



The
Wonthaggi
Club

The Bistro

7 days a week

*Bistro Menu is available
from 12pm to 8pm
7 days a week
in the Stage 1 Bar and Lounge*

Stage 1

bar and lounge

*Please let us know if you have any special
requirements when ordering.*

*We pride ourselves on providing quality meals
and service, and are keen to hear any
feedback you have during your meal
or experience at The Club.*

Enjoy your meal!

**My1
Club**
.com.au

**My1
Club**
points

**My1
Club**
rewards

Bistro Promotions

MONDAY

\$13 Members Menu

3 options to choose from each week.

Not a Member? → Why not join today?

*5pm-8pm Monday Nights**

TUESDAY

2 for 1 Night

Members Get 50% OFF the advertised price

*of ANY FOOD ITEM 5pm-8pm Tuesday Nights**

Not a Member? Join TODAY!

WEDNESDAY

Celebrity Parma's

*Choose from the original chicken parma or try
a different celebrity parma each week.*

Only \$15, or \$20 with a pint.

*12pm-8pm Wednesdays**

THURSDAY

\$11 Seniors Meals

*12pm-8pm every Thursday**

Steak Night

300g Scotch Fillet Steak and a Glass of Wine only \$28

2x 300g Scotch Fillet Steaks & a bottle of wine \$50

*5pm-8pm Thursday Nights**

FRIDAY

Raffles, Members News & Cash Draws

Up to 20 Raffle Prizes every Friday at only \$1 per ticket

The 100 Club Draw at 7pm

*Members Cash Draws throughout the night.**

Fantastic Function Facilities

*Speak to our friendly staff today
about your event & function needs.*

** Conditions Apply. See Staff for details.*

Appetizers

Garlic Bread (4)	7
Half serve (2)	4.5
Pesto Ciabatta	9
<i>topped and baked in herb and parmesan pesto</i>	
Olive Plate	9
<i>marinated olives, balsamic, virgin oil, and bread</i>	
Soup of the Day	8
<i>see specials board</i>	
Southern Fried Chicken Winglets (10)	9
<i>with chipotle mayo</i>	
Smokey Chicken Winglets (10)	9
<i>with bbq sauce</i>	
Vietnamese Salad (gf)	7
<i>fresh Asian salad, with herbs, cabbage, capsicum, bean shoots, red onion, carrot, cucumber, nam jim dressing and fresh lime</i>	
Bacon Buddies (gf) (3)	8
<i>potato skins, loaded with bacon, cheese and spring onion topped with sour cream</i>	
Mexican potato skins (gf) (3)	8
<i>potato skins filled with cheese, Mexican bean mix, jalapenos, corn, topped with sour cream and guacamole</i>	
Entrée Calamari (gf)	16
<i>dusted in rice flour and lemon pepper, with lime, Vietnamese salad and sweet chili mayo</i>	

Pizza

Garlic & Cheese	11
Tomato	11
Pepperoni	14
Mushroom	15
Pork belly	18

Mains

Beef & Prawn Black Bean Noodles	24
wok shocked fried prawn & beef, Asian veg, capsicum, bean shoots, black bean sauce, fried shallots, thick hokkien noodles	
Tofu Black Bean Noodles	21
tofu, Asian veg, capsicum, bean shoots, black bean sauce, fried shallots, thick hokkien noodles (v)	
Braised Pork Belly	32
Chinese style braised pork belly,	(half) 26
celeriac puree, braised cabbage and apple, beans	
Chili Mussels	23
Port Arlington mussels, chorizo, cherry tomatoes, basil, tomato sugo, chili paste, with baked ciabatta	
Veal Schnitzel	26
vender veal in a herb crumbed, served with both potato & bacon salad, a rocket salad, lemon. Choose from our gluten free sauces: gravy, mushroom, peppercorn, or garlic butter	
Chicken Parma	25
tender panko crumbed chicken breast	(half) 17.5
with napoli, ham and mozzarella, served with your choice of chips & salad or fresh vegetables,	
Chicken Schnitzel	22
served with chips & salad or vegetables	(half) 16.5
Choose from our gluten free sauces: gravy, mushroom, peppercorn, or garlic butter	
Battered Local Flathead	25
Served with chips, side salad,	(Sml) 19
tartare, lemon	
Grilled Local Flathead	26
Served with chips, side salad,	(Sml) 20
tartare, lemon	
Prima Vera Ricotta Gnocchi	25
Prosciutto, asparagus, mixed mushrooms, burnt butter sauce, parmesan, spinach	
Pumpkin & Macadamia Gnocchi (v)	25
pumpkin macadamia pesto, asparagus, light cream mixed mushrooms, white wine, parmesan, spinach	

Mains

Share platter **32**
pork belly, apple slaw, fried squid, a soft chicken taco, wedges, sweet chili aioli, sour cream

300g Porterhouse Steak** **35**
cooked to your liking and served with either chips & salad or vegetables.

500g Wagyu Rump Steak** **39**
cooked to your liking and served with either chips & salad or vegetables.

*** Please allow 40+ mins to cook more than medium*

All Sauces are gluten free:
mushroom, peppercorn, garlic butter, or traditional gravy

Seafood Sauce **9**
add our seafood sauce to any dish.
2 scallops, 2 prawns, calamari garlic & champagne cream

Salads

Lamb Salad **27**
mixed leaves, roast pumpkin, Spanish onion, fetta, roasted candy beetroot, mint yoghurt dressing
3 marinated lamb cutlets. **No lamb option (V)** **16**

Vietnamese Calamari Salad **23**
fresh Asian slaw, sweet chili aioli, rice flour fried calamari, lime, nam jim dressing

Caesar Salad **18**
cos lettuce, shaved parmesan, crispy bacon, house made dressing, poached egg, croutons
(please ask for anchovies) **+grilled chicken** **5**
+grilled Atlantic Salmon **6**

Ancient Grain Salad (v) **23**
quinoa, lentils, sweet potato, spinach, Spanish onion, pomegranate seeds, almond flakes, pepitas, pomegranate yoghurt, sweet potato crisps
+grilled chicken **5**
+grilled Atlantic Salmon **6**

Pizza

Garlic & Cheese	11
Garlic paste, herbs, cheese mix	
Tomato	11
Tomato sugo, herbs, cheese mix	
Pepperoni	14
Tomato sugo, pepperoni, onions, oregano, cheese mix	
Mushroom	15
Tomato sugo, spinach, mixed local mushrooms, mozzarella, goat's cheese, balsamic, sweet potato crisps	
Pork belly	18
Twice cooked pork belly, smokey bbq sauce, garlic, red onion, mozzarella, chipotle aioli	

Childrens Menu

\$9

12 YEARS & UNDER

When ordering; Please let our staff know if you'd prefer for the kids meals to be served straight away or to be served with your main meals

Crumbed Chicken & Chips

Fish & Chips

Roast of the day

Pasta Bolognese

Steak & Chips

Parma & Chips

**Fresh salad or vegies can be served with any kids meals at no extra cost. Please advise our staff*

Stick Ice Creams **\$3**

Coloring Pages Available

Chef's Recommendations

Entrees

Pork Belly Spring Rolls (3) 11
*home made cigars of porky goodness
with a side of plum sauce*

Mains

250g Fillet Mignon 36
*fillet wrapped in bacon, with parsnip mash,
sautéed spinach, buttered carrots & jus*
Gluten free on request

Beef Tortellini 24
*served in a white wine cream sauce
with semi dried tomato pesto, olives & spinach,
topped with parmesan rocket salad*

Tandoori Chicken 26
*chicken breast marinated in tandoori
on a bed of Indian rice with spiced yoghurt,
and a salad of cucumber & coriander.*

Baked Flounder 29
*a whole flounder with a leek & butter sauce,
served with chips & salad*

Garlic Prawn & Chili Pizza 19
*topped with prawn cutlets, creamy garlic sauce,
cherry tomatoes, spinach, fresh chili
& mozzarella cheese*

Desserts

Crème Brûlée with pistachio biscotti	9	Gluten Free on Request
Belgian Waffle topped with caramelized apple, cinnamon sugar and boysenberry ice cream	9	
Sticky Date Pudding with butterscotch sauce & double cream, and candied walnuts	9	
Warm Apple Tart lattice top baked apple tart, glazed apples extra thick cream	7	
Mixed Berry Cheesecake with double cream	7	Gluten Free
Ice Cream Sundae	7	
Liqueur Coffee <i>(with your choice of liqueur)</i>	9	
Liqueur Affogato <i>(with your choice of liqueur)</i>	10	
Espresso Martini	14	

Coffee & Tea

	Mug	Cup
Latte	4.5	3.9
Cappuccino	4.5	3.9
Flat White	4.5	3.9
Long / Short Black	3.9	3
Affogato		8
Add Syrup: <i>Vanilla, Hazelnut, Caramel</i>		.40 ^c
Iced Coffee		5.5
Iced Chocolate		5.5
Hot Chocolate		4.5
Chai Tea <i>Vanilla, Spiced or Green Matcha</i>		4.5
Turmeric Latte		4.5
Liptons Yellow Label Tea		3.9
Twinings Tea <i>Green, English, Chamomile</i>		4

SENIORS MEAL

Upon presentation of a Seniors Card

Add **SOUP** to your Seniors Meal \$2

Add **DESSERT** to your Seniors Meal \$3

Quiche Lorraine 15

served with chips and small salad

Chicken Schnitzel & Gravy 15

chips & salad

Roast of the Day 16

see specials board

Gf on request

Fish n Chips 16

*fried flathead in pale batter,
with chips and salad*

Grilled Fish 17

*grilled local flathead,
with chips and salad*

Gf on request

Chicken Parma 16

chips & salad

Pork Belly 18

*Served with mash potato,
beans, & apple sauce*

*If you like your veggies soft rather
than al dente, please let us know.*

Seniors Desserts

Ice Cream Sundae

Mixed Berry Cheesecake

Gluten Free

Warm Apple Tart

LIGHT LUNCH

Monday - Friday 12pm-2pm

(not available on public holidays)

Soup & Garlic Bread **7**

today's soup and a small garlic bread

Southern Fried Winglets (10) **7**

with chipotle mayo

Arancini (3) **8**

*tomato, feta and spinach risotto balls,
served on spinach, topped with parmesan
and basil pesto on the side*

Chicken Tacos (2) **11**

*soft tortilla, with corn salsa, southern
fried chicken and chipotle slaw*

Pepperoni Pizza **12**

*tomato sugo, caramelized onion
mozzarella, vintage tasty, oregano and salami*

Mushroom Pizza **13**

*tomato sugo, spinach, mixed local mushrooms,
mozzarella, goats cheese, balsamic
& shaved sweet potato crisps*

Teriyaki Beef Sliders (2) **13**

marinated beef, rainbow slaw, grilled pineapple

Beef Curry **15**

*beef rogan josh curry served with
turmeric rice and poppadum*

Gf on request

Quiche Lorraine **15**

served with chips and small salad

BEER List

Heavy

Carlton Draught	\$5.20	\$7.20
VB	\$5.20	\$7.20
Frothy	\$5.20	\$7.20
Carlton Black	\$5.20	\$7.20
Carlton Dry	\$5.40	\$7.85
Lazy Yak	\$5.50	\$8
Wild Yak	\$5.50	\$8
Moon Dog Love Tap Lager	\$6	\$8.50
Two Birds Sunset Amber Ale	\$6	\$8.50

Coopers <i>Red, Green, Yellow</i>	\$6.70
Furphy	\$6.70
Pure Blonde	\$7
Crown Lager	\$7.50
Obrien Red <i>gluten free</i>	\$9.5
Goose Island Pale 5.9%	\$10

Imported

Corona	\$7.5
Stella Artois	\$7.5
Guinness Can 440ml	\$10
Lefe Blonde 6.6%	\$12

Light

Cascade Premi Light	\$5.80	\$4	\$5.60
Pacific Radler <i>Lemon</i>	\$5		

Mid

Great Northern		\$4.90	\$6.60
XXXX Gold	\$6		

Cider

Mercury Draught		\$5.20	\$7.20
Bulmers Pear	\$7.50		
5 Seeds	\$7		
Blonde	\$7		

Wine List

Sparkling		GLASS	BOTTLE
Rothbury Estate	Sparkling	\$6	\$23
Yellowglen Yellow	Sparkling	\$7.5	\$32
Alexander Hill	Moscato Vivace	\$6.2	\$28

White		GLASS	BOTTLE
Eaglehawk	Riesling	\$6.2	\$26
Rothbury Estate	Sauv Blanc	\$6	\$23
Oyster Bay (NZ)	Sauv Blanc	\$8.5	\$36
Twin Islands (NZ)	Sauv Blanc	\$8.5	\$36
Yalumba	Pinot Grigio	\$8	\$29
Rothbury Estate	Chardonnay	\$6	\$23

Red		GLASS	BOTTLE
Yeringa Ridge	Merlot	\$6.2	\$26
Morgans Bay	Cab Merlot	\$7.2	\$28
Rothbury Estate	Shiraz Cab	\$6	\$23
Billy's Shadow	Cab Sauv	\$6.5	\$30
Wolf Blass Bilyara	Shiraz	\$6.5	\$30
Yalumba Patchwork	Shiraz	\$9.5	\$44

LOCAL WINES

White	BOTTLE
Lightfoot & Sons Chardonnay <i>2016 Chardonnay from Gippsland</i>	\$42
Red Hill Estate Chardonnay <i>2015 Chardonnay from Mornington Peninsula</i>	\$43
Dirty Three Riesling <i>2016 premium wine from South Gippsland.</i>	\$36

Red	BOTTLE
Lithostylis Pinot Nouvaeau <i>2016 South Gippsland Rose.</i>	\$34
Dirty Three Pinot Noir <i>A 2016 premium wine from South Gippsland.</i>	\$39
The Gurdies Shiraz <i>Cool Climate Syrah has more subtle berry. Great with Steak</i>	\$47