

## Kids Menu

(For Kids 12 years and under only.)

<b>Kids Fish &amp; Chips</b> <i>Crumbed whiting with chips</i>	\$7.5
<b>Kids Chicken Nuggets</b> <i>6 chicken nuggets, served with chips</i>	\$7.5
<b>Kids Steak</b> <i>GF</i> <i>120g grilled steak. Served with chips</i>	\$7.5
<b>Kids Bangers &amp; Mash</b> <i>GF</i> <i>Thick pork sausage with mashed potato &amp; gravy</i>	\$7.5
<b>Kids Penne Napolitana</b> <i>V</i> <i>Topped with parmesan cheese</i>	\$7.5

## Desserts

<b>Chocolate Fondant</b> <i>V</i> <i>With a gooey, soft centre, coulis &amp; vanilla ice cream</i>	\$10
<b>Apple Crumble</b> <i>V</i> <i>Served with warm custard &amp; ice cream, drizzled with salted caramel sauce</i>	\$10
<b>Pavlova</b> <i>GF, V</i> <i>With tangy lemon curd, passionfruit coulis, berries &amp; cream</i>	\$10

## Wood-Fired Pizzas

Available day & night

SEE STAFF FOR PIZZA MENU

## Lunch Classics

AVAILABLE FROM 11:30AM - 2PM ONLY

	MEMBERS	SENIORS
<b>Chicken Schnitzel</b> <i>V</i> <i>With chips, salad &amp; gravy</i>	\$14.5	\$12.5
<b>Bangers &amp; Mash</b> <i>GF</i> <i>Thick pork sausages with mashed potato, green peas &amp; gravy</i>	\$14.5	\$12.5
<b>Lemon Pepper Calamari</b> <i>GF</i> <i>5 pieces. Served with chips, lemon &amp; tartare</i>	\$14.5	\$12.5
<b>Fish &amp; Chips</b> <i>Crumbed whiting with chips, salad, lemon &amp; tartare sauce</i>	\$14.5	\$12.5
<b>Lunch Rump (200g)</b> <i>GF</i> <i>Grain-fed. Served with chips, salad &amp; gravy</i>	\$14.5	\$12.5
<b>Pork Sirloin (160g)</b> <i>GF</i> <i>With chips, salad &amp; garlic cream</i>	\$14.5	\$12.5
<b>Penne Napolitana</b> <i>V</i> <i>Topped with parmesan cheese</i>	\$14.5	\$12.5
<b>Roast of the Day</b> <i>GF</i> <i>With roast potatoes, peas &amp; gravy. See staff for today's variety</i>	\$14.5	\$12.5

ALL MEALS SERVED WITH CHIPS & SALAD AS A SIDE CAN BE SUBSTITUTED WITH MASH & PEAS FOR AN ADDITIONAL \$3

MEMBERS PRICES ARE DISPLAYED.  
NON-MEMBERS WILL INCUR ADDITIONAL COSTS.

*Not a member?*

Join today to start receiving members' benefits instantly!  
*Membership only costs \$2 per year or \$5 for 3 years*



CLUB YERONGA

restaurant

three  
ninety  
one

A La Carte  
Menu

## Trading Hours

LUNCH                      DINNER  
11:30am - 2pm | 5pm - 8:30pm

7 days/week

## Starters / To Share

- Cheesy Garlic Bread v** \$5  
*3 slices of baguette with garlic butter & mozzarella*
- Duck Spring Rolls** \$9  
*3 crispy rolls, with Asian dipping sauce*
- BBQ Pork Spring Rolls** \$9  
*3 crispy rolls, with Asian dipping sauce*
- Pumpkin Arancini v, GF** \$11.5  
*4 arancini served with aioli & herb-infused olive oil*
- Panko Fried Buffalo Wings** \$11.5  
*4 wings served with spicy aioli*
- Italian Pork Meatballs** \$13  
*6 meatballs with Napolitana sauce & parmesan cheese & 2 slices of garlic bread*
- Lemon Pepper Calamari GF** \$12.5  
*Served with tartare sauce & lemon*

## Salads

- Vegan Chicken & Cous-Cous Salad v, GF** \$18.5  
*Plant-based chicken, cranberry, chickpeas, cucumber, cherry tomato, cous-cous, rocket & lemon vinaigrette.*
- Roast Vegetable & Beetroot Salad v** \$16.5  
*Rocket leaves with roasted sweet potato, pumpkin, red onion, capsicum & beetroot tossed with balsamic vinaigrette. Add lemon pepper calamari +\$5*

## Burgers

- Rib Fillet Burger** \$17  
*120g rib fillet steak on oven-baked brioche bun with tomato, lettuce, red onion, cheddar & beetroot jam*
- Veggie Burger v, DF, VgA, GFA** \$17  
*Sweet potato & lentil patty, on oven-baked brioche bun with tomato, lettuce & tomato relish*

## From the Grill

- 200g Rump Steak GF** \$24  
*100 day grain-fed | Darling Downs*
- 300g Rump Steak GF** \$31  
*100 day grain-fed | Darling Downs*
- 300g Rib Fillet Steak GF** \$41  
*150 day grain-fed | Beef City Black*
- 300g Pork Cutlet GF** \$34  
*70 day grain-fed | Northern Rivers*  
*Served with mashed potato, pineapple chutney & rich port wine jus*

ALL STEAKS COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE AND YOUR CHOICE OF:

Chips & Side Salad or Mashed Potato & Vegetables

### Available Sauces

Gravy | Green Peppercorn | Mushroom | Creamy Garlic | Diane

Additional Sauces +\$1.5

## From the Wok

AVAILABLE FROM 5PM ONLY

- Egg Fried Rice GF, DF, V, VgA** \$13.5  
*With peas, corn, capsicum, shallots & onion with a subtle soy sauce*
- Vegan Stir-Fry v** \$17  
*With mushrooms, onion, carrot, bok choy, broccoli & sweet sauce with a hint of spice. Served with rice*
- Kimchi Pork Belly GF, DF** \$17  
*Pork belly stir-fried with kimchi (mildly spicy fermented cabbage) & served with jasmine rice*
- Beef Rump Stir-Fry DF** \$18  
*Rump beef with onion, carrot, capsicum & broccoli tossed with oyster sauce & served with jasmine rice*
- Seafood Udon DF** \$20  
*Stir-fried prawns, mussels & calamari tossed with chef's special sauce and udon noodles*

## Mains & Pastas

- Penne Chicken Alfredo** \$23  
*Chicken breast, onion & mushrooms in a creamy cheese & garlic sauce*
- Roast Pumpkin & Spinach Lasagne v** \$21  
*Oven-roasted pumpkin layered with Napolitana sauce, fetta, onion, Tuscan herbs, spinach & béchamel*
- Beef Cheek Fettucine Ragu** \$25  
*Slow-cooked beef cheek in a rich house-made ragu, based on a soffritto of carrot, onion, celery, red wine & tomato*
- Baked Barramundi GF** \$31  
*With broccolini, truffle-infused mashed potato & a roast tomato, caper & olive salsa*
- Crispy Skin Atlantic Salmon GF** \$32.5  
*Pan-fried with a pineapple & ginger glaze. Served with bok choy, mashed potato & blistered cherry tomatoes*
- Chicken Parmigiana** \$24  
*Panko crumbed chicken breast schnitzel topped with ham, Napolitana sauce & mozzarella. Served with chips & salad*

## Add a topper

GREAT ON STEAKS & SALADS!

- Grilled Prawn Skewers (3pc) GF, DF** +\$6
- Lemon Pepper Calamari (3pc) GF** +\$5
- Battered Onion Rings (3pc) v** +\$4

## Sides

- Side of Chips GF, DF, V** +\$3.5
- Bowl of Chips GF, DF, V** \$6.5  
*Served with aioli*
- Side Mashed Potato** +\$4
- Side Garden Salad v** +\$3.5
- Side Vegetables v** +\$5
- Extra Gravy/Sauces** +\$1.5

GF = Gluten-Free · DF = Dairy-Free · V = Vegetarian · Vg = Vegan · A = Available

Please advise staff if you have any dietary requirements. Whilst all care is taken, please be advised that a variety of produce & ingredients are used in our kitchen.