





KITCHEN AND BISTRO

## BREADS

|                                      | M    | NM   |
|--------------------------------------|------|------|
| <b>Garlic Bread (V)</b>              | \$8  | \$10 |
| <i>Garlic herb butter on Turkish</i> |      |      |
| <i>Add cheese</i>                    | \$3  | \$4  |
| <b>Bread &amp; Dips (V)</b>          | \$18 | \$20 |
| <i>House baked bread served with</i> |      |      |
| <i>chef's two dips &amp; olives</i>  |      |      |
| <i>Add feta</i>                      | \$6  |      |

## BURGERS & TACOS

|  |      |      |
|--|------|------|
| <b>Cheese Burger</b>                           | \$18 | \$20 |
| <i>Wagyu beef patty, cheese,</i>               |      |      |
| <i>lettuce, tomato, caramelised</i>            |      |      |
| <i>onion and tomato ketchup</i>                |      |      |
| <b>The Lodge</b>                               | \$23 | \$25 |
| <i>Wagyu beef patty, bacon, cheese,</i>        |      |      |
| <i>lettuce tomato, gherkins, beetroot,</i>     |      |      |
| <i>aioli and smoky bourbon bbq</i>             |      |      |
| <b>Korean Grilled Chicken Burger</b>           | \$22 | \$24 |
| <i>Asian slaw, kimchi, kewpie mayonnaise</i>   |      |      |
| <i>Add Bacon</i>                               | \$4  |      |
| <b>Plant Based Burger (V)</b>                  | \$23 | \$25 |
| <i>Plant protein patty with green oak,</i>     |      |      |
| <i>tomato, aioli, pineapple &amp; beetroot</i> |      |      |
| <i>relish</i>                                  |      |      |
| <i>Add guacamole</i>                           | \$3  |      |
| <b>Trio Seafood Taco</b>                       | \$25 | \$26 |
| <i>Grilled prawns, fried soft-shell crab,</i>  |      |      |
| <i>battered barramundi, green oak, lime</i>    |      |      |
| <i>dill mayo, pineapple salsa and sweet</i>    |      |      |
| <i>chilli citrus reduction</i>                 |      |      |
| <i>Add guacamole</i>                           | \$3  |      |

## DESSERTS

|                             |      |
|-----------------------------|------|
| <b>Ice Cream Sundae</b>     | \$8  |
| <b>Cinnamon Panna Cotta</b> | \$15 |
| <i>Raspberry Coulis</i>     |      |
| <b>Sticky Date Pudding</b>  | \$15 |

## STARTERS & SHARES

|  | M    | NM   |
|--|------|------|
| <b>Chips (V)</b>                         | \$12 | \$13 |
| <i>Bowl of chips with sea salt &amp;</i> |      |      |
| <i>garlic infused aioli</i>              |      |      |
| <b>Crispy Wedges (V)</b>                 | \$13 | \$14 |
| <i>Sour cream and sweet chilli sauce</i> |      |      |
| <b>Waffle Fries (V)</b>                  | \$14 | \$15 |
| <i>Sour cream and sweet chilli sauce</i> |      |      |
| <b>Vege Spring Roll (V)</b>              | \$15 | \$16 |
| <i>Sweet chilli citrus reduction</i>     |      |      |
| <b>Buffalo Wings (GF)</b>                | \$22 | \$23 |
| <i>Waffle fries and aioli</i>            |      |      |
| <b>Salt and Pepper Squid (GF)</b>        | \$23 | \$25 |
| <i>Served with Asian slaw</i>            |      |      |
| <i>Upgrade to main size</i>              | \$7  |      |
| <b>Bean Nachos (V, GF)</b>               | \$18 | \$20 |
| <i>Spicy beans, cheese, jalapeños,</i>   |      |      |
| <i>guacamole, pico de gallo and</i>      |      |      |
| <i>sour cream</i>                        |      |      |
| <b>Jalapeño Bomb (V)</b>                 | \$16 | \$17 |
| <i>Dill mayo and parmesan</i>            |      |      |

## BOWLS

|   |      |      |
|---|------|------|
| <b>Roast Pumpkin and Feta Salad (V, GF)</b> | \$18 | \$20 |
| <i>With crisp lettuce, house dressing</i>   |      |      |
| <i>and pepita</i>                           |      |      |
| <i>Add chicken</i>                          | \$7  |      |
| <b>Fresh Prawn Salad (GF)</b>               | \$24 | \$26 |
| <i>Green paw paw, cucumber,</i>             |      |      |
| <i>orange segment, pomegranate,</i>         |      |      |
| <i>avocado puree, green oak, mint</i>       |      |      |
| <i>and champagne vinaigrette</i>            |      |      |
| <b>Thai Beef Salad</b>                      | \$24 | \$26 |
| <i>Mixed Asian herbs, tomato,</i>           |      |      |
| <i>cucumber, carrot, Spanish onion,</i>     |      |      |
| <i>cashew, crisp noodles with Thai</i>      |      |      |
| <i>dressing</i>                             |      |      |

## SIDES

|                        |     |     |
|------------------------|-----|-----|
| <b>Mash</b>            | \$7 | \$8 |
| <b>Garden Salad</b>    | \$7 | \$8 |
| <b>Grilled Chicken</b> | \$7 | \$8 |
| <b>Steamed Veg</b>     | \$7 | \$8 |

### PUBLIC HOLIDAY SURCHARGE:

A 10% surcharge will apply on public holidays

## SIGNATURE

M NM

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### Lemongrass Chicken Curry \$26 \$27

Malay style lemongrass chicken curry, jasmine rice, papadum, cucumber and onion

Add tortilla bread \$4

### Basil Pesto Linguine (V) \$20 \$22

Homemade creamy basil pesto, sundried tomato, linguine, pine nuts and parmesan

Add chicken \$7

### Chilli-lemon Scallop and Prawn Linguine \$35 \$37

Chilli charged scallop and prawn linguine with spinach, capers and lemon butter broth

### Slow Roast Lamb Shoulder (GF) \$33 \$35

Served with mash, garlic beans and jus

### Market Fish of the Day Enquire MP

### Seafood Gambe (GF) \$34 \$35

Prawns, squid and barramundi in a Cajun style broth with chorizo and saffron basmati rice

### Sticky Chilli Caramel Pork Belly Porchetta \$28 \$30

Cauliflower puree, roast pumpkin, braised cabbage and jus

### Prosciutto Wrapped Chicken Breast (GF) \$32 \$34

Stuffed with camembert and served with sweet potato mash, beans and creamy lime mustard \$32 \$34

### Seafood Plate \$32 \$34

Beer battered barramundi, salt and pepper squid, prawns, tartare sauce and lemon

### Pie of the Day Enquire

Served with chips or mash

## CLASSICS

### Chicken Schnitzel \$24 \$26

Panko crumbed chicken breast, chips, garden salad & choice of sauce

### Chicken Parmigiana \$26 \$28

Panko crumbed chicken breast, double smoked ham, chef's napolitana sauce, chips & garden salad

### French Parmigiana \$26 \$28

Panko crumbed chicken breast, bacon, avocado, Camembert cheese, bearnaise sauce with chips & garden salad

Upgrade mash and veg (V, GF) \$5

### Fish and Chips \$25 \$28

Beer battered barramundi fillet, chips, garden salad, lemon & home-made tartare sauce

### Gourmet Pork Bangers (GF) \$22 \$24

Two thick sausages, creamy mash, onion, green peas and chef's gravy

### Grain Fed Rump 250g \$28 \$30

Black angus mb 2+, msa, 120 days, NSW, beer-battered chips, garden salad and choice of sauce

Add prawns and béarnaise sauce \$10

Upgrade mash and veg \$5

Extra sauce (GF) \$2

Gravy, pepper, mushroom, aioli, bbq

## KIDS 10 YEARS & UNDER

### Cheese Burger with Chips \$12 \$14

### Fish and Chips with Tomato Sauce \$12 \$14

### Napoli Linguine with Cheese \$12 \$14

### Kids Schnitzel and Chips \$12 \$14

### Ice Cream \$4



OPEN 7 DAYS  
LUNCH 11:30AM – 2:30PM  
Sun - Tue  
DINNER 5:30PM – 8.30PM  
Wed - Sat  
DINNER 5:30PM – 9.30PM

bookings & enquiries  
asquithclub.au | (02) 9477 1364