

MEMBERS MBISTRO

STARTERS

Soup of the day served with crusty bread	\$ 8.90
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	\$ 7.50
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	\$ 11.00

BURGERS

<u>Beef burger.</u> House made patty with lettuce, tomato, bacon, cheese, caramelised onion, relish aioli and chips	\$21.00
<u>Pork and Chorizo burger.</u> House made patty with lettuce, tomato, bacon, cheese, caramelised onion, relish aioli and chips	\$21.00

PIZZAS

<u>Margarita</u> - Napoli, garlic, melted cheese and herbs ✓	\$16.90
<u>Tropicana</u> - Napoli, melted cheese, ham and pineapple	\$18.00
<u>Vegetarian</u> - Napoli, pumpkin, green olives, spinach, Danish feta and fresh herbs ✓	\$18.50
<u>Chilli Chicken</u> - Napoli, mild chilli chicken, bacon, red onion and melted cheese	\$19.90
<u>Seafood</u> - Napoli, smoked salmon, prawns, capers, red onion, parsley, cracked pepper and dill sour cream	\$22.00

PASTAS

Spaghetti bolognaise 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

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Please advise staff of dietary requirements

MEMBERS BISTRO

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	\$22.00
<u>Gourmet sausages</u> served with green pea potato mash and gravy	\$22.00

MAINS

<u>Seafood Selection:</u> Crumbed prawns, scallops, calamari and fish with chips, tartare and lemon	\$15.00
<u>Greek Salad:</u> Mixed lettuce, tomato, cucumber, red onion, olives and feta finished with lemon herb dressing <i>GF, V</i>	\$16.00
<u>with panko crumbed calamari</u>	\$19.50
Lentil, mushroom and spinach masoor dahl with jasmine rice, charred flat bread and yoghurt <i>GFA, V</i>	\$18.50
Panko crumbed calamari served with chips, salad and tartare sauce	\$21.00
Chicken schnitzel served with chips, salad and gravy	\$21.00
Grilled or beer battered baby barramundi with chips, salad and tartare sauce <i>GFA</i>	\$23.50
Slow cooked lamb shank served with red wine gravy and green pea and potato mash	\$24.00
<u>Chicken Parmigiana:</u> Chicken Schnitzel topped with Napoli, ham and melted cheese served with chips and salad	\$25.00
<u>Mexican Parmigiana:</u> Chicken schnitzel topped with salsa, melted cheese, sour cream, guacamole, jalapenos and corn chips, served with chips and salad	\$25.00
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>	\$ 8.50
New York toffee cheesecake with lemon curd, fresh strawberries and cream <i>V</i>	\$ 8.50
Sticky date pudding with warm butterscotch sauce and cream <i>V</i>	\$ 8.50
Warm orange and almond cake with vanilla ice cream and passionfruit syrup <i>GF, V</i>	\$ 8.50

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MEMBERS MBISTRO

SENIORS \$17 2 COURSE LUNCH

Choose from Entree and Main or Main and Dessert

\$14 FOR MAIN ONLY

(free soft drink on presentation of Seniors Card)

ENTREE

Soup of the day *please see staff for today's special*

Roasted garlic and melted cheese bread

SPECIALS OF THE DAY

(Please ask staff for details)

Gourmet sausages served with green pea and potato mash finished with gravy

Roast served with traditional roasted vegetables and gravy *GFA*

Curry served with jasmine rice

MAINS

Beer battered Barramundi fillet with chips, salad, tartare and fresh lemon

Seafood Selection: Crumbed prawns, scallops, calamari and fish with chips, salad, tartare and fresh lemon

Greek Salad: Mesclun lettuce, tomato, red onion, cucumber, olives and feta finished with lemon herb dressing topped with Panko calamari

Spanish chicken, prawn and chorizo ragout with fragrant rice, garlic flat bread and minted yogurt

Risotto with pumpkin, green olives, spinach and pine nuts in a garlic cream sauce finished with Danish feta and basil *GFA*

Seniors chicken parmigiana with chips and salad

Smoked salmon pizza with a tomato, red onion and caper sauce, fresh parsley, cracked pepper and dill crème fraiche

Traditional spaghetti bolognese served with parmesan and garlic bread

Braised lamb shoulder in red wine, garlic and rosemary, served with creamy potato mash and peas

DESSERT

Vanilla ice cream with mixed berries and crumbled meringue *GF, V*

Sticky date pudding served with warm butterscotch sauce and double cream *V*

Banana and white chocolate cake with meringue, cinnamon custard and cream *V*

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