

EASTWOOD BISTRO



Spring Menu - 2023

STARTERS

Garlic Bread (v)
Add Cheese | 1.50

Dips & Bread

Selection of 3 house made dips with Turkish Bread & Grissini

ENTREE

Soup of the Day (g/f)

Chicken & Herb Croquettes
served with a light Garlic Aioli

Pulled Beef Arancini

With sweet chilli mayo & a roquette garnish

Calamari Salad (Available as Main)

Flavoured with fresh lemon, parsley, cracked pepper and a lime aioli

Seafood Crepe

Assorted seafood bound in a mornay sauce and gratinated with cheese

Classic Prawn Cocktail (g/f)

With Chiffonade lettuce & cocktail sauce

Vegetarian Risotto

Medley of vegetables bound in a Napoli sauce with fresh herbs and cheese (V) (VG upon request)

CLUB FAVOURITES

Classic Chicken Parma

With Napoli, ham and cheese, chips and salad

Chicken Schnitzel

With choice of chips/salad or potato/vegetables

Seafood Plate - Fried or Grilled Option

Fried - Battered fish, prawn twisters and crumbed calamari with house made tartare sauce

Grilled - Grilled fish with fresh prawns and Salt 'n' pepper Calamari

MEMBER

NON
MEMBER

8.00

9.00

12.00

13.00

10.00

11.00

12.50

13.50

12.50

13.50

(E) 16.00

17.00

(M) 28.00

30.00

(E) 16.50

17.50

(M) 28.00

30.00

14.50

15.50

(E) 14.50

15.50

(M) 26.00

28.00

26.50

28.50

24.50

26.50

29.00

31.00

MAINS

10 Hour slow cooked Beef Ribs(g/f)

Set on potato puree, finished with fresh greens and red wine jus

Slow Roasted Lamb Shank (g/f)

With roasted vegetables and sweet potato mash

Grilled Fish of the Day (g/f)

Choose Vegetables or Chips & Salad

Porterhouse Steak 220g (g/f)

With choice of chips/salad or potato/vegetables

Warm Chicken Salad (g/f)

Tossed with bacon, mushroom and red onion, on salad leaves with a creamy dressing

Penne Carbonara

Bacon, onion, cream and garlic, finished with parmesan cheese

Traditional Bolognese Lasagna**

Combinations of beef and pork mince, layered with pasta sheets, Béchamel and melted cheese

** Main size served with Chips & Salad

Roast of the Day

Please check with our staff

MEMBER

NON
MEMBER

28.00

30.00

26.00

28.00

28.00

30.00

36.00

38.00

26.50

28.50

(E) 16.00

17.00

(M) 24.00

26.00

(E) 16.00

17.00

(M) 24.00

26.00

26.50

28.50

DESSERT

Sticky Date Pudding

With rich butterscotch sauce and double cream

Lemon Tart

Served with double cream and berry coulis

Triple Treat Tasting Plate

Delicious selection of Caramel Slice, Chocolate Profiterole & Oreo Cheesecake

11.00

12.00

11.00

12.00

11.00

12.00

LITTLE HACKERS - Under 12 years

Fish & Chips* 12.00

Chicken Nuggets & Chips* 12.00

Lasagna* 12.00

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

PLEASE NOTIFY STAFF WHEN YOU ARE ORDERING OF ANY ALLERGIES

OR SPECIFIC DIETARY REQUIREMENTS.

YOU ARE WELCOME TO DISCUSS WITH OUR CHEF ALTERNATIVE/SUITABLE OPTIONS.

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.



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