

Tromba Blanco Tequila	8.2
Bacardi	5.2
Bundaberg Rum Up	5.2
Dickel No 8	5.2
Captain Morgan	6.2
Sailor Jerry	6.7
Southern Comfort	5.2
Jim Beam Bourbon	5.2
Wild Turkey	6.2
Jack Daniels	6.2
Johnny Walker Red	5.2
Canadian Club	6.2
Jameson Whisky	6.7
Chivas Regal	7.7
Johnny Walker Black	7.7
Glenfiddich	7.9
Dimple Whiskey	9.0
Hennessy VS Cognac	11.2
St Remy Brandy	5.2
Baileys Irish Cream	6.7
Cointreau	7.2
Midori	6.2
Malibu	6.2
Pimms	6.2
Campari	6.2
Kahlua	6.2
Tia Maria	6.2
Frangelico	6.7
Grand Marnier	7.7
Galliano	6.7
Akropolis Ouzo	5.2
Pernod	6.7
Opal Nera Sambuca	6.7

## COCKTAILS

### ALL COCKTAILS

\$16 each

<b>Pomegranate Sour</b>
Pomegranate Liqueur, Tequila, Coconut Syrup
<b>Fairy Floss Spritz</b>
Fairy Floss Liqueur, Sparkling wine, Soda
<b>Fruit Tingle</b>
Vodka, Blue Curacao, Grenadine
<b>Rhubarb Mojito</b>
Bacardi, Rhubarb Puree, Lime, Mint
<b>Creamy Dream</b>
Frangelico, Baileys, Milk Cream

<b>Midori Splice</b>
Midori, Malibu, Pineapple Juice, Cream
<b>Pina Colada</b>
Malibu, Pineapple Juice, Coconut Cream
<b>Espresso Marini Jar</b>
<b>\$16 / \$26 for 2 drinks</b>
<b>Grey Goose Espresso Martini</b>
<b>\$19</b>
Grey Goose Vodka, Kahlua, Coffee Shot

## HOT DRINKS

.50c Extra for Mug  
.50c Extra for alternative Milk (Soy/Almond/Lactose free)  
1.0 Extra for Syrup (Vanilla, Hazelnut, Caramel)

Latte	4.3
Cappuccino	4.3
Short Black/Espresso	4.3
Long Black	4.3
Mocha	4.3

Hot Chocolate	4.3
Pot of Tea	4.6
Cup of Herbal Tea	3.6
Chai Latte	4.4
Black Tea	3.1

## ICED DRINKS

Iced Coffee	6.6
Iced Chocolate	6.6
Milkshake	6.1
Ice Cream Spider	5.6

## LIQUEUR COFFEES 9.50

Contains 30ml of alcohol of choice

Seville – Cointreau
American – Dickel No.8
Bourbon
Irish – Jameson Whisky
Jamaican – Kahlua
Calypso – Bundaberg Rum
Crème – Baileys
French – Grand Mariner
Friar's – Frangelico
Italian – Tia Maria
Russian - Vodka



# CLUB & HUB BISTRO Autumn/Winter Menu

## SOUP & STARTERS

<b>Soup of the Day</b>	<b>\$6.90</b>
<b>Garlic Loaf (V)</b>	<b>\$6.90</b>
<b>Garlic Cheese Loaf (V)</b>	<b>\$7.50</b>
<b>Bruschetta for Two (4 pcs)</b>	<b>\$11.90</b>
Lightly toasted Turkish bread topped with house bruschetta mix & shaved parmesan	
<b>Add Smoked Salmon &amp; Saffron Aioli</b>	<b>\$14.90</b>

## ENTRÉE

<b>Pacific Oysters Natural</b>	<b>\$16.90 / \$27.90</b>
Half or full dozen with lemon	
<b>Pacific Oysters Kilpatrick</b>	<b>\$19.90 / \$29.90</b>
Half or full dozen with bacon & Worcestershire sauce	
<b>Salt &amp; Pepper Calamari</b>	<b>\$14.90 / \$22.90</b>
with side of tartar & lemon	
<b>Pan-Fried Dumpling</b>	<b>\$11.90</b>
2 prawn & ginger & 2 vegetable dumplings served with dipping sauce	
<b>Spiced Cajun Fried Chicken (4 pcs)</b>	<b>\$13.90</b>
Fried chicken with Cajun spices, served on a roasted bacon, spring onion & garlic dip	

## FROM THE GRILL

Please allow up to 40 minutes for a 'well done' steak

<b>200g Eye Fillet</b>	<b>\$36.90</b>
Served with chips & a side salad or seasonal vegetables	
<b>350g Porterhouse</b>	<b>\$35.90</b>
Served with chips & a side salad or seasonal vegetables	

### WITH YOUR CHOICE OF:

Red Wine Jus / Mushroom Sauce / Garlic Butter / Sautéed Onion Jus / Peppercorn Sauce / Hot English Mustard

<b>Herbed Lamb Rack</b>	<b>\$38.90</b>
Served with roasted vegetables & red wine jus	
<b>Trucker's Mixed Grill</b>	<b>\$41.90</b>
150g porterhouse steak, sausage, rissole, chicken tenderloin, bacon, tomato & egg, served with chips & gravy on the side	
<b>Grilled Fish of the Day</b>	<b>\$31.90</b>
Served with chips & salad or vegetables	

## SEAFOOD

<b>Battered Fish &amp; Chips</b>	<b>\$24.90</b>
Served with chips & salad or vegetables, lemon & tartar sauce	
<b>Garlic Seafood Combo</b>	<b>\$29.90</b>
With prawns, scallops, mussels & calamari in a creamy garlic sauce, served with fried rice & prawn crackers	

<b>Fried Catch</b>	<b>\$32.90</b>
Beer-battered fish, tempura prawns, chilli squid, crumbed calamari & prawn skewers with chips, side salad, lemon & tartar sauce	
<b>Seafood Platter For One</b>	<b>\$52.00</b>
(Excluded from all vouchers, no variations)	
Lobster mornay, beer-battered fish, pacific oysters, tiger prawns, tempura prawns, Tasmanian smoked salmon, chilli squid, salad, chips, tartar sauce, cocktail sauce & lemon	
<b>Seafood Mornay</b>	<b>\$35.90</b>
Seared lobster, prawns, scallops & calamari in a white wine creamy cheese sauce, with rice & coleslaw	

## CLUB CLASSICS

<b>Roast of the Day</b>	<b>\$23.90</b>
<b>The Grand Parma</b>	<b>\$26.90</b>
300g chicken breast schnitzel topped with champagne ham, Napoli Sauce, mozzarella & tasty cheese blend, served with chips & salad or vegetables	
<b>Add Pineapple Slice</b>	<b>\$2.00</b>
<b>Add Salt &amp; Pepper Calamari</b>	<b>\$6.00</b>
<b>Crumbed Chicken Schnitzel</b>	<b>\$24.90</b>
Chicken breast schnitzel with gravy, served with chips & salad or vegetables	
<b>MCC Classic Beef Burger</b>	<b>\$25.90</b>
Premium beef pattie in authentic brioche bun with cheese, bacon, lettuce, tomato, onion rings, beetroot, pineapple slice, fried egg, burger sauce & chips	
<b>Lamb Shank</b>	<b>Single \$23.90 / Duo \$29.90</b>
With creamy mash, vegetables & rich gravy	
<b>Slow-Cooked Beef Brisket</b>	<b>\$31.90</b>
With chipotle house sauce served with chips & coleslaw	
<b>Tandoori Lamb Cutlets</b>	<b>\$36.90</b>
Traditional Tandoori spice marinated lamb cutlets with naan bread, salad, mango chutney & mint yoghurt	
<b>Marinated Lamb Skewers</b>	<b>\$29.90</b>
Served with Greek salad, tzatziki & pita bread	
<b>Curry of the Day</b>	<b>\$23.90</b>
<b>GOURMET 9" PIZZA</b>	
<b>MCC Favourite</b>	<b>\$14.95</b>
Salami, ham, mushroom, capsicum, red onion, garlic, cheese, herbs & spices	
<b>Meat Lovers</b>	<b>\$14.95</b>
Ham, bacon, salami, chicken, meatballs & cheese	
<b>Vegetarian (V)</b>	<b>\$14.95</b>
Tomato, eggplant, red pepper, red onion, mushroom & cheese	
<b>Gluten-free Option Available</b>	<b>\$19.95</b>

## PASTA & PANS

<b>Buttery Prawn &amp; Zucchini with Saffron Linguine</b>	<b>\$29.90</b>
Prawns, cherry tomatoes, zucchini, chilli, onions & garlic topped with pangritata bread	
<b>Lobster &amp; Prawn Ravioli (3pcs)</b>	<b>\$15.90 / (6pcs) \$24.90</b>
In a creamy white wine sauce	
<b>Gnocchi Pomodoro</b>	<b>\$23.90</b>
Onion, garlic, peppers, spinach, sugo ai peperoni topped with shaved parmesan	
<b>Seafood Marinara with Saffron Linguine</b>	<b>\$29.90</b>
Prawns, mussels, scallops, calamari & fish with onion, garlic, parsley, diced tomato, lemon juice & olive oil	
<b>Spaghetti Bolognese</b>	<b>\$25.90</b>
With minced beef, tomato, garlic, onion and herbs	
<b>Cantonese Spicy Chicken</b>	<b>\$28.90</b>
With special fried rice and prawn crackers	

## SALAD FARE

<b>Roasted Pumpkin, Beetroot, Feta &amp; Pine Nut Salad (V)</b>	<b>\$17.90</b>
With baby spinach, sundried tomato & Spanish onion	
<b>With Chicken</b>	<b>\$23.90</b>
<b>With Salt &amp; Pepper Calamari</b>	<b>\$26.90</b>
<b>With Tandoori Lamb Cutlets</b>	<b>\$28.90</b>
<b>MCC Caesar Salad</b>	<b>\$20.90</b>
Cos lettuce, bacon, croutons, Caesar dressing & a poached egg <i>(Caesar dressing includes traces of anchovies)</i>	
<b>With Chicken Tenderloins</b>	<b>\$24.90</b>
<b>With Smoked Salmon</b>	<b>\$26.90</b>
<b>With Salt &amp; Pepper Calamari</b>	<b>\$26.90</b>
<b>Roasted Chickpea &amp; Vegetable Salad (V)</b>	<b>\$19.90</b>
Cos lettuce with mushroom, sprouts, cherry tomatoes, peppers & red onion topped with grilled halloumi cheese & house dressing	
<b>Duck Breast Salad</b>	<b>\$24.90</b>
With snow pea tendrils, Asian greens, Spanish onion, radish, peppers, cherry tomatoes, walnuts and a Thai seasoning glaze	
<b>Mexican Chicken Bowl</b>	<b>\$24.90</b>
Taco chicken tenderloins with cos lettuce, avocado, tomato, salad onion, corn kernels & tasty cheese cubes	

## GLUTEN-FREE

<b>Potato &amp; Leek Soup</b>	<b>\$7.90</b>
<b>Chicken &amp; Mushroom Risotto</b>	<b>\$24.90</b>
With baby spinach, sundried tomato & roasted pumpkin in a stock base with garlic & onion	
<b>Roast of the Day</b>	<b>\$23.90</b>
<b>Eye Fillet</b>	<b>\$36.90</b>
Served with chips & salad or vegetables	
<b>Lamb Shank</b>	<b>Single \$23.90 / Duo \$29.90</b>
With creamy mash, vegetables & rich gravy	
<b>Crumbed Whiting</b>	<b>\$24.90</b>
Served with chips & salad or vegetables & lemon	
<b>Vegetarian Pizza (V)</b>	<b>\$19.95</b>
Tomato, eggplant, red pepper, red onion, mushroom & cheese	

<b>Mediterranean Pizza</b>	<b>\$19.95</b>
Napoli, chicken, roasted peppers, cherry tomatoes, spinach & cheese	

## VEGAN

<b>Lentil &amp; Kidney Bean Curry (V)</b>	<b>\$24.90</b>
With steamed rice, pappadum and mango chutney	
<b>Vegan Risotto (V)</b>	<b>\$24.90</b>
Stock-based with mushroom, sundried tomato, spinach and pumpkin	
<b>Tofu Steak (V)</b>	<b>\$24.90</b>
With wok fried vegetables and a side of tomato relish	
<b>Coconut &amp; Pumpkin Curry (V)</b>	<b>\$24.90</b>
With steamed rice, pappadum and mango chutney	
<b>Roasted Chickpea &amp; Vegetable Salad (V)</b>	<b>\$19.90</b>
Cos lettuce with mushroom, sprouts, cherry tomatoes, peppers & red onion, topped with grilled tofu & house dressing	

## KIDS MENU (CHILDREN UNDER 12YRS) \$11.90

All served with chips or vegetables  
Gluten-free served with steamed vegetables  
Includes soft drink & Busy Nippers Activity Bag (additional bag \$2.00)

<b>Fish &amp; Chips (GF available)</b>	<b>Cheese Burger</b>
<i>Grilled</i>	
<b>Crumbed Whiting (GF)</b>	<b>Chicken Breast Nuggets</b>
<b>Snack Platter</b>	<b>Spaghetti Bolognese</b>
Celery, carrot strips, cubed tasty cheese, kabana, rice crackers & fruit skewers	(no chips or vegetables)
	<b>Sausage</b>
	With chips & gravy

## DESSERT MENU

<b>See our display cabinet when ordering</b>	<b>\$7.95</b>
<b>With coffee or tea</b>	<b>\$10.95</b>

## V - VEGETARIAN

## WINES

### BUBBLES

<b>Willowglen Brut</b>	<b>6.0</b>	<b>20</b>
Riverina, New South Wales		
<b>Yellowglen Yellow Piccolo 200ml</b>		<b>8.5</b>
South Eastern Australia		
<b>T'Gallant Sparkling Prosecco</b>	<b>9.0</b>	<b>33</b>
Mornington Peninsula, Victoria		
<b>Rococo NV Premium Cuvée</b>	<b>9.0</b>	<b>33</b>
Yarra Valley, Victoria		
<b>Georg Jensen Hallmark Cuvée NV</b>		<b>70</b>
Tasmania		

### WHITE WINE

<b>Brown Brothers Crouchen &amp; Riesling</b>	<b>7.0</b>	<b>27</b>
Milawa, Victoria		
<b>Willowglen Moscato</b>	<b>6.0</b>	<b>20</b>
Riverina, New South Wales		
<b>T'Gallant Cape Schanck Pinot Grigio</b>	<b>9.0</b>	<b>35</b>
Mornington Peninsula Victoria		
<b>Squealing Pig Pinot Gris</b>	<b>9.0</b>	<b>35</b>
Marlborough, New Zealand		
<b>Willowglen Semillon Sauvignon Blanc</b>	<b>6.0</b>	<b>20</b>
Riverina, New South Wales		
<b>Matua Valley Sauvignon Blanc</b>	<b>8.5</b>	<b>30</b>
Hawkes Bay, New Zealand		
<b>Oyster Bay Sauvignon Blanc</b>	<b>9.0</b>	<b>35</b>
Marlborough, New Zealand		
<b>Shaw + Smith Sauvignon Blanc</b>		<b>50</b>
Adelaide Hills		
<b>Willowglen Semillon Chardonnay</b>	<b>6.0</b>	<b>20</b>
Riverina, New South Wales		
<b>Penfold Max's Chardonnay</b>	<b>10</b>	<b>45</b>
Adelaide Hills		

### RED WINE

<b>De Bortoli Villages Pinot Noir</b>	<b>8.5</b>	<b>30</b>
Yarra Valley, Heathcote, Victoria		
<b>Wolf Blass Bilyara Shiraz</b>	<b>6.5</b>	<b>25</b>
Barossa Valley, South Australia		
<b>De Bortoli Woodfired Shiraz</b>	<b>9</b>	<b>35</b>
Heathcote, Victoria		
<b>Pepperjack Shiraz</b>	<b>9.5</b>	<b>38</b>
Barossa Valley, South Australia		
<b>Robert Oatley Signature Series Shiraz</b>		<b>40</b>
McLaren Vale, South Australia		
<b>Willowglen Shiraz Cabernet</b>	<b>6</b>	<b>20</b>
Riverina, New South Wales		
<b>Penfolds Max's Shiraz Cabernet</b>	<b>10</b>	<b>45</b>
South Australia		

<b>Little Berry Cabernet Sauvignon</b>	<b>7.5</b>	<b>30</b>
McLaren Vale, South Australia		
<b>Barossa Valley Cabernet Sauvignon</b>	<b>9.0</b>	<b>33</b>
Barossa Valley, South Australia		
<b>Willowglen Cabernet Merlot</b>	<b>6.0</b>	<b>20</b>
Riverina, New South Wales		

## BEERS

<b>ON TAP</b>	<b>P</b>	<b>S</b>
<b>Carlton Draught</b>	<b>4.8</b>	<b>6.5</b>
<b>Victorian Bitter</b>	<b>4.8</b>	<b>6.5</b>
<b>Carlton Dry</b>	<b>4.9</b>	<b>6.6</b>
<b>Great Northern Super Crisp</b>	<b>4.6</b>	<b>6.1</b>
<b>Pure Blonde</b>	<b>5.2</b>	<b>6.8</b>
<b>Cascade Premium Light</b>	<b>4.1</b>	<b>5.9</b>
<b>Guinness</b>	<b>5.4</b>	<b>8.1</b>
<b>Brookvale Ginger Beer</b>	<b>7.1</b>	<b>8.6</b>

## BOTTLED

<b>Carlton Draught</b>	<b>6.5</b>
<b>Carlton Dry</b>	<b>6.5</b>
<b>Carlton Mid Strength</b>	<b>6.3</b>
<b>Carlton Zero</b>	<b>5.0</b>
<b>Cascade Premium Light</b>	<b>6.0</b>
<b>Coopers Pale Ale</b>	<b>6.5</b>
<b>Corona</b>	<b>8.0</b>
<b>Crown Lager</b>	<b>8.0</b>
<b>Heineken</b>	<b>8.0</b>
<b>James Boag's Heavy</b>	<b>7.5</b>
<b>James Boag's Light</b>	<b>6.5</b>
<b>Peroni</b>	<b>8.0</b>
<b>Pure Blonde</b>	<b>6.8</b>
<b>O'Brien Gluten Free Pale Ale</b>	<b>7.5</b>
<b>Vic Bitter</b>	<b>6.5</b>
<b>Strongbow Cider - Classic</b>	<b>6.5</b>
<b>Rekordeling 330ml - Assorted flavours</b>	<b>9.0</b>

## SPIRITS

<b>ADD POST MIX</b>	<b>\$1.50</b>
<b>Smirnoff Vodka</b>	<b>5.2</b>
<b>Absolut Vodka</b>	<b>6.7</b>
<b>Grey Goose Vodka</b>	<b>9.2</b>
<b>Gordons Gin</b>	<b>5.2</b>
<b>Pink Gin</b>	<b>6.2</b>
<b>Tanqueray</b>	<b>7.2</b>
<b>Coyote Tequila</b>	<b>5.2</b>

\*Prices subject to change