

2025

EASTWOOD BISTRO



MEMBER GUEST

STARTERS

Garlic Bread (v)

8.50

9.50

Add Cheese | 1.50

ENTREE

Soup of the Day (g/f)

10.00

11.00

Garlic Prawns

Served in a creamy sauce with jasmine rice

(E) 14.50

15.50

Pulled Beef Arancini

With sweet chilli mayo & a roquette garnish

12.50

13.50

Calamari Salad (Available as Main)

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

(E) 16.00

(M) 28.00

17.00

30.00

Seafood Crepe (Available as Main)

Assorted seafood bound in a mornay sauce and gratinated with cheese

(E) 16.50

(M) 28.00

17.50

30.00

Chicken Satay Skewers ^{NEW!}

Served on rice with chefs own peanut sauce

14.00

15.00

Vegetarian Risotto (Available as Main)

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

(E) 14.50

(M) 26.00

15.50

28.00

CLUB FAVOURITES

Classic Chicken Parma

With Napoli, ham and cheese, chips and salad

26.50

28.50

Chicken Schnitzel

With choice of chips/salad or potato/vegetables

24.50

26.50

Beer Battered Fish & Chips

Beer Battered fish with chips/salad

23.50

25.50

Seafood Plate - Fried or Grilled Option

28.50

30.50

Fried - Battered fish, prawn twisters and crumbed calamari with house made tartare sauce**Grilled** - Grilled fish with fresh prawns and Salt 'n' pepper Calamari

MAINS

10 Hour slow cooked Beef Brisket (g/f)

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

28.50

30.50

Slow Roasted Lamb Shank (g/f)

With roasted vegetables and sweet potato mash

26.50

28.50

Warm Chicken Ceasar Salad ^{NEW!}

With cos lettuce, bacon, parmesan and croutons

20.50

22.50

Grilled Fish of the Day (g/f)

Choose Vegetables or Chips & Salad

28.50

30.50

Porterhouse Steak (g/f)

With choice of chips/salad or potato/vegetables

35.00

37.00

Chicken Risotto (Available as Entree)

Tossed with bacon, mushroom and onion; finished with fresh herbs and parmesan

(E) 14.50

(M) 26.50

15.50

28.50

Penne Carbonara (Available as Entree)

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

(E) 15.50

(M) 23.50

16.50

25.50

Traditional Bolognese Lasagna**

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

(E) 15.50

(M) 23.50

16.50

25.50

** Main size served with Chips & Salad

Sauces Available -

Gravy, Pepper, Mushroom, Garlic Butter

Additional sauce available for \$3.00

DESSERT

9.90

Please see specials board for dessert options.

Barista Coffee available - Cappucino, Latte, Flat White, Macchiato, Long Black or Espresso, Hot Chocolate (w/marshmallow).

Pot of Tea - English Breakfast, Green Tea, Peppermint Tea & Earl Gray

When ordering please notify staff of any allergies or specific dietary requirements.

KEY : Meals are available as (v) vegetarian (vg) vegan (g/g) gluten free
Please note : We make ever 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 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.

LITTLE HACKERS - Under 12 years \$12

Fish & Chips*

Chicken Nuggets & Chips*

Lasagna*

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



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