

CHAR CHAR CHAR

	M	V
Marinated lamb souvlaki	32	34
Served with Greek salad, chips, tzatziki and pita bread <small>GFO</small>		
Spicy grilled chicken skewers	27	29
Served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch <small>GF</small>		
EBONY BLACK ANGUS		
Steaks served with crunchy steakhouse chips and wedge salad with ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.		
Slow cooked Ebony Black Angus beef rib (600g)	54	56
Marinated in red wine, rosemary and garlic served with garlic mash, broccolini, and cooking reduction <small>GFO</small>		
Rump steak 300grams <small>GF</small>	28	30
Prime scotch fillet 300grams <small>GF</small>	42	44
New York Premium 400grams <small>GF</small>	46	48
OPTIONAL ADD ONS		
Add two Australian king prawns <small>GF</small>	14	16
Choice of Gluten Free Sauces;	2	4
Creamy mushroom	Béarnaise	
Pink peppercorn	Sticky barbeque rib	
Merlot and port wine jus	Creamy roast garlic	
Creamy Dianne		

BURGERS

All burgers served on a milk bun with crunchy steakhouse fries

MILK BAR BURGER	18	20
200gram beef, shredded lettuce, tomato, beetroot, caramelised onion, smoky bacon, free range egg, cheese and ketchup <small>GFO</small>		
OPTIONAL ADD ONS (MILK BAR BURGER)	20	22
+ Add a slow cooked beef rib		
CHICKEN KATSU BURGER	18	20
Katsu chicken thigh burger, apple slaw, wasabi mayo		
AUSTRALIAN SALT BUSH LAMB BURGER	20	22
Pure lamb mince pattie, salt bush herb, gremolata, lettuce, tomato, garlic aioli, tzatziki <small>GFO</small>		
GRILLED FISH BURGER	24	26
Grilled fish fillet, cilantro ranch, cheddar cheese, lettuce, Spanish onion and sweet chilli mayonnaise <small>GFO</small>		

PIZZA

	M	V
CHEESY GARLIC	17	19
Fresh herbs and mozzarella v		
MARGHERITA	17	19
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v		
FUNGHI	18	20
Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella v		
MEAT LOVERS	19	21
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic		
THE ITALIAN STALLION	20	22
Pepperoni, Napoli base and shredded mozzarella		
SUPREME	20	22
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs		
CHICKEN & AVOCADO	22	24
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli		
FIERY PRAWN	22	24
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli		
NUTELLA	15	17
Nutella base, strawberries, vanilla bean ice cream and icing sugar v		
GLUTEN FREE BASE (add)	3	

KIDS

12 years and under

Battered fish fillets with chips	12	13
Mini cheeseburger served with fries <small>GFO</small>	12	13
Dinosaur chicken nuggets and chips	12	13
Grilled chicken with steamed vegetables <small>GF</small>	12	13
Twirl bolognaise topped with Parmesan cheese <small>GFO</small>	12	13

Kids meals include a free chef's choice ice cream

V
VEGETARIAN

GF
GLUTEN FREE

VG
VEGAN

GFO
GLUTEN FREE
OPTION

M-MEMBER
V-VISITOR

If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

THE
COUNTRY
KITCHEN

ME
NU

MONDAY - SUNDAY
LUNCH
11:30am to 3pm

MONDAY - SUNDAY
DINNER
5.30pm to 8.30pm

Lynwood
GOLF & COUNTRY CLUB

GRAZE

	M	V
Continental loaf toasted with garlic butter v	7	8
+ mozzarella cheese v	9	11
Chargrilled chicken wings (6) Gochujang sauce and fermented kimchi GF	16	18
Dynamite prawn taco (3) Soft shell tacoswith crunchy lettuce, spicy prawns, spring onion, sesame seeds and housemade dynamite dressing	19	21
Truffle and porcini arancini (5) truffle aioli and shaved Pecorino cheese v	17	19
Grilled haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v, GFO	22	24
Seared 1/2 shell scallops (4) served with lemon zest and smoky anchovy butter sauce lemon segment and house salad GF	19	21

PLANT-BASED
& VEGAN

Plant-Based Beetroot Burger Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo VG, GF	18	20
Plant-Based Mushroom Burger Vegan mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo VG, GF	18	20
Vegan Indian Curry Slow cooked flavoursome curry with chickpeas, silverbeet leaves, fresh basil, garlic, carrots, celery and yellow curry served with steamed brown rice and pappadum VG, GF	25	27

V **GF** **VG** **GFO** **M-MEMBER**
VEGETARIAN GLUTEN FREE VEGAN GLUTEN FREE V-VISITOR
OPTION

GARDEN

	M	V
Caesar Salad Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved Parmesan and housemade creamy dressing	18	20
Arugula, Strawberry & Grape Salad Strawberries, crushed pistachio, grapes, arugula tossed with poppy seed lemon vinaigrette and crumbled Danish fetta v, GF	21	23
Heirloom Tomato, Avocado & Blue Cheese Salad Chopped avocado, cherry heirloom tomatoes and walnuts mixed and drizzled with Green Goddess dressing v, GF	21	23
Beetroot Salad Roasted beetroot, rocket, walnuts, caramelised onion, crispy kale, bocconcini, horseradish and honey dressing v, GF	19	21
OPTIONAL ADD ONS Chilled king prawns (4) GF Smoked salmon GF Poached chicken GF	9 9 7	10 10 8

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VEGETARIAN GLUTEN FREE VEGAN GLUTEN FREE V-VISITOR
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PAN TO PLATE

Our fresh pasta is made with premium local ingredients: 100% Australian Durum Semolina milled to order in Tamworth NSW, free range eggs, 100% Australian grown vegetables and cheese from Australia and Italy.		
Italian Sausage Casarecce Casarecce pasta with butternut squash, Italian sausages, bacon and heirloom tomato tossed in pesto and arugula GFO	27	29
Crab & Balmain Bug Ravioli Queensland ocean prawn and blue swimmer crab ravioli, cherry tomato, garlic, chilli, parsley in a light cream sauce topped with shaved Grana Padano	28	30
Creamy Mushroom Linguine Porcini and button mushrooms, prosciutto, wilted rocket leaves and grated Grana Padano GFO	27	29

CLASSICS

	M	V
Chicken Schnitzel 300grams served with chips, house salad and gravy	24	26
Make Your Schnitzel a Parmigiana with Napoli sauce, ham and mozzarella cheese	5	6
Housemade Lemon And Lime Beer Battered Market Fish served with chips, house salad and tartare sauce	27	29
Housemade Salt & Pepper Squid Greek salad, chips and yuzu aioli	28	30
Chicken and Prawn Scallopini Grilled chicken breast fillet, tiger prawns, broccolini, avocado, sautéed spinach, garlic mash potato and porcini cream sauce GF	27	29

SIGNATURES

Pork Belly Roast Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus GFO	27	29
Slow Cooked Lamb Rump Slow cooked baby lamb rump served with buttered herbed potatoes, braised witlof, cabernet jus and mint gel GF	32	34
Grilled Barramundi Fillet Lemon and garlic marinated barramundi served with roasted aubergine caponata, sweet potato purée and baby carrot GF	32	34
Pan Fried Mackerel Marinated mackerel served with sautéed potato, Moroccan spiced buckwheat, red bell pepper topped with mango salsa and chermoula GF	32	34
Grilled Seafood Plate Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips GF	47	49