

## CHAR CHAR CHAR

M V

Beef Mignon Medallion (300grams) of beef wrapped in bacon, served with sauté potato, broccolini and red wine gravy <b>GF</b>	29	31
Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27	29

## STEAKS & SIDES

Your choice of two sides from the following: chips, house salad, vegetables or potato puree

Angus rump steak (300grams) <b>GF</b>	25	27
Prime scotch fillet (300grams) <b>GF</b>	29	31
New York (500grams) <b>GF</b> Riverine Premium MSA, 100 days Grain Fed	39	41
<b>Pimp your steak:</b> with two Australian King Prawns	12	14
<b>Choice of housemade sauces:</b>	2	4
Creamy mushroom <b>GF</b>	Béarnaise <b>GF</b>	
Pink peppercorn sauce <b>GF</b>	Sticky barbeque rib <b>GF</b>	
Merlot and port wine jus <b>GF</b>	Creamy roast garlic sauce <b>GF</b>	
Creamy Dianne <b>GF</b>		

# DESSERT

AVAILABLE FROM THE CAFÉ ALL DAY

<b>Chocolate Lava Pudding</b> warm self-saucing chocolate pudding served with ice cream	12	14
<b>Sticky Date Pudding</b> served warm with butter scotch sauce & ice cream	12	14
<b>Kanafeh</b> with rose water syrup, toasted pistachios and caramel fudge	16	18
<b>Mahalabia</b> with chocolate ganache, salted caramel sauce & housemade vanilla bean ice cream	13	16

# KIDS

12 YEARS & UNDER  
\$10 MEMBERS / \$12 VISITORS

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

**Kids meals include a free "chef's choice" ice cream**

# THE PIZZA

ALL  
12  
INCH

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

**V**  
VEGETARIAN

**GF**  
GLUTEN FREE

**M** — Member  
**V** — Visitor

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

# THE COUNTRY KITCHEN

LYNWOOD

## OPENING HOURS

MONDAY - SUNDAY  
LUNCH  
12:00pm to 3:00pm

MONDAY - SUNDAY  
DINNER  
5:30pm to 8:30pm

Lynwood  
COUNTRY CLUB

# GRAZE

## GRAZE

M V

Garlic Turkish bread <b>V</b>	4	5
Garlic cheese bread <b>V</b>	5	6
Bruschetta with Roma tomato, fresh basil on organic sourdough with olive oil and balsamic <b>V</b>	12	14
Crumbed haloumi chips served with honey aioli <b>V</b>	18	20
Meze Plato with grilled haloumi, chorizo, zaatar chicken skewers, baby octopus, marinated olives, garlic dip, beetroot hummus and pita bread	25	27
Karaage chicken with pickled ginger, slaw, coconut boa and sriracha aioli	15	17
Tuscan seasoned chips with your choice of sauce <b>V</b>	7	8
Housemade salt and pepper squid with sweet chilli aioli	18	20
Garlic prawns served in herb butter with cardamom and turmeric rice <b>GF</b>	18	20

# BURGERS

SERVED WITH FRIES

## BURGER BAR

M V

<b>Jumbo chicken schnitzel burger</b> on garlic Turkish bread with cos, coleslaw, cheese and garlic aioli. Not for the light hearted!	18	20
<b>New Yorker burger</b> with Angus beef pattie, jacks' cheese, cos lettuce, smokey bacon, pickled mustard, ketchup, aioli and crunchy chips	18	20
<b>Vego burger</b> with a falafel pattie, cos, cucumber, tomato, jacks' cheese, hummus and baba ganoush <b>V</b>	18	20
<b>Philly Burger</b> with steak burger with jacks' cheese, caramelised onion, sautéed mushrooms wild rocket and black pepper aioli	19	21
<b>Karaage chicken burger</b> with iceberg lettuce, pickled ginger and cabbage, jacks' cheese and sriracha aioli	18	20

# GARDEN

## FROM THE GARDEN

M V

Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, egg and shaved parmesan	16	18
Roast pumpkin and feta salad with wild rocket, red onion, pumpkin seeds, roasted beetroot and pomegranate dressing <b>V GF</b>	17	19
Barbequed baby octopus with traditional Greek salad with lemon vinaigrette and balsamic glaze <b>GF</b>	20	22
Lamb and haloumi salad with spinach, rocket, cherry tomato, capsicum, Spanish onion, beetroot and pomegranate dressing <b>GF</b>	21	23
Avocado and pistachio salad with nashi pears, cherry tomatoes, feta, pistachios, capsicum, baby spinach, wild rocket and pomegranate dressing <b>V GF</b>	17	19

## PIMP YOUR SALAD

and add one of the following:

Hot smoked salmon <b>GF</b>	7	8
Grilled marinated chicken <b>GF</b>	7	8
Rosemary marinated lamb skewer <b>GF</b>	7	8
BBQ baby octopus <b>GF</b>	7	8

# CLASSICS

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M V

Chicken schnitzel served with chips and house salad <i>Make your schnitzel a parmigiana</i>	20	22
Housemade beer battered fish served with chips and house salad	3	4
Housemade salt and pepper squid with Greek salad, chips and sweet chilli aioli	22	24
Housemade salt and pepper squid with Greek salad, chips and sweet chilli aioli	28	30
Seafood basket from the fryer with a selection of fish, squid, prawns, chips and house salad	28	30
Whole grilled lemon sole, fries, house salad and garlic lemon butter	27	29
Gourmet thick beef bangers, creamy potato mash, peas, gravy and bacon jam	25	27
Chunky beef and mushroom pie with creamy mash potato and peas	22	24

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# SIGNATURES

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Twice roasted half duck with crispy potatoes, caramelised eschallots, broccolini and merlot jus <b>GF</b>	29	31
Slow roasted 12hr lamb shoulder marinated with zaatar and pomegranate molasses served with spiced rice, pistachio, mint, dried cranberry salad and homemade labneh <b>GF</b>	39	41
Grilled seafood plate; cone bay barramundi fillet, king prawns, baby octopus, squid, crunchy chips and Greek salad	38	40
Barramundi fillet wrapped in pancetta served with pea and parmesan risotto <b>GF</b>	28	30
Grilled salmon fillet marinated in chimichurri served with creamy mash potatoes, spicy tomato, garlic sauce and sautéed baby spinach <b>GF</b>	28	30
Crispy 8hr pork belly with pea puree, caramelised onion and celeriac mash, seared scallops with a merlot jus <b>GF</b>	31	33

## PAN TO PLATE

M V

Chilli prawn and chorizo gnocchi with baby spinach, cherry tomato, Spanish onion, basil and capsicum in a creamy white wine tomato sauce	28	30
Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce	26	28
Duck and pear ravioli with wild watercress, walnuts and creamy pesto topped with wild rocket, pecorino and dried pear salad	27	29
Potato gnocchi with baby beets, roast pumpkin, broad beans, swiss brown mushrooms and creamy pesto sauce <b>V</b>	25	27
Butter chicken with spiced rice, fried onion, mint yoghurt, mango chutney and pappadam	25	27
Spaghetti bolognese with pure beef mince, Napoli sauce and shaved parmesan	25	27

# PLATE