

MENU

STARTERS

CHEESY GARLIC BREAD (V)	12	PEKING DUCK SPRING ROLLS	14
GARLIC BREAD (V)	11	2 spring rolls served with plum sauce	
COB LOAF (V) Served with house made garlic butter, olive oil & balsamic	17	BOWL OF ONION RINGS	13
SOUP OF THE DAY Please refer to the daily specials for today's selection	13	Beer battered onion rings served with chipotle mayo	
PUMPKIN & FETTA ARANCINI (V) 3 arancini served with wild roquette & sweet chilli mayo	14	POPCORN CHICKEN	13
CRISPY WHITING BITES 4 whiting fillet pieces coated in a crispy parmesan bread crumb served with tartare sauce	16	Tempura coated chicken breast pieces, lightly salted, served with chipotle mayo	
TEMPURA PRAWN BAO BUNS 2 bao buns with chipotle mayo, fresh chilli, coriander & dried shallots	18	SAGANAKI (V) (LG)	18.5
HOMEMADE MEATBALLS Spiced meatballs cooked in a rich tomato sauce served with parmesan, crusty bread & basil pesto	19	Pan fried kefalograviera cheese with a lemon & honey sauce served with charred lemon	
HOMEMADE DIP TRIO (V) Chef's selection of dips served with warm pita bread	18.5	BRUSCHETTA (V)	16.50
Extra dips & bread	5 each	Charred rustic bread topped with tomato, coriander & onion salsa, drizzled with olive oil & balsamic reduction	
		CALAMARI ENTRÉE	18
		Flash fried semolina coated calamari served on a rocket and salsa salad	
		CORN RIBS (V) (LG) (VEG)	15
		Flash fried corn wedges with Szechuan pepper served with vegan aioli	
		PORK BELLY BITES	17.5
		Served in an Asian style BBQ sauce, topped with fresh chilli and sesame seeds	

(V) Vegetarian (LG) Low Gluten (VEG) Vegan

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PIZZAS

Homemade dough, hand tossed & cooked
in our stone-based pizza oven

Available Dinner Monday to Friday

Available Lunch & Dinner Saturday & Sunday

GARLIC, HERB & CHEESE PIZZA (V) 19

Topped with mozzarella, roasted garlic & oregano

CLASSIC MARGHERITA PIZZA (V) 22

Napoli sauce, buffalo mozzarella, basil & burrata cheese

CAPRICCIOSA PIZZA 23

Napoli sauce base, mozzarella cheese, shredded ham, artichoke, mushrooms & olives

ADD ONS

Gluten Free Base	6
Chicken	7
Bacon, Ham, Salami, Anchovies	6
Pineapple, Olives, Artichoke, Mushroom, Fetta, Egg	4

GARLIC PRAWN & CHILLI PIZZA 29

Napoli sauce base, mozzarella, marinated tiger prawns, garlic, fresh chilli & fresh baby roquette

BBQ MEATLOVERS PIZZA 25

BBQ sauce, mozzarella, salami, beef mince, bacon & ham

BBQ CHICKEN & MUSHROOM PIZZA 24

Napoli base, mozzarella, chicken, mushroom, finished with spring onion & BBQ sauce

SALADS

CRUMBED CHICKEN SALAD 25

Sliced crumbed chicken, wild roquette, sun dried tomatoes, & shaved parmesan with ranch dressing

WARM BUTTERNUT SQUASH & WALNUT SALAD (V) (LG) 25

Warm Butternut squash, Walnuts, chickpeas, quinoa, arugula, parsley & crumbed fetta tossed in a vinegarette

CALAMARI SALAD (LG) 29.5

Chargrilled calamari, mixed leaves, cucumber, cherry tomatoes & Spanish onion finished with a lemon wedge, Italian dressing & drizzled with honey mustard

CLASSIC CAESAR SALAD 25

Cos lettuce with crispy bacon, croutons, shaved parmesan & a boiled egg with a classic caesar dressing

ADD ONS

Chicken	7
Prawns	9
Calamari	9

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FROM THE GRILL

Please allow 35 – 40 minutes cooking time
for medium well / well done

All steaks are served with chat potatoes & salad with your choice of sauce

300g BLACK OPAL WAGYU RUMP	41	HALF RACK PORK RIBLETS	39
400g GREAT SOUTHERN RIB EYE	59	FULL RACK PORK RIBLETS	51
300g PORTERHOUSE	39	Riblets coated in an Asian style sticky plum sauce, served with coleslaw and chips	
300g RED GUM CREEK SCOTCH FILLET	49		
220g BLACK ANGUS EYE FILLET	50		

red wine jus | traditional gravy | creamy pepper sauce | creamy mushroom sauce | béarnaise sauce | garlic butter

ADD ONS

Extra Sauces (per serve)	3
Creamy Prawn Sauce	15

SIDE DISHES TO SHARE

Available as an addition to a main meal

Garden Salad	9.5
Steamed Seasonal Green Vegetables	13
Bowl of Chat Potatoes	12
Bowl of Chips	9.5
Bowl of Sweet Potato Fries	13
Creamy Mash	11.5
Swap Side to Vegetables	3
Swap Chips to Sweet Potato Fries	3

BURGERS

BEEF BURGER 28

Premium beef patty topped with grilled bacon, cheese, gherkins, lettuce, tomato & Dijon mustard on a milk bun, served with chips & aioli

PLANT BASED BURGER 29

(V) (VEG)

Pea & broad bean patty crumbed in rice flour with dairy free cheddar cheese, vegan aioli, avocado, tomato & lettuce on a potato bun, served with sweet potato fries

STEAK SANDWICH 31

150g Porterhouse topped with bacon, cheese, tomato, lettuce, & BBQ sauce in Turkish bread, served with chips & aioli

PORTUGUESE CHICKEN 28

BURGER

Marinated grilled chicken thigh with crispy bacon, cos lettuce, chipotle mayo, sliced tomato & cheese, served with chips

CHICKEN SCHNITZEL 28

BURGER

Crumbed chicken breast fillet with cos lettuce, sliced tomato, mayo & cheese on a milk bun served with chips

ADD ONS

Egg	4
Avocado	4
Bacon	6
Pineapple	4
Cheese	2.5

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MAINS

ROAST OF THE DAY (LG)	29	BEER BATTERED FISH & CHIPS	29.9
Traditional roast served with seasonal roast vegetables & gravy Please refer to the daily specials for today's selection		Beer battered fresh fish fillets served with chips & salad, a lemon wedge & tartare sauce	
Senior Serve	22	Senior Serve	22
'THE CLASSIC' CHICKEN PARMIGIANA	29.9	GRILLED FISH OF THE DAY	
Crumbed chicken breast topped with Napoli sauce, Virginia ham & mozzarella cheese served with chips & salad		Please refer to the daily specials for today's selection	
Senior Serve	23	Market Price	
'THE MUTHA CLUCKA' CHICKEN PARMIGIANA	38	GARLIC PRAWNS OR CHILLI PRAWNS (LG)	34
HUGE 600g crumbed chicken breast topped with Napoli sauce, Virginia ham & mozzarella cheese served with chips & salad		Grilled tiger prawns in a creamy garlic butter sauce with steamed basmati rice & a lemon wedge	
VEAL PARMIGIANA	36	HERB & PARMESAN ATLANTIC SALMON	37
Lemon pepper crumbed Bobby's veal topped with Napoli sauce, Virginia ham & mozzarella cheese served with chips & salad		Atlantic salmon topped with a herb & parmesan crumb, served with creamy mashed potatoes & seasonal greens, finished with salsa verde	
CHICKEN SCHNITZEL	28.9	SALT & PEPPER CALAMARI	29.9
Golden crumbed chicken breast served with chips & salad, a lemon wedge & gravy		Flash fried semolina coated calamari served with chips & salad with tartare sauce	
Senior Serve	22	BUTTER CHICKEN (LG)	29.9
VEAL SCHNITZEL	34	Boneless slow cooked chicken in aromatic Indian spices served with rice, roti bread & pappadums with a cucumber & garlic yoghurt	
Lemon pepper crumbed Bobby's veal served with chips & salad a lemon wedge & gravy		THAI GREEN CURRY	29.9
CHICKEN SCALLOPINI	35	Boneless slow cooked chicken, red and green capsicum in aromatic green Thai sauce served with rice & roti bread	
Marinated chicken breast cooked in a creamy and white wine and mushroom sauce served with mash potato and green beans.		SPICY NASI GORENG	22
		Basmati rice, mixed veg mixed in a light soy sauce and topped with a fried egg	
		ADD ONS	
		Chicken	7
		Prawns	9

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PASTA & RISOTTO

MUSHROOM & PEA RISOTTO (V) (LG) Swiss, shiitake & button Mushrooms, peas, leak, spinach cooked in arborio rice topped with fresh parmesan	27	SPAGHETTI CARBONARA Spaghetti in a creamy garlic & white wine sauce with bacon & mushrooms, finished with spinach & parmesan	29
ADD ONS Chicken	7	Senior Serve	22
PUMPKIN & SAGE RAVIOLI Fresh pumpkin & sage ravioli in a creamy garlic butter & white wine sauce, finished with shaved parmesan & sage	29	ADD ONS Chicken	7
SPICY TIGER PRAWN LINGUINE With garlic oil, cherry tomatoes, sambal, fresh chilli & wild roquette	34	SPAGHETTI BOLOGNESE Spaghetti pasta cooked in a traditional Bolognese sauce topped with shaved parmesan	29
		Senior Serve	22

PLANT BASED

CORN RIBS (V) (LG) (VEG) Flash fried corn wedges with Szechuan pepper served with vegan aioli	15	PLANT BASED SCHNITZEL (V) (LG) (VEG) Veggie schnitzel served with sweet potato fries, garden salad and a lemon wedge	28
PLANT BASED BURGER (V) (VEG) Pea & broad bean patty crumbed in rice flour with dairy free cheddar cheese, vegan aioli, avocado, tomato & lettuce on a potato bun, served with sweet potato fries	29	PLANT BASED PARMA (V) (LG) (VEG) Veggie schnitzel topped with Napoli sauce & vegan cheese served with sweet potato fries & a garden salad	29.9

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FOOD ALLERGEN STATEMENT

Please be aware that our menu items prepared in our kitchen may contain or may come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, & MILK during the food preparation process in our kitchen. For more information, please speak with our Manager on Duty & ensure you advise our staff of your specific dietary needs. Please be aware that due to potential cross contamination from fryer use, etc we CANNOT guarantee that any menu item is completely free of allergens or "100% Gluten Free."

Yarraville Club Members receive 5% discount on their meal selection from the main menu on production of a valid members card

Please Note: We charge a 10% surcharge on Public Holidays

Credit Card payments incur a bank processing fee

Cakeage charge \$15

LUNCH SPECIALS

Available for lunch - Monday to Saturday ONLY
*not available on public holidays

\$ 23.5

Includes a pot of soft drink, tap beer or glass of house wine

CHICKEN SCHNITZEL

Golden crumbed chicken breast served with chips & salad, a lemon wedge & gravy

CHICKEN PARMIGIANA

Golden crumbed chicken breast topped with Napoli sauce, Virginia ham & mozzarella cheese served with chips & salad

CHICKEN CAESAR WRAP

Grilled chicken wrapped in a soft flour tortilla with parmesan, cos lettuce, crispy bacon & Caesar dressing, served with chips & aioli

CHICKEN SCHNITZEL WRAP

Crumbed chicken schnitzel wrapped in a soft flour tortilla with lettuce cheese & tomato, served with chips & aioli

WARM BUTTERNUT SQUASH & WALNUT SALAD (V) (LG)

Warm Butternut squash, Walnuts, chickpeas, quinoa, arugula, parsley & crumbed fetta tossed in a vinegarette

CRUMBED CHICKEN SALAD

Sliced crumbed chicken, wild rocket, sun dried tomatoes, & shaved parmesan with ranch dressing

STEAK SANDWICH

150g Porterhouse topped with bacon, cheese, tomato, lettuce, & BBQ sauce, in Turkish bread, served with chips & aioli

SPICY NASI GORENG

Basmati rice, mixed veg mixed in a light soy sauce and topped with a fried egg

ADD ONS

Chicken	7
Prawns	9

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