

THE PIZZA CLASSIC 12"

- Cheesy Garlic v** 16/18
Fresh herbs and mozzarella
- Margarita v** 16/18
Mozzarella, fresh basil & oregano on a tomato base
- Hawaiian** 18/20
Leg ham, pineapple and mozzarella
- Antipasto v** 18/20
Sundried tomato, olives, artichokes, roast capsicum, wild rocket, Napoli and mozzarella
- Wild Mushroom v** 18/20
Napoli base, mozzarella, marinated mushrooms, bocconcini and shallots
- The Italian Stallion** 19/21
Pepperoni, Napoli base and shredded mozzarella
- Hot & Spicy** 19/21
Pepperoni, Spanish salami, jalapeno, peppers, onion and chilli
- Supreme** 19/21
Ham, pepperoni, salami, pineapple, mushroom, capsicum, onion and olives
- Buffalo Chicken** 19/21
Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli
- Meat Lovers** 18/20
Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce
- The Mexican** 19/21
Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli
- Chicken & Avocado** 21/23
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli
- Firey Prawn** 21/23
King prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli
- BBQ Pulled Pork** 19/21
Barbeque sauce base, mozzarella, cherry tomatoes, red onions, shallots and aioli
- Marinara** 21/23
Selection of fresh seafood, prawn, mussels, squid, barramundi, wild rocket, onion, mozzarella and cherry tomatoes
- Nutella** 14/16
Nutella base, strawberries, vanilla bean ice cream and icing sugar
- Gluten free base gf** 3

CHILDREN'S MEALS

TWELVE YEARS AND UNDER INCLUDES
A FREE ICE CREAM
10/12

- Battered fish fillets with chips
- Mini cheeseburger served with fries
- Dinosaur chicken nuggets, chips and sauce
- Grilled chicken with steamed vegetables
- Spaghetti bolognese topped with parmesan cheese

TRADING HOURS

Lunch Monday - Saturday	11.30am - 2.30pm
Dinner Monday - Thursday	5.30pm - 8.30pm
Dinner Friday & Saturday	5.30pm - 9.00pm
Sunday - Dining all day	11.30am - 9.00pm

OUR FOOD IS COOKED TO ORDER, YOUR PATIENCE IS APPRECIATED. DURING BUSY PERIODS WE ARE UNABLE TO VARY MENU. FOR ANY ADDITIONAL SPECIAL DIETARY REQUIREMENTS PLEASE MENTION AT THE TIME OF ORDERING.

MEMBERS/NON MEMBERS
v vegetarian | gf gluten free | some dishes may contain traces of nuts



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THE COUNTRY KITCHEN

LYNWOOD

MENU

SHARE & GRAZE

Roast garlic schiacciata bread v	4/5
Garlic and mozzarella schiacciata bread v	5/6
Sweet potato waffle fries with sriracha aioli v	12/13
Grilled zaatar chicken breast skewers with garlic sauce and smoked paprika gf	17/18
Barbequed Meze Piatto Marinated lamb skewers (2), chicken skewers (2), barbequed baby octopus, hummus, garlic sauce, pickled cabbage, tabouli and pita	25/26
Housemade salt and pepper squid with ginger shallot aioli	18/19
Pulled BBQ jackfruit enchiladas with cos, coleslaw, pineapple and chilli salsa, roast garlic aioli v	17/18

BURGER BAR SERVED WITH FRIES

Pulled Jamaican BBQ jackfruit burger v with cos, pineapple, coleslaw and liquid cheese	18/20
Smoked paprika and lemon chicken burger with bacon, avocado, tomato, cos lettuce and roast garlic aioli	18/20
Coconut bao burger with tempura prawns, smoked sesame slaw and sriracha aioli	20/22
Crispy Szechuan pork belly burger Asian slaw, cos and sriracha aioli	19/21
New Yorker burger Angus beef pattie, jacks' cheese, cos lettuce, smokey bacon, pickled mustard, ketchup, aioli and crunchy fries	Single Pattie 18/20 Double Pattie 27/29

THE STAPLES

Panko crumbed chicken schnitzel 300grams served with house salad and crunchy chips	20/22
Make your schnitzel a parmigiana , topped with napoli sauce and mozzarella cheese	3/4
Battered lime and dill market fish served with Greek salad and crunchy fries	22/24
Housemade salt and pepper squid , dressed house salad, crunchy chips and ginger shallot aioli	28/30

FROM THE GARDEN

Power bowl with black rice, red quinoa, honey roasted butternut pumpkin, broccoli, pickled cabbage, beetroot hummus, baby beets, roast pepitas and manuka honey v, gf	18/20
Grilled prawn, octopus, squid and Israeli cous cous salad with roast pepper coulis, asparagus, heirloom tomato, red onion, baby spinach and lemon dressing	24/26
Strawberry and candied walnut salad , red grapes, dried cranberries, Danish fetta, spring salad, honey and lemon dressing v, gf	18/20
Flamed black fig, spiced pecans and jamon salad with wild rocket, pecorino, nashi pear and raspberry vinegar dressing v, gf	18/20
Pimp your salad and add one of the following;	
Grilled haloumi skewer v, gf	6/7
Hot smoked salmon gf	7/8
Grilled marinated chicken gf	7/8
Rosemary marinated lamb skewer gf	7/8

SIGNATURE DISHES

Whole market fish of the day with chilli, lemon and fresh organic tomato, kipfler potato, black lentils, okra, capsicum, Spanish onion and herb melody gf	35/37
Crispy skin barramundi fillet with summer vegetables, white bean puree and a zingy pistou sauce gf	28/30
Garlic and shallot butterflied barbequed king prawns (5), spiced Israeli cous cous, red quinoa, confit cherry tomatoes, kale, charred asparagus and lemon dressing	32/34
Slow roasted Iranian lamb shoulder with dried cranberry and pistachios, spiced basmati rice, tomato, pickled onion and mint salad, housemade labneh gf	39/41
Grilled Seafood Plate Cone bay barramundi fillet, king prawns, baby octopus, squid, crunchy chips and traditional Greek salad	38/40
American barbequed pork ribs half rack , cooked low & slow basted with our own special sticky barbeque sauce, grilled corn and sweet potato waffle fries	35/37

PAN TO PLATE

Himalayan chicken curry with spicy charred tomato chutney, cashew, turmeric basmati rice and crispy pappadum	27/29
Creamy truffle and wild mushroom risotto with leek, pine nuts, shallots and shaved grana padano cheese v, gf	27/29
Seafood paella with saffron rice, prawns, octopus, mussels, squid, capsicum, Spanish onion, fresh herbs and spices gf	28/30
Blue swimmer crab and prawn ravioli , charred asparagus, confit yellow tear drop tomatoes, preserved lemon, burnt butter and shaved pecorino	30/32

Ingredients are sourced as locally and organically as possible, selected for flavour and sustainability, and prepared with minimum fuss so that their natural quality shines through.

CHAR-CHAR-CHAR

Marinated lamb souvlaki served with Greek Salad, tzatziki, crunchy fries and flatbread	27/29
Grilled chicken, bacon and prawns served on creamy potato puree, bacon beans and roast garlic cream sauce gf	29/31
Beef mignon medallion (300 grams) wrapped in bacon, served with sauté potato, broccolini and red wine gravy gf	29/31

STEAKS & SIDES

Your choice of two sides from the following: chips, house salad, vegetables or potato puree	
Riverine premium New York Steak (500 grams) gf	45/47
Riverine premium rump steak (300 grams) gf	25/27
Riverine premium scotch fillet (300 grams) gf	29/31
Jacobs Creek Wagyu rump mb4+ (250 grams) gf	32/34
Pimp your steak: with two Australian King Prawns	9/11
Choice of housemade sauces:	2/4
Creamy mushroom gf	Béarnaise gf
Pink peppercorn sauce gf	Sticky barbeque rib gf
Merlot and port wine jus gf	Creamy roast garlic sauce gf
Creamy dienne gf	

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