



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 2 for 1 menu

*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	(half) 16.5
Choose from our gluten free sauces: gravy, mushroom, peppercorn, or garlic butter	
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

GF on
Request

Beef & Guinness Pie

21

chunky beef, slow cooked in Guinness gravy with carrots, peas and potato. topped with mash and parmesan cheese, served with steamed vegetables

Satay Chicken

25

marinated chicken tenders, roasted cashew, coriander, carrot, shaved cucumber salad, served with steamed rice and topped with a house made satay sauce

GF on
Request

Seafood Risotto

26

mussels, prawns, scallops and fish pieces, in a stock-based risotto, with dill, peas, lemon and spinach

Macadamia Crusted John Dory

26

grilled john dory in a panko macadamia crumb, served with aioli, chips and salad

Crumbed Lamb Cutlets

29.5

3 crumbed lamb cutlets, served on mash, with bacon, onion gravy and seasonal vegetables

Desserts

Lime Panna Cotta	9
served lemon curd, berry coulis & hazelnut crumb	
Sticky Date Pudding	9
with butterscotch sauce, vanilla ice cream & hazelnut praline	
Churros	9
freshly cooked, rolled in cinnamon sugar with Nutella sauce & vanilla ice cream	
White Choc & Raspberry Brulèe	10
served with vanilla ice cream, & hazelnut crumble	
Dropped Ice Cream	6
upside down chocolate dipped waffle cone, vanilla ice cream, crushed nuts, whipped cream & topping	
Liqueur Coffee	9
<i>(with your choice of liqueur)</i>	
Liqueur Affogato	10
<i>(with your choice of liqueur)</i>	
Espresso Martini	16

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 **\$3**

Add **DESSERT** to your Seniors Meal **\$5**

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

Dropped Ice Cream

*upside down chocolate coated waffle cone,
ice cream, nuts, whipped cream & topping*

Orange & Almond Cake

*Served warm, topped with apricot jam,
Toasted almonds & vanilla ice cream*

Gluten Free

Fruit Crumble & Ice cream

see specials for today's filling

LIGHT LUNCH

Monday - Friday 12pm-2pm

(not available on public holidays)

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

Wine List

		150ml	200ml	750ml
Sparkling		GLASS	Piccolo	BOTTLE
Rothbury Estate	Sparkling	\$6.50		\$27.5
Wolf Blass Bilyara	Brut			\$33
Yellowglen Yellow	Sparkling		\$9.00	
Alexander Hill	Moscato Vivace	\$6.70		\$29

		150ml	250ml	750ml
White		GLASS	LARGE	BOTTLE
Eaglehawk	Riesling	\$6.70	\$10	\$29
Rothbury Estate	Sauv Blanc	\$6.50	\$9.75	\$27.5
Oyster Bay (NZ)	Sauv Blanc	\$8.70	\$13.00	\$38
Yalumba	Pinot Grigio	\$7.40	\$10.30	\$34
Rothbury Estate	Chardonnay	\$6.50	\$9.75	\$27.5

		150ml	250ml	750ml
Red		GLASS	LARGE	BOTTLE
Willowglen	Rose	\$6.70	\$10	\$29
T'Gallant	Pinot Noir	\$7.50	\$11.00	\$33
Yeringa Ridge	Merlot	\$6.70	\$10	\$29
Morgans Bay	Cab Merlot	\$7.50	\$11	\$33
Rothbury Estate	Shiraz Cab	\$6.50	\$9.75	\$27.5
Private Release	Cab Sauv	\$8.70	\$13.00	\$38
19 Crimes	Shiraz	\$7.50	\$11	\$33

LOCAL WINES

White **BOTTLE 750ml**
 Lightfoot & Sons Chardonnay \$45
2016 Chardonnay from Gippsland

Red Hill Estate Chardonnay \$45
2016 Chardonnay from Mornington Peninsula

Purple Hen Riesling \$48
2017 semi sweet with light floral notes.

Red **BOTTLE 750ml**
 Lithostylis Pinot Nouveau \$35
2016 South Gippsland Strawberry Rose.

All the Dirts -Dirty Three Pinot Noir \$48
A 2018 premium wine from South Gippsland.

Purple Hen Shiraz \$48
2017 Cool Climate has more subtle berry. Great with Steak

Drinks List

Beer	Stubby,	Pot,	Schooner
Carlton Draught		\$5.60	\$8.20
VB		\$5.60	\$8.20
Carlton Black		\$5.60	\$8.20
Carlton Dry		\$5.80	\$8.50
Yak Ales		\$5.80	\$8.50
4Pines Varieties		\$6.80	\$10
Guest Tap Beers		\$6.80	\$10

Coopers <i>Red, Green,</i>	\$8
Furphy	\$8
Pure Blonde	\$8
Crown Lager	\$8
Corona	\$8
Obrien Red <i>gluten free</i>	\$9.50
Coopers <i>Yellow,</i>	\$9.50
Guinness Can 440ml	\$9.50

Mid / Light

Great Northern		\$5.20	\$7.60
Cascade Prem Light	\$6.5	\$4.50	\$6.55
XXXX Gold Can	\$7		

Cider

Mercury Draught		\$5.60	\$8.20
Strongbow Rose		\$11	
Bulmers Pear	\$8		
Strongbow Original	\$8		
Blonde Low Carb/Joule	\$8		

RTD

Smirnoff Ice Double Black	\$12.50
Canadian Club & Dry Stubby	\$12
Jack Daniels & Cola Stubby	\$12
Jim Beam & Cola Can	\$11.50
Bundy & Cola Can	\$11.50
Cruizer Stubby	\$9.50