Dessert

Chocolate Truffle Cake with Raspberry Ice Cream
 moist, rich layers of sponge and truffle ganache served with
 scoops of beautiful house made raspberry ice cream

 Sticky Toffee Pudding
 traditional pudding served warm with butterscotch sauce and
 lashings of vanilla ice cream

 Individual Apple Tarte Tatin
 sticky caramelised apples on a flaky puff pastry base, served warm

Children's Menu

(Available Lunch and Dinner)

MAIN COURSE

with lashings of double cream

Fish and Chips
beer battered flathead with beer battered chips, tartare and lemon wedges

Chicken Nuggets and Chips
chicken nuggets with beer battered chips and tomato sauce

Spaghetti Bolognaise
spaghetti with a rich tomato meat sauce, with parmesan cheese

\$8.00



Snack Menu

(Available 11am-2pm and 4:30pm-6pm)

\$5.00

Hawaiian Steak Burger

scotch fillet grilled medium with pineapple, tomato, lettuce and cheese with poppy seed dressing on a sourdough bun,

with beer battered chips and tomato sauce

Nacho Plate \$10.00

corn chips with a meat sauce and mozzarella cheese, tomato concasse and sour cream

Bowl of Beer Battered Fries

served with tomato sauce

Drinks

Tea Cup \$4.60

Herbal Tea Cup \$4.60

Café Latte Mug \$5.60 Cup \$4.60

Cappuccino Mug \$5.60 Cup \$4.60

Hot Chocolate Mug \$5.60 Cup \$4.60



\$10.00



Commercial Golf Resort Bistro

Available 12pm-2pm & 6pm-9pm All prices include GST



PLEASE ORDER AND

PAY AT THE REGISTER

Sweet Chilli and Cheese Cob Loaf \$6.00 crusty cob loaf with garlic butter, sweet chilli sauce and mozzarella cheese

\$10.00

\$10.00

\$10.00

\$10.00

Soup of the Day \$6.00

please ask your waiter for today's selection

Share Platter warm crusty sour dough cob served with smoked salmon, Kalamata

olives, camembert cheese and chorizo sausage

Dukkah Crumbed Lamb Fillet

lamb fillet crumbed in house made dukkah, grilled medium, served on pumpkin mash with Greek yoghurt

Garlic Prawn Brochette

tiger prawns grilled, served on a fragrant rice pilaf, napped with a creamy garlic and white wine sauce

Pulled Pork Sliders (2 per serve)

slowly cooked pulled pork with Asian slaw served in mini brioche buns

Main Course

Beef and Reef \$26.00

famous Golf Club eye fillet cooked to your liking, topped with tiger prawns, salt and pepper calamari and garlic cream sauce, served with chips and salad or vegetables

Eve Fillet \$24.00

tender eye fillet cooked to your liking with your choice of sauce, Dianne, mushroom, pepper, gravy, béarnaise, red wine jus or garlic butter, served with chips and salad or vegetables

Scotch Fillet \$22.00

scotch fillet cooked to your liking with your choice of sauce, Dianne, mushroom, pepper, gravy, béarnaise, red wine jus or garlic butter, served with chips and salad or vegetables

Herb Crusted Barramundi \$22.00

barramundi fillet topped with a herb crust, oven baked, placed on a creamy potato mash with lemon wedges and a crisp garden salad

Beef and Mushroom Pot Pies

individual pies filled with tender diced beef and mushrooms, in a rich red wine and beef sauce, topped with a puff pastry disk, served with beer battered chips and fresh garden salad

Mexican Chicken Breast \$22.00

crumbed chicken breast fried golden, topped with corn chips, tomato salsa and sour cream, placed on a bed of scallop potatoes and side salad

Smoked Salmon Chicken \$22.00

\$22.00

Kiev cut chicken breast filled with smoked salmon, baked, served on fluffy pumpkin mash with Asian greens and creamy white wine and caper sauce

Honey Roasted Duck

duck breast baked with a sticky honey glaze, served on a creamy polenta square topped with Asian greens and deep fried shallots

Main Course

Chicken Kiev \$18.00 chicken breast filled with garlic butter, fried till golden, served with chips and salad or vegetables

Chicken or Beef Schnitzel \$18.00

served with your choice of topping with chips and salad or vegetables:

- · Parmigiana (tomato concasse, shaved ham and mozzarella cheese)
- · Italian (tomato concasse, salami, olives and semi dried tomatoes with mozzarella cheese)

Roast Pumpkin Pasta \$16.00

fettuccine, roast pumpkin, spinach, tossed through a creamy pesto sauce, topped with cashews

EXTRA SIDES

\$20.00

Bowl of Salad \$7.00 **Bowl of Vegetables** \$7.00 **Bowl of Chips** \$7.00

