

Breads

Garlic flat bread \$11.5

Garlic flat bread with mozzarella \$12.5

**Flat bread with olive oil and
poppy seed za'atar \$12**



Add a dip \$6

Hummus or baba ghanoush



Share & Entrée Plates

Steamed pork wontons \$17

With chilli oil and sesame sauce

Crispy fried spicy prawns (8) \$17.5

With garlic aioli

Vegetable spring rolls (VEG) \$16.5

With chilli caramel and crisp lettuce

Mezze plate \$24.5

With hummus, marinated olives, house pickled vegetables,
thyme baladie and warm turkish bread



Thai coconut & tamarind grilled calamari (GF) \$18.5

With green papaya salad



KEY: V = Vegan GF = Can be gluten free VEG = Vegetarian

Burgers/Sandwich/Fajitas

Classic beef burger and chips \$28

Beef patty, cheese, bacon, tomato relish and mustard mayonnaise
Gluten free bun additional \$3

Club burger with chips \$29.5

Beef patty, cheese, bacon, onion rings, onion jam and
truffle mayonnaise
Gluten free bun additional \$3

Prawn Po' Boy with chips \$32

Spicy prawn sandwich with chilli, mayonnaise,
pickles, lettuce and fresh tomato

Chicken Fajitas \$34

Sizzling plate with spiced chicken, vegetables, sour cream, salsa,
rocket and tortilla



Vegetable Fajitas (VEG) \$28

Sizzling plate with spiced vegetables, sour cream, salsa, rocket
and tortilla

Club Classics

Chicken Parmigiana \$29.5

With chips and garden salad

Chicken schnitzel \$29

With chips and garden salad

Beer-battered fish & chips \$29

With garden salad and lemon aioli

Salt & pepper calamari \$28

With chips, garden salad and lemon aioli

Grilled blue grenadier fillet (GF) \$29

With brown lemon & caper butter, chips and garden salad

Linguine Portarlington Mussels (GF) \$35

With prawns and scallops in a white wine, capers, confit garlic and dill cream sauce

Smokey soy BBQ ribs (GF)

Half rack \$36 Full rack \$47

With slaw and waffle fries

From the Grill

300g Scotch fillet* (GF) \$47

With chips and garden salad

300g Porterhouse* (GF) \$43

With chips and garden salad

***Sauces (GF)**

Served with a choice of green peppercorn, mushroom gravy, gravy or cafe de paris butter



12" Pizza

(Gluten free base additional \$5)

Margherita \$20 (VEG)

Napoli sauce, mozzarella, cherry tomato & basil

Meat Lovers \$25

Napoli sauce, mozzarella, steak, chicken, ham, bacon, pepperoni & BBQ sauce

Hawaiian \$21

Napoli sauce, mozzarella, ham & pineapple

Capricciosa \$25

Napoli sauce, mozzarella, ham, mushroom, anchovies and olives

BBQ Chicken \$24

Napoli sauce, mozzarella, chicken, pineapple, red onion, bacon & BBQ sauce

Mexican \$25 (VEG)

Napoli sauce, mozzarella, roasted peppers, zucchini, red onion, jalapenos & coriander

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Sides & Salads

Turkish bread roll \$3.5

Bowl of chips \$11

With aioli and ketchup

Potato waffle fries \$14

With sweet chilli and sour cream

House pickled vegetables (GF) (V) \$9.5

Steamed seasonal vegetables (GF) (V) \$9.5

With herb oil

Garden salad

Sml \$8.5 lrg \$15.5

With bean sprouts and spicy tamarind dressing

Thai green papaya & snake bean salad (V) (GF)

Sml \$11.5 lrg \$18.5

With cashews, bean sprouts and spicy tamarind dressing

**Rocket, charred pear, toasted walnut
& shaved parmesan salad (V) (GF)**

Sml 11.5 lrg \$18.5

With balsamic dressing

Roasted pepper salad (V) (GF)

Sml \$11.5 lrg \$18.5



With chickpeas, grilled zucchini za'atar and toasted almonds

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Kids

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\$14.5

Fish and chips

Calamari and chips

Chicken parmigiana and chips

Chicken schnitzel and chips

Tomato and mozzarella pizza

Cheeseburger and chips

Desserts

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Lemon curd tart (GF) \$13

With cream and blood orange sorbet

Hot chocolate pudding \$13

With chocolate sauce, vanilla bean ice cream and salted caramel

Raspberry & white chocolate mousse \$13

With berry couli, charred meringue and toasted almonds

QR Codes are used in this menu for information on ingredients you might not be sure about
Our Pizzas are cooked inside our stone based gas fired pizza oven

Portarlinton Golf Club makes every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. However there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum, although we have strict cross contamination policies; we can not guarantee a total absence of these products in any of our menu items

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