartare and salad greens (dairy free)

**LEMON PEPPER CRUMBED CALAMARI** - ocean rings lightly coated in a lemon pepper crumb, fried till golden brown, served with chips, salad and lemon aioli (dairy free)

**CRUMBED PRAWNS** - black tiger prawn cutlets coated in fresh crumbs, fried till golden, served with chips, tartare and salad greens (dairy free)

**CRUMBED SCALLOPS** - moist sea scallops coated in fresh crumbs, fried golden, served with chips, tartare and salad greens (dairy free)

**TARRAGON and CITRUS SALMON** - oven baked Atlantic salmon topped with fresh tarragon leaves, panko crumbs, zest of orange and lemons, served upon braised red cabbage, finished with a citrus dressing



# Vegetarian & Children

## **WARM EDAM SALAD with RADICCHIO and ROCKET -**

Members      Non Members  
\$20.00    \$22.00

edam disc coated in a chilli flake and mixed herb crumb, deep fried to perfection, topped with fennel, orange, rocket and radicchio salad

## **SPICED LENTIL PATTIE -**

\$20.00    \$22.00

curried lentil and potato pattie, served with tomato relish and Greek yoghurt

## **SAUSAGES and CHIPS -**

\$8.00

grilled sausages served with chips and tomato sauce

## **NUGGETS and CHIPS -**

\$8.00

chicken breast nuggets fried to golden, served with chips and tomato sauce

## **MINI BBQ MEAT LOVERS PIZZA -**

\$8.00

ham, salami, chorizo, bbq sauce, mozzarella cheese, served with chips

