

# THE PIZZA

All pizza sizes are 12"

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

# KIDS

12 years & under: Includes a free chef's choice ice cream

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

# BURGER BAR

All burgers served on a milk bun with crunchy steakhouse fries

	M/V
<b>Milk Bar Burger</b> 200gram beef, shredded lettuce, tomato, beetroot, caramelised onion, smoky bacon, free range egg, cheese and ketchup GFO	18/20
<b>Optional Add Ons (Milk Bar Burger)</b> Add a slow cooked beef rib	20/22
<b>Chicken Katsu Burger</b> Katsu chicken thigh burger, apple slaw, wasabi mayo	18/20
<b>Australian Salt Bush Lamb Burger</b> Pure lamb mince pattie, salt bush herb, gremolata, lettuce, tomato, garlic aioli, tzatziki GFO	22/24
<b>Grilled Fish Burger</b> Grilled fish fillet, cilantro ranch, cheddar cheese, lettuce, Spanish onion and sweet chilli mayonnaise GFO	24/26

# PLANT BASED & VEGAN

<b>Plant-Based Beetroot Burger</b> Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo VG, GF	18/20
<b>Plant-Based Mushroom Burger</b> Vegan mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo VG, GF	18/20
<b>Vegan Indian Curry</b> 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

**(02) 8865 5100**  
**@CLUBPARRAMATTA.SYD**

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 OVEN

## MENU

### SUNDAY - THURSDAY

LUNCH 11:30AM - 3PM

DINNER 5.30PM - 9PM

### FRIDAY & SATURDAY

LUNCH 11:30AM - 3PM

DINNER 5.30PM - 9.30PM

- CLUB -  
**PARRAMATTA**

# GRAZE

	M/V
<b>Continental Loaf Toasted</b> with garlic butter v + mozzarella cheese v	7/8 9/11
<b>Chargrilled Chicken Wings (6)</b> Gochujang sauce and fermented kimchi v	16/18
<b>Dynamite Prawn Taco (3)</b> Soft shell tacos with crunchy lettuce, spicy prawns, spring onion, sesame seeds and housemade dynamite dressing	19/21
<b>Truffle &amp; Porcini Arancini (5)</b> Truffle aioli and shaved Pecorino cheese v	17/19
<b>Grilled Haloumi</b> with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v, GFO	22/24
<b>Seared Half Shell Scallops (4)</b> Served with lemon zest and smoky anchovy butter sauce, lemon segment and house salad GF	19/21

# FROM THE GARDEN

<b>Caesar Salad</b> Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved Parmesan and housemade creamy dressing	18/20
<b>Arugula, Strawberry &amp; Grape Salad</b> Strawberries, crushed pistachio, grapes, arugula tossed with poppy seed lemon vinaigrette and crumbled Danish fetta v, GF	21/23
<b>Heirloom Tomato, Avocado and Blue Cheese Salad</b> Chopped avocado, cherry heirloom tomatoes and walnuts mixed and drizzled with Green Goddess dressing v, GF	21/23
<b>Beetroot Salad</b> Roasted beetroot, rocket, walnuts, caramelised onion, crispy kale, bocconcini, horseradish and honey dressing v, GF	19/21

## OPTIONAL ADD ONS

Poached Chicken GF	7/8
Smoked Salmon GF	9/10
Chilled King Prawns (4) GF	9/10

# CLASSICS

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

# SIGNATURES

<b>Pork Belly Roast</b> Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus GFO	27/29
<b>Slow Cooked Lamb Rump</b> Slow cooked baby lamb rump served with buttered herbed potatoes, braised witlof, cabernet jus and mint gel GF	32/34
<b>Grilled Barramundi Fillet</b> Lemon and garlic marinated barramundi served with roasted aubergine caponata, sweet potato purée and baby carrots GF	32/34
<b>Pan Fried Mackerel</b> Marinated mackerel served with sautéed potato, Moroccan spiced buckwheat, red bell pepper topped with mango salsa and chermoula GF	32/34
<b>Duck Confit</b> Twice cooked duck confit served with kumara purée, asparagus and topped with fig and apricot compote GF	29/31
<b>Grilled Seafood Plate</b> Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips GF	47/49
<b>Australian Slipper Lobster (2)</b> with bechamel and Gruyère cheese, Parmesan crust and served with crushed potatoes and asparagus spears	54/56

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# PAN TO PLATE

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<i>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.</i>	
<b>Italian Sausage Casarecce</b> Casarecce pasta with butternut squash, Italian sausages, bacon and heirloom tomato tossed in pesto and arugula GFO	27/29
<b>Crab &amp; Balmain Bug Ravioli</b> 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
<b>Creamy Mushroom Linguine</b> Porcini and button mushrooms, prosciutto, wilted rocket leaves and grated Grana Padano GFO	27/29

# CHAR CHAR

<b>Marinated Lamb Souvlaki</b> Served with Greek salad, chips, tzatziki and pita bread GFO	32/34
<b>Slow Cooked Ebony Black Angus Beef Rib (600G)</b> Marinated in red wine, rosemary and garlic served with garlic mash, broccolini, roasted carrots and cooking reduction GF	54/56
<b>Spicy Grilled Chicken Skewers</b> Served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch GFO	27/29
<b>Ebony Black Angus</b> All steaks served with crunchy steakhouse chips and wedge salad consisting of ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions	
<i>Rump steak 300 grams GF</i>	28/30
<i>Prime scotch fillet 300 grams GF</i>	42/44
<i>New York Premium 400 grams GF</i>	46/48
<b>Optional Add Ons</b> Two Australian king prawns GF	14/16
<b>Choice of Gluten Free Sauces</b> Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne	2/4