

STARTERS

	MEMBERS	NON-MEMBERS
Sourdough Garlic Bread (V+*GF)	\$8	\$9
Cheesy Sourdough Garlic Bread (V+*GF) add bacon	\$10 \$13	\$11 \$14
Bowl of Seasonal Chips (V+*GF) With aioli	\$10	\$11
Wedges (V+GF) With sweet chilli and sour cream	\$12	\$13
Duck Spring Rolls With house Thai three-flavoured sauce	\$16	\$18
Garlic Prawns (GF) With Pernod & chive cream sauce and rice	(6 prawns) petite \$23 (12 prawns) main \$30	petite \$25 main \$32

SALADS

Roasted Pear, Toasted Almond, Rocket & Pecorino Salad (V+GF)	\$22	\$24
Classic Caesar Salad With baby cos, bacon, parmesan, croutons, egg & Caesar dressing	\$22	\$24
add chicken		\$6
add smoked salmon or minute steak		\$10

FROM THE GRILL

250g Black Angus Sirloin (GF) With your choice of two sides and a sauce	\$37	\$39
250g Black Angus Scotch Fillet (GF) With your choice of two sides and a sauce	\$42	\$44
200g Fillet Mignon Wrapped in Prosciutto (GF) With Café de Paris butter, spinach, seasonal greens, gratin potato & jus	\$45	\$47
Make it Surf & Turf (GF) (4 creamy garlic Pernod prawns)	\$13	\$15

Dinner Menu

Port Macquarie Golf Club

MAINS

	MEMBERS	NON-MEMBERS
Salt & Pepper Squid (GF) With mild house chilli jam & lime add salad or chips	(150g) petite \$20 (300g) large \$26	petite \$22 large \$28 \$4
Beer Battered Goldband Snapper Fillets With chips, salad, lemon & tartare	(2 fillets) petite \$21 (3 fillets) large \$27	petite \$23 large \$29
Chicken Schnitzel With chips, lemon, salad & gravy make it a parmi	(140g) petite \$22 (280g) large \$26	petite \$24 large \$28 \$6
Penne Boscaiola (*GF) With bacon, mushrooms, baby spinach & creamy parmesan sauce	\$24	\$26
Pork Belly Twice Cooked and Pan Fried With Seasonal greens, braised red cabbage, sage, cashews, gratin potato, house apple sauce & jus	\$34	\$36
Chinese Master Stock Braised Duck (GF) With fondant potato, spinach, seasonal greens & sour cherry jus	\$40	\$42
Bangers & Mash (GF) With gourmet beef sausages, Paris mash, peas & onion gravy add rasher bacon	\$26	\$28 \$4

SAUCES & SIDES (GF)

Gravy, Mushroom, Dianne, Pepper, Bearnaise, Creamy Pernod Garlic, Jus, American Mustard, Paris Mash, Seasoned Chips, Buttered Steamed Veggies, Salad

ADDITIONAL SIDES

Garden Salad with Balsamic Dressing (V+GF)	\$8	\$10
Seasonal Vegetables Bowl Tossed in Butter (V+GF)	\$10	\$12

DESSERTS

	MEMBERS	NON-MEMBERS
Mango, Cinnamon and Vanilla Bean Panna Cotta (GF)	\$15	\$16
Chocolate Mousse With cream & jaffa brioche crumble	\$15	\$16
Sticky Date Pudding With Himalayan salted caramel sauce and ice cream	\$15	\$16

KIDS MEAL (under 14yrs)

Chicken Wedges with Chips	\$15
Fish & Chips	\$15
Cheeseburger with Chips	\$15
Bangers & Mash (GF)	\$15
Tomato sauce BBQ sauce	
<i>All kids meals include a pop-top juice & ice cream!</i>	



See our specials board for our chefs' latest creations

(V) vegetarian (GF) gluten free (*GF) gluten free option available

Please inform the kitchen of any dietary requirements when ordering.

