

MEMBERS BISTRO

STARTERS

Soup of the day served with crusty bread	\$ 9.00
Roasted garlic and melted cheese bread	\$ 9.00
Bowl of chips	\$ 7.00
with gravy	\$ 7.50
Ham, cheese and tomato toasted sandwich with chips	\$ 8.50
Potato wedges with sides of sour cream and sweet chilli sauce	\$ 9.00
Korean fried chicken wings served chips and a sweet and sour lemongrass dipping sauce	\$ 12.00

BURGERS

<u>Beef burger.</u> House made patty with lettuce, tomato, bacon, cheese, caramelised onion, relish aioli and chips	\$23.00
<u>Pork and Chorizo burger.</u> House made patty with lettuce, tomato, bacon, cheese, caramelised onion, relish aioli and chips	\$23.00

PIZZAS

<u>Margarita</u> - Napoli, garlic, melted cheese and herbs ✓	\$17.50
<u>Vegetarian</u> - Napoli, pumpkin, green olives, spinach, Danish feta and fresh herbs ✓	\$19.00
<u>Tropicana</u> - Napoli, melted cheese, ham and pineapple	\$19.50
<u>Chilli Chicken</u> - Napoli, mild chilli chicken, bacon, red onion and melted cheese	\$22.00
<u>Seafood</u> - Napoli, smoked salmon, prawns, capers, red onion, parsley, cracked pepper and dill sour cream	\$24.00

PASTAS

Spaghetti bolognese topped with parmesan cheese	\$19.00
Vegetarian spaghetti with green olives, spinach, fresh basil and Napoli, finished with roasted pine nuts and feta ✓	\$21.50
Gnocchi with peri peri chicken, bacon and green peas in a light garlic cream sauce	\$23.50

Please advise staff of dietary requirements

MEMBERS MBISTRO

SPECIALS OF THE DAY

Please ask staff for details

<u>Roast</u> with traditional roasted vegetables and gravy <i>GFA</i>	\$19.50
<u>Curry</u> served with jasmine rice, flat bread and minted yoghurt	\$23.00
<u>Gourmet sausages</u> served with green pea potato mash and gravy	\$23.50

MAINS

<u>Seafood Selection:</u> Crumbed prawns, scallops, calamari and fish with chips, tartare and lemon	\$18.00
<u>Greek Salad:</u> Mixed lettuce, tomato, cucumber, red onion, olives and feta finished with lemon herb dressing <i>GF, V</i>	\$18.00
with panko crumbed calamari	\$21.50
Lentil, mushroom and spinach masoor dahl with jasmine rice, charred flat bread and yoghurt <i>GFA, V</i>	\$19.00
Panko crumbed calamari served with chips, salad and tartare sauce	\$23.00
Chicken schnitzel served with chips, salad and gravy	\$23.00
Grilled or beer battered baby barramundi with chips, salad and tartare sauce <i>GFA</i>	\$25.00
Slow cooked lamb shank served with red wine gravy and green pea and potato mash	\$25.00
<u>Chicken Parmigiana:</u> Chicken Schnitzel topped with Napoli, ham and melted cheese served with chips and salad	\$26.00
<u>Mexican Parmigiana:</u> Chicken schnitzel topped with salsa, melted cheese, sour cream, guacamole, jalapenos and corn chips, served with chips and salad	\$27.00
Atlantic Salmon on lemon peppered eggplant, golden potatoes, baby spinach with a tomato and red pepper salsa <i>GF</i>	\$29.50

DESSERTS

All desserts made in house

Banana and white chocolate cake with meringue, cinnamon custard and cream <i>V</i>	\$ 9.50
New York toffee cheesecake with lemon curd, fresh strawberries and cream <i>V</i>	\$ 9.50
Sticky date pudding with warm butterscotch sauce and cream <i>V</i>	\$ 9.50