



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.*

Not available Public Holidays

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)	
Twice Cooked Pork Belly	32
pork belly with sweet potato mash, green beans, cider jus topped with apple slaw	(Sml) 26
Seafood Linguini	27
with prawns, calamari, chorizo, garlic olive oil sauce, cherry tomatoes, chili paste and rocket parmesan salad	
Veal Schnitzel	26
tender veal in a herb crumb, served with both potato & bacon salad, a rocket salad, lemon, and a side of gravy.	
Chicken Parma	25
tender panko crumbed chicken breast with napoli, ham and mozzarella, served with your choice of chips & salad or fresh vegetables,	(half) 17.5
Chicken Schnitzel	22
served with chips & salad or vegetables Choose from our gluten free sauces: gravy, mushroom, peppercorn, or garlic butter	(half) 16.5
Battered Local Flathead	25
Served with chips, side salad, tartare, lemon	(Sml) 19
Grilled Local Flathead	26
Served with chips, side salad, tartare, lemon	(Sml) 20
Prima Vera Ricotta Gnocchi	25
Prosciutto, asparagus, mixed mushrooms, chardonnay cream 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

350g Porterhouse Steak 37**

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**

Chiang Mai 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

Mains

Atlantic Salmon Tart 22

salmon, mascarpone and dill filling served with rocket salad, slow cooked truss tomatoes, with fried capers and a balsamic reduction

Kangaroo Risotto 26

grilled rare kangaroo fillet on beetroot risotto, koo wee rup asparagus, goats cheese, balsamic reduction topped with sweet potato crisps (gf)

Tandoori Chicken 26

grilled chicken breast marinated in tandoori spices Indian rice, raita, shaved cucumber coriander salad served with fresh lime

Baked Flounder 33

whole flounder oven baked, served with chips, salad and chimichurri sauce (gf)

Seafood Paella 31

wonthaggi club paella with jasmine rice, chicken, chorizo, prawns, calamari, scallops, white fish, mussels, house made chili, garlic and spice paste (gf)

Rib Eye 39

300g rib eye cooked on the bone with thick cut chips garden salad and an array of sauces (garlic butter, seeded mustard, smokey BBQ sauce (gf)

Dessert

Banana Ice Cream Sundae 9

banana ice cream sundae with Kahlua caramel sauce and brown sugar crumble



Not a member ?? Join today !!!

Desserts

Vanilla Panna Cotta with passionfruit syrup and pistachio biscotti	8	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
<i>Add Syrup: 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*

Seniors Pasta **17**

*chicken, bacon, roast pumpkin,
cream, white wine garlic sauce, spinach*

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 <i>today's soup and a small garlic bread</i>	7
Southern Fried Winglets (10) <i>with chipotle mayo</i>	7
Arancini (3) <i>tomato, feta and spinach risotto balls, served on spinach, topped with parmesan and basil pesto on the side</i>	8
Chicken Tacos (2) <i>soft tortilla, with corn salsa, southern fried chicken and chipotle slaw</i>	11
Pepperoni Pizza <i>tomato sugo, caramelized onion mozzarella, vintage tasty, oregano and salami</i>	12
Mushroom Pizza <i>tomato sugo, spinach, mixed local mushrooms, mozzarella, goats cheese, balsamic & shaved sweet potato crisps</i>	13
Teriyaki Beef Sliders (2) <i>marinated beef, rainbow slaw, grilled pineapple</i>	13
Beef Curry <i>beef rogan josh curry served with turmeric rice and poppadum</i>	15
Quiche Lorraine <i>served with chips and small salad</i>	15
Linguine a la Pollo <i>chicken, bacon, roast pumpkin, cream, white wine garlic sauce, spinach</i>	15

Gf on request

Wine List

		150ml	750ml
Sparkling		GLASS	BOTTLE
Rothbury Estate	Sparkling	\$6	\$23
Yellowglen Yellow	Sparkling	\$7.5	\$32
Alexander Hill	Moscato Vivace	\$6.2	\$28
Chandon Brut	Sparkling		\$59

		150ml	250ml	750ml
White		GLASS	LARGE	BOTTLE
Eaglehawk	Riesling	\$6.2	\$9.3	\$28
Rothbury Estate	Sauv Blanc	\$6	\$9	\$23
Oyster Bay (NZ)	Sauv Blanc	\$8.5	\$12.75	\$36
Twin Islands (NZ)	Sauv Blanc	\$8.5	\$12.75	\$36
Yalumba	Pinot Grigio	\$7.2	\$10	\$33
Rothbury Estate	Chardonnay	\$6	\$9	\$23

		150ml	250ml	750ml
Red		GLASS	LARGE	BOTTLE
Willowglen	Rose	\$6	\$9	\$23
ByTheWay (BTW)	Pinot Noir	\$6.5	\$9.75	\$30
Yeringa Ridge	Merlot	\$6.2	\$9.3	\$28
Morgans Bay	Cab Merlot	\$7.2	\$10	\$33
Rothbury Estate	Shiraz Cab	\$6	\$9	\$23
Billy's Shadow	Cab Sauv	\$6.5	\$9.75	\$30
Wolf Blass Bilyara	Shiraz	\$6.5	\$9.75	\$30
Patchwork	Shiraz	\$9.9	\$14.85	\$44

LOCAL WINES

White	BOTTLE 750ml
Lightfoot & Sons Chardonnay <i>2016 Chardonnay from Gippsland</i>	\$42
Red Hill Estate Chardonnay <i>2016 Chardonnay from Mornington Peninsula</i>	\$43
Dirty Rizza – Dirty Three Riesling <i>2018 premium wine from South Gippsland.</i>	\$45

Red	BOTTLE 750ml
Lithostylis Pinot Nouveau <i>2016 South Gippsland Strawberry Rose.</i>	\$34
All the Dirts -Dirty Three Pinot Noir <i>A 2017 premium wine from South Gippsland.</i>	\$45
The Gurdies Shiraz <i>2015 Cool Climate Syrah has more subtle berry. Great with Steak</i>	\$47

BEER List

Heavy	Stubby,	Pot, Schooner	
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
Rusty Yak Ginger Beer		\$5.50	\$8
Guest Tap Beers		\$6	\$8.50

Coopers <i>Red, Green,</i>	\$6.70
Furphy	\$6.70
Wonthaggi Club Brew(s)	\$7
Pure Blonde	\$7
Coopers <i>Yellow,</i>	\$7.50
Crown Lager	\$7.50
Corona	\$7.5
Stella Artois	\$7.5
Obrien Red <i>gluten free</i>	\$9.5
Guinness Can 440ml	\$10

Mid / Light

Great Northern		\$4.90	\$6.60
Cascade Prem Light	\$5.80	\$4	\$5.60
XXXX Gold Can	\$6		

Cider

Mercury Draught		\$5.20	\$7.20
Strongbow Rose		\$9.00	
Bulmers Pear	\$7.50		
5 Seeds	\$7		
Blonde Low Carb/Joule	\$7		

RTD

Smirnoff Ice Double Black	\$12
Canadian Club & Dry Stubby	\$11
Jack Daniels & Cola Stubby	\$11
Jim Beam & Cola Can	\$11
Bundy & Cola Can	\$11
Cruizer Stubby	\$9.50