

EASTWOOD BISTRO



STARTERS

	MEMBER	NON MEMBER
Garlic Bread (v) Add Cheese 1.50	7.50	8.50
Trio of Dips Selection of three dips with Turkish bread & grissini	12.50	13.50
Bowl of Chips	9.00	10.00

ENTREE

Soup of the Day (g/f)	9.00	10.00
Tandoori Chicken Salad With a lettuce garnish, yoghurt dressing & mint	18.00	19.00
Sundried Tomato & Parmesan Arancini (v) With sweet chilli mayo	14.50	15.50
Calamari Salad Flavoured with fresh lemon, parsley, cracked pepper and a lime aioli	18.00	19.00
Pork or Vegetarian Dumpling [x3] (v) On a Vietnamese Coleslaw with dipping sauce	14.50	15.50
Classic Prawn Cocktail (g/f) With Chiffonade lettuce & cocktail sauce	16.50	17.50
Pork Belly (g/f) With golden crackle and carrot smear finished with a plum jus	18.50	19.50
Salad Trio (v, vg, g/f) A selection of our Chefs fresh ingredients (see blackboard for combination available)	14.00	15.00

CLUB FAVOURITES

Classic Chicken Parma With Napoli, ham and cheese, chips and salad	26.00	28.00
Chicken Schnitzel With choice of chips/salad or potato/vegetables	24.00	26.00
Seafood Plate Battered fish, prawn twisters and crumbed calamari with house made tartare sauce	29.00	31.00

LITTLE HACKERS

Fish & Chips*	12.00
Chicken Nuggets & Chips*	12.00
Lasagna*	12.00

*Includes one free soft drink & a bowl of ice cream

MAINS

	MEMBER	NON MEMBER
Braised Beef Brisket (g/f) Set on potato puree, finished with fresh greens and red wine jus	28.00	30.00
Slow Roasted Lamb Shank (g/f) With roasted vegetables and sweet potato mash	26.00	28.00
Grilled Barramundi Fillet (g/f) With vegetable cous cous and bok choy, finished with a lemon & dill dressing	28.00	30.00
Porterhouse Steak 220g (g/f) With choice of chips/salad or potato/vegetables	36.00	38.00
Warm Chicken Salad (g/f) Tossed with bacon, mushroom and red onion, on salad leaves with a creamy dressing	19.00	21.00
Penne Carbonara Bacon, onion, cream and garlic, finished with parmesan cheese	(S) 16.00 (L) 24.00	18.00 26.00
Traditional Bolognese Lasagna Combinations of beef and pork mince, layered with pasta sheets, Béchamel and melted cheese	(S) 16.00 (L) 24.00	18.00 26.00
Roasted Vegetable Lasagna (v) Layered with tomato, parmesan and Béchamel baked with mozzarella cheese	(S) 16.00 (L) 24.00	18.00 26.00

DESSERT

Sticky Date Pudding With rich butterscotch sauce and double cream	11.00	12.00
Chocolate Mud Cake Served with double cream and berry coulis	11.00	12.00
Lemon Tart Served with double cream and berry coulis	11.00	12.00
Orange & Poppy Seed Cake (g/f) Served with double cream and berry coulis	11.00	12.00
Baked Berry Cheesecake Served with double cream and berry coulis	11.00	12.00
Dessert Platter Selection of petite fours, 3 per person	11.00	12.00

KEY: Meals available as (v) vegetarian, (vg) vegan, (g/f) gluten free.
Please note: We make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free.

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that on the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. All requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.