



The Wonthaggi Club

The Bistro

7 days a week

*Our Bistro is Open
for Lunch & Dinner*

7 days a week

In addition, we have an

ALL DAY MENU

available

in the Stage 1 Bar and Lounge

Stage 1

bar and lounge

*Please let our friendly staff
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.*

Enjoy your meal!

**My1
Club**
.com.au

**My1
Club**
rewards

**My1
Club**
points

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

Tight-As Menu

Members get 20% off our regular menu,

plus specials on the Tight-As Menu

*5pm-8pm Tuesday Nights**

Not a Member? Join TODAY!

WEDNESDAY

Celebrity Parma

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

Only \$15, or \$18 with a pot.

*12pm-8pm Wednesdays**

THURSDAY

\$11 Seniors Meals

*Lunch and Dinner, Every Thursday**

Steak Night

Enjoy our Steak Special from only \$25

Steak and a Glass of Wine only \$28

Two Steaks Steaks & a bottle of wine only \$50

Steaks come cooked to your liking,

with your choice of sauce and sides

*5pm-8pm Thursday Nights**

FRIDAY

Raffles, News & Cash Draws

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

STARTERS

Garlic Bread (4)	\$8
Garlic & Cheese Bread (4)	\$8.5
Bruschetta toasted sour dough, mozzarella & tomato, onion, basil & balsamic	\$9
Pork Belly Spring Roll (2) house made with sweet chilli soy	\$8.5
Bacon Buddies (3) - GF on request potato skins, bacon, cheese, spring onion & sour cream	\$8.5
Wedges with sweet chilli and sour cream	\$9
Southern Wings (5) - GF on request with chipotle aioli	\$11
Brisket Loaded Chips -GF on Request chips, BBQ brisket, cheese & sour cream	\$10

PIZZA

Pork Belly pork belly, red onion, garlic, bbq, chipotle aioli & mozzarella	\$17
Beef & Jalapeno smokey BBQ beef, jalapeno & mozzarella	\$17
Prawn tomato, cashew, prawn, rocket & mozzarella	\$18
Margarita tomato, bocconcini, basil & mozzarella	\$14
Pepperoni crème fraiche, pepperoni, onion & mozzarella	\$15
Roast Vegetable tomato pesto, capsicum, semi tomato, rocket & mozzarella	\$14

MAINS

275g Porterhouse - GF on request	\$32
cooked to your liking with chips & salad or seasonal vegetables and your choice of sauce: gravy, pepper, house made BBQ, mushroom or garlic butter	
creamy seafood sauce	\$8
Pork Belly - GF on request	\$28
crispy skin pork belly on creamy mash, with house made bbq sauce, orange, fennel & rocket salad	
Beef Cheek - GF on request	\$31
beef cheek braised in sticky Asian broth, served on fragrant cous cous salad, topped with slaw	
Crumbed Lamb Cutlets (3)	\$28
on creamy mash with bacon, gravy, caramelised onion, and seasonal vegetables	
Chicken Schnitzel	\$23
with chips & salad, or seasonal vegetables and your choice of sauce: gravy, pepper, housemade BBQ, mushroom or garlic butter	
creamy seafood sauce	\$8
Chicken Parma	\$25
with your choice of chips & salad or seasonal vegetables	
Taco Board (one of each)	\$13.5
- Brisket, slaw, salsa & chipotle aioli - Crumbed fish, slaw, salsa & chipotle aioli - Southern Chicken, salsa & chipotle aioli	
TWC Burger	\$17.5
house made beef pattie on toasted milk bun with aioli, lettuce, tomato, bacon, cheese & relish served with a side of chips	
Steak Sandwich	\$17.5
160g steak, bacon, caramelised onion, tomato relish, lettuce, egg, aioli served on toasted sour dough with a side of chips	

MAINS

Flathead Fillets	\$25
grilled in bread crumbs or fried in crispy batter served with either chips & salad or seasonal vegetables tartare and lemon	
Calamari Salad - GF on Request	\$23
pan fried chilli lime calamari tossed through a salad of mango, tomato, cucumber, red onion & fried tortilla chips with a side of lemon mayo	
Caesar Salad - GF on Request	\$16
cos lettuce, bacon, poached egg, croutons, parmesan & homemade dressing anchovies available on request	
Chicken Caesar - GF on Request	\$18
caeser with 3 grilled tenderloins	
Prawn Caesar - GF on Request	\$24
caeser with 5 grilled prawn cutlets	
Chargrilled Chicken Satay - GF on Request	\$24
char grilled chicken thigh served on coconut rice, with house made satay, asian slaw & toasted sour dough	
Chicken & Chorizo Fettuccini	\$22
semi dried tomato pesto, roast pumpkin, chorizo, cherry tomatoes, chicken, cashews finished with rocket & parmesan	
Veg Fettuccini	\$21
semi dried tomato pesto, roast pumpkin, cashews cherry tomatoes, finished with rocket & parmesan	

KIDS MEALS

Kids Steak & Chips	\$9
Lasagne & Chips	\$9
Nuggets & Chips	\$9
Kids Fish & Chips	\$9

Kids meals come with ice cream & topping

SENIORS MEALS

Seniors Soup <i>(when ordered with a main)</i>	\$2
Schnitzel with your choice of gravy and your choice of chips & salad or seasonal vegetables	\$14
Parma with chips & salad or seasonal vegetables	\$15
Flathead Fillets grilled in bread crumbs or fried in crispy batter with chips & salad or seasonal vegetables	\$15
Pork Belly with mash, veggies & apple sauce	\$16
Chicken Caesar Salad cos lettuce, bacon, poached egg, croutons, chicken homemade dressing anchovies available on request	\$16
Crumbed Lamb Cutlets (2) with mash, bacon, greens, gravy & caramelised onions	\$17
Prawn Fettuccini <i>(Veg option available)</i> 5 tiger prawns in creamy garlic sauce with roasted pumpkin and rocket	\$15
Seniors Roast <i>(see today's specials)</i>	\$15

COFFEE & TEA

	Mug	Cup	
Latte	\$4.5	\$3.9	
Cappuccino	\$4.5	\$3.9	
Flat White	\$4.5	\$3.9	
Long/Short Black	\$4.5	\$3.9	
Affogato		\$8	
Add Syrup: Vanilla, Hazelnut, Caramel		0.40c	
Iced Coffee		\$5.5	
Iced Chocolate		\$5.5	
Hot Chocolate			\$4.5
Chai Tea Vanilla, Spiced, Matcha		\$4.5	
Turmeric Latte		\$3.9	
Lipton Tea Varieties			\$4

DESSERTS

Orange & Almond Cake - GF on request	\$9
warm orange cake with apricot marmalade toasted almonds & vanilla ice cream	
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	
Chocolate & Berry Mess -GF on Request	\$9
raspberry jelly, chocolate mousse topped with whipped cream, choc chip cookie & mixed berries	
Lemon Tart - GF on request	\$9
house made lemon curd in pastry topped with persian fairy floss & vanilla ice cream	
Dropped Ice Cream	\$6
upside down chocolate dipped waffle cone, vanilla ice cream, crushed nuts, whipped cream & topping	
Liqueur Coffee	\$8.5
with your choice of liqueur	
Liqueur Affogato	\$9
with your choice of liqueur	
Espresso Martini	\$16

CHEF'S RECOMMENDATIONS

Soup of The Day	\$8
Roast of The Day	\$23
Tasmanian Scallops – GF on request 8 bass coast half shell scallops on a piece of crispy pork belly baked with sweet chilli jam served with a rocket walnut parmesan salad.	\$26
Seafood Paella – GF on Request prawns, scallops, mussels, clams, chicken & chorizo baked in fragrant saffron rice with peas & tomato	\$31
Gold Band Snapper fresh gold band snapper on penang curry of pumpkin, eggplant, peas, tomato topped with lychee slaw & lime dressing	\$27.⁵⁰
Scotch Fillet - GF on Request 400g scotch fillet cooked to your liking served with chips & salad or seasonal vegetables with your choice of sauce	\$35
Lamb Kofta Pizza lamb kofta pieces on tomato base with rocket, pinenuts, caramalized onion, fetta & topped with mozzarella	\$17
Haloumi Salad haloumi pieces marinated in southern spices & fried, served on fragrant pearl cous cous, pumpkin & spinach salad with sumac yoghurt	\$19

SENIORS DESSERT

Seniors Chocolate Mousse with any main meal purchase	\$4
Dropped Ice Cream with any main meal purchase	\$4

WINE LIST

Sparkling	150ml GLASS	200ml	750ml Piccolo
BOTTLE			
Rothbury Estate Brut	\$6.50		\$27.5
Alexander Hill Moscato Vivace	\$6.70		\$29
Chandon NV Brut			\$60
Yellowglen Yellow/Pink		\$9	

White	150ml GLASS	250ml LARGE	750ml 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	\$38
Yalumba Pinot Grigio	\$7.40	\$10.30	\$34
Rothbury Estate Chardonnay	\$6.50	\$9.75	\$27.5

Red	150ml GLASS	250ml LARGE	750ml BOTTLE
Willowglen Rose	\$6.70	\$10	\$29
T'Gallant Pinot Noir	\$7.50	\$11	\$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	\$38
19 Crimes Shiraz	\$7.50	\$11	\$33

LOCAL WINES

White	BOTTLE 750ml
Purple Hen Riesling <i>2017 semi sweet with light floral notes.</i>	\$48
Dirty 3 - Dirty Rizza <i>2019 Riesling, fruit picked from Berrys Creek, and Hologates Rd.</i>	\$48
Wild Dog Chardonnay <i>2016 Chardonnay from Gippsland</i>	\$45
Red Hill Estate Chardonnay <i>2016 Chardonnay from Mornington Peninsula</i>	\$45
Clair de Lune Super Moon Chardonnay \$45 <i>2016 Fully Oaked</i>	

Red	BOTTLE 750ml
All the Dirts -Dirty 3 Rose <i>2019. All the fun of summer, local fruit & winemaking excellence</i>	\$48
Lithostylis Pinot Nouveau <i>2016 South Gippsland Strawberry Rose.</i>	\$35
All the Dirts -Dirty 3 Pinot Noir <i>A 2019 premium wine from South Gippsland.</i>	\$48
Clair de Lune Super Moon Pinot Noir <i>2016 East Gippsland fruit with a well-rounded finish</i>	\$48
Purple Hen Shiraz <i>2017 Cool Climate has more subtle berry. Great with Steak</i>	\$48

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>	\$7.50	
Furphy	\$7.50	
Pure Blonde <i>Organic</i>	\$7.50	
Crown Lager	\$7.50	
Corona	\$7.50	
Carlton Dry Peels <i>lime</i>	\$7.50	
Obrien Red <i>gluten free</i>	\$10	
Coopers Stout <i>Yellow</i>	\$10	
Guinness Can 440ml	\$10	
 Mid / Light / Zero		
Great Northern		\$5.20 \$7.60
Cascade Prem Light	\$6	\$4.50 \$6.55
XXXX Gold Can	\$7	
Carlton Zero 0% <i>abv</i>	\$6	
 Cider		
Strongbow Rose	\$7.50 (150ml)	\$10 (250ml)
Mercury Draught		\$5.60 \$8.20
Pear Cider	\$7.50	
Strongbow Original	\$7.50	
Blonde Low Carb/Joule	\$7.50	
 RTD		
Canadian Club & Dry Stubby	\$12	
Jack Daniels & Cola Stubby	\$12	
Jim Beam & Cola Can	\$11.50	
Bundy & Cola Can	\$11.50	
Cruizer Stubby	\$10	
Brookevale Peach Iced Tea	\$10	
Mercury HARD Raspberry	\$10	

ALL DAY MENU

Wedges \$9
with sweet chilli & sour cream

Wings \$11
with chipotle aioli

Taco \$13.5
- brisket, slaw & salsa
- crumbed fish, slaw, aioli & salsa
- southern chicken slaw, aioli & salsa

Brisket Loaded Chips \$10
chips, brisket, cheese & sour cream

TWC Burger with Chips \$17.5
house made beef pattie on toasted milk
bun with aioli, lettuce, tomato, bacon,
cheese & relish. served with a side of chips

Steak Sandwich with Chips \$17.5
160g steak, bacon, caramelised onion,
tomato relish, lettuce, egg, aioli & chips

Crumbed Flathead \$25
grilled in bread crumbs
with chips & salad

Schnitzel \$23
with chips & salad and either garlic butter,
gravy, pepper, BBQ, or mushroom sauce.

Seafood Sauce extra \$8

Parma \$25
with chips & salad

ALL DAY PIZZA

Pork Belly	\$17
Pork belly, red onion, garlic, bbaq, chipotle aioli & mozzarella	
Beef & Jalapeno	\$17
Smoked beef, harissa, jalapeno & mozzarella	
Prawn	\$18
Tomato, cashew, prawn, rocket & mozzarella	
Margarita	\$14
Tomato, bocconcini, basil & mozzarella	
Pepperoni	\$15
Crème fraiche, pepperoni, onion & mozzarella	
Roast Veg	\$14
Tomato pesto, capsicum, semi tomato, rocket & mozzarella	

Stage 1

bar and lounge