

# Restaurant Menu

AUTUMN & WINTER 2026



menangle country club

## ENTRÉES

### Garlic Butter Baguettes **\$11**

With a balsamic glaze (V, NF)  
ADD MOZZARELLA \$2.00

### Pumpkin & Goat's Cheese Arancini **\$16**

Served with Napoletana sauce & rocket (V, GF, NF)

### Ricotta Stuffed Zucchini Flowers **\$16**

Topped with Parmigiano Reggiano & hot honey (V, NF)

### Fried Calamari (I) **\$18**

Served with shallot & burnt orange Kewpie (DF, NF)

### Pork & Spring Onion Dumplings **\$18**

Served with ginger & vinegar sauce (DF, NF)

### Pork Belly Bites **\$19**

Served with chilli & lime caramel sauce (GF, DF, NF)

## MAINS

### Cauliflower Schnitzel **\$25**

Served with chips, salad & gravy (DF, NF, VG)

### Chicken Schnitzel **\$26**

Served with chips, salad & gravy (DF, NF)

### Veal Schnitzel **\$29**

Served with chips, salad, gravy & a lemon wedge (DF, NF)

### Seafood Basket (I) **\$30**

Battered flathead, tempura prawns & dusted calamari served with chips, salad & tartare sauce (DF, NF)

### Malt-Brined Pork Cutlet **\$32**

Served with cauliflower purée, broccolini & a brown sugar jus (NF)

### Grilled Barramundi (I) **\$33**

Served with creamy mango purée, coconut rice cakes, Asian slaw & topped with a squid ink tuille (DF, NF)

### Pan-Fried Duck Breast **\$35**

Served with sweet potato gratin, spiced pumpkin purée, brussels sprouts & an orange sauce (GF, NF)

### Beef Short Rib **\$38**

Served with maple cinnamon pumpkin purée, buttered greens & red wine jus (GF, NF)

## FROM THE GRILL

(ALL STEAKS ARE SERVED WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE)

### Lamb Kofta Skewers **\$30**

Served with pitabread, tzatziki, tabouleh cous cous & lemon oil (NF)

### 250g Wagyu Rump MB5+ **\$40**

### 300g Wagyu Scotch Fillet MB5+ **\$58**

## SIDES

### Garden Salad **\$10**

Fresh greens, tomatoes, cucumber, Spanish onion & house dressing (VG, DF, GF, NF)

### Mixed Vegetable Bowl **\$10**

A serving of fresh, seasonal vegetables (V, GF, NF)

### Bowl of Chips **\$12**

Served with aioli (GF, DF, V, NF)

### Battered Potato Wedges **\$15**

Served with sweet chilli & sour cream (V, DF, NF)

## SALADS

### Autumn Pear Salad **\$22**

Rocket, pickled fennel, dried cranberries, pumpkin seeds, almond flakes, goat's cheese topped with a maple vinaigrette (V, GF)

### Roasted Pumpkin Wedge **\$22**

Served with spiced chickpeas, tabouleh salad & dressed with lemon tahini & balsamic glaze (VG, DF)

### Caesar Salad **\$23**

Baby gem lettuce, crispy bacon, fried egg, shaved parmesan cheese, croutons & Caesar dressing (NF)

### Add On

GRILLED CHICKEN \$6.00, GRILLED HALOUMI \$7.00, GRILLED PRAWNS \$8.00

## PARMIGIANA

### Vegan **\$27**

Cauliflower schnitzel topped with Napoletana sauce & cashew cheese (VG, DF)

### Napoli **\$28**

House-made chicken schnitzel topped with sliced ham, Napoletana sauce & mozzarella cheese (NF)

### BBQ **\$28**

House-made chicken schnitzel topped with bacon, BBQ sauce, onion relish & mozzarella cheese (NF)

## PASTA

FRESH HANDMADE PASTAS (GLUTEN-FREE & EGG-FREE OPTIONS AVAILABLE)

### Rigatoni Alla Vodka \$24

With vodka Napoletana sauce, stracciatella cheese & fresh basil (V, NF)

### Pumpkin, Sage & Goat's Cheese Ravioli \$26

Topped with burnt butter, hot honey, fried sage, toasted walnuts & parmesan crisp (V)

### Prawn Spaghetti (I) \$27

With chilli, confit garlic, fresh herbs & lemon white wine butter sauce (NF)

## BURGERS

(ALL SERVED WITH CHIPS - GLUTEN-FREE OPTIONS AVAILABLE)

### Korean Fried Chicken Burger \$25

With creamy slaw, Gochujang mayonnaise, cheddar cheese & yellow radish pickles

### Classic Cheeseburger \$25

With cheddar cheese, tomato sauce, mustard & pickles (NF)

### Steak Sandwich \$25

Turkish bread with lettuce, beetroot, tomato, house-made BBQ sauce & onion relish (DF, NF)

### Grilled Haloumi Burger \$25

With sambal mayonnaise, spinach & pickled onions (NF, V)  
(Vegan Option: swapped with crumbed tofu)

## DESSERTS

### Smoked Maple & Cinnamon Crème Brûlée \$12

Served with a pecan crumb & vanilla bean gelato (GF, V)

### Brown Sugar Meringue \$13


With caramelised banana, salted caramel, walnut crumb & Chantilly cream (GF, V)


### Neapolitan Baked Alaska \$14

Strawberry & vanilla gelato on a chocolate mud cake base, coated in torched meringue & served with chocolate ganache (V, NF)

### Chocolate Mud Cake \$15

Served with raspberry puree & fresh berries (VG, DF, GF)

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 [info@clubmenangle.com.au](mailto:info@clubmenangle.com.au)

(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED ORIGIN

## DAILY SPECIALS

NO MEMBERS DISCOUNT

MONDAY

### Chicken Schnitzel Burger \$20

Chicken schnitzel, lettuce, tomato, cheese & mayonnaise on a milk bun served with chips

### Beef Cheeseburger \$20

Cheddar cheese, tomato relish & American mustard on a milk bun served with chips

TUESDAY

### Tacos \$15

Three chef-selected tacos

Pair it with a Margarita for \$15

WEDNESDAY

### Beef Rump Steak \$20

Served with chips & gravy

THURSDAY

### Chicken or Veal Schnitzel \$15

Served with chips & gravy

FRIDAY

### All Main Pizzas \$15

Add an Aperol Spritz for \$15

SUNDAY

### Pork Roast \$25

With roast potatoes, carrots, peas, cauliflower bake, Yorkshire pudding & gravy (NF)

## LITTLE TROTTERS \$16

(ALL SERVED WITH APPLE JUICE & ICE CREAM)

### Nuggets & Chips

(DF, NF)

### Grilled Chicken Breast

Served with chips (GF, DF, NF)

### Napoleŧana Pasta

With parmesan cheese (NF)

### Kids Cheeseburger

Served with chips (NF)

  
menangle country club

# La Terrazza

at Club Menangle



## Antipasti

### Salumi Board - \$28

Prosciutto, truffle salami, mortadella, burrata, wood-fired bread (NF)

### Garlic & Cheese Pizza - \$12

Wood-fired garlic and mozzarella cheese pizza (V, NF)

## Bambini Menu (Mini Kids' Pizzas)

### Margherita Bambini - \$12

San Marzano tomato & stella mozzarella (V, NF)

### Ham & Cheese Bambini - \$14

San Marzano tomato, stella mozzarella, double smoked ham (NF)

## Dessert Pizzas

### Classic Nutella - \$15

Warm Nutella, icing sugar, crushed hazelnuts (V)

### Pistachio - \$20

Pistachio cream, white chocolate, crushed pistachios (V)

#### Additions:

Sliced banana + \$3

Fresh strawberries + \$4

Scoop of vanilla gelato + \$5

#### Operating Hours:

TUES - FRI: 5pm - 9pm

SAT - SUN: 12pm - 9pm

## Pizzas

### Margherita - \$20

San Marzano tomato, buffalo mozzarella, basil (V, NF)

### Tropicale - \$23

San Marzano tomato, stella mozzarella, double smoked ham, pineapple (NF)

### Diavola - \$23

San Marzano tomato, stella mozzarella, spicy salami, chili flakes (NF)

### Funghi - \$24

Baby bocconcini, wild mushrooms, garlic, parsley, extra virgin olive oil (V, NF)

### Prosciutto & Rocket - \$24

San Marzano tomato, buffalo mozzarella, prosciutto, fresh rocket, parmigiano (add burrata +\$8) (NF)

### Pollo Peri Peri - \$26

San Marzano tomato, stella mozzarella, peri peri chicken, roasted capsicum, red onion, fresh chili (NF)

### Mexicana - \$27

Tomato base, stella mozzarella, salami, chorizo, roast capsicum, Spanish onion, fresh chilli, jalapeño, oregano (NF)

### BBQ Meatlovers - \$27

BBQ sauce, stella mozzarella, salami, ham, smoked bacon, cabanossi (NF)

### Supreme Pizza - \$27

Ham, bacon, cabanossi, mushrooms, olives, onions, pineapple (NF)

### Garlic Prawn (I) - \$28

Stella mozzarella, marinated prawns, garlic, chili, parsley, lemon zest (NF)

#### Additions:

Add egg, cheese, mushrooms + \$3

Gluten-free pizza base + \$4

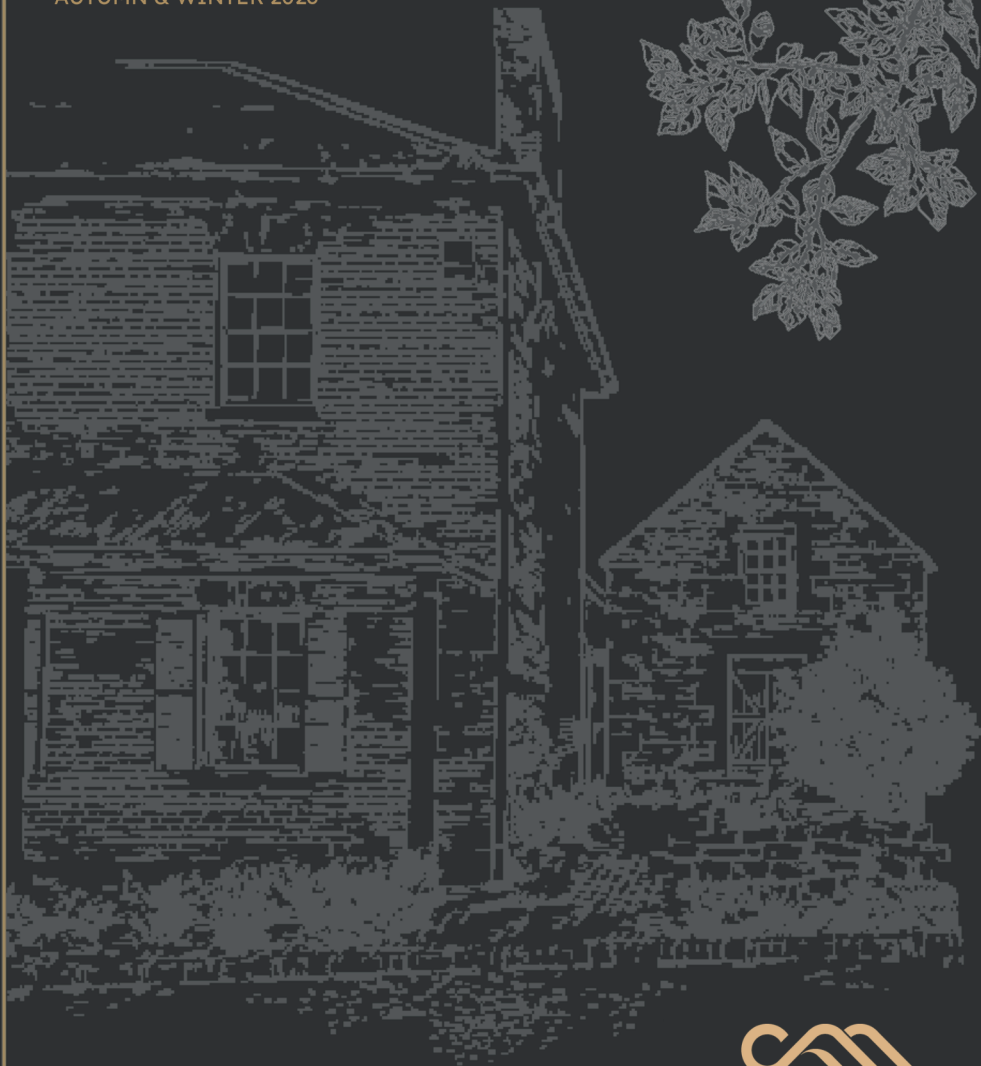
Add chicken +\$5

Add meat + \$6 (bacon, salami, sausage)

Add prawns + \$7

# Drinks Menu

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**TAP BEER**

	SCH	PINT
Great Northern	8.5	11
Hahn Super Dry	9	12
Carlton Dry	9	12
Victoria Bitter	9	12
Resch's	9	11.5
Tooheys New	9	11.5
Stone & Wood	11	14
Hard Solo	12	15
Canadian Club	12.5	15.5

**RED WINE**

	150ML	250ML	BOTTLE
Whipbird Pinot Noir, VIC	12	16.5	48
Robert Oatley Cabernet Sauvignon, NSW	14	19	55
Shy Pig Shiraz Cabernet Merlot, SA	9	11	28
Tempus Two Silver Cabernet Sauvignon, SA	9	11	30
Tempus Two Silver Shiraz, SA	9	11	30

**WHITE WINE**

	150ML	250ML	BOTTLE
ARA Sauvignon Blanc, NZ Shy Pig	12	16	38
Sauvignon Blanc, SA Majella	9	12	28
Riesling, NSW	13	17	50
Tempus Two Chardonnay, SA	10	12	30
Tempus Two Pinot Gris, SA	10	13	30
Shy Pig Moscato, SA	9	12	28

**ROSÉ WINE**

	150ML	250ML	BOTTLE
Rosabel Rosé, FRA Tempus Two	11	15	44
Silver Rosé, SA	9	12	30

**SPARKLING WINE**

	150ML	BOTTLE
Shy Pig Brut Cuvee, SA	8.5	28
Tempus Two Prosecco, SA	10	40
Wolfblass Pink Moscato, SA	9	35

## CLASSICS

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**Vodka Red Bull**  
Eristoff Vodka, Red Bull 15

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**Aperol Spritz**  
Aperol, Prosecco 18

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**Cosmopolitan**  
Eristoff Vodka, Cointreau, Cranberry 19

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**Mojito**  
Bacardi Rum, Lime, Mint 19

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**Old Fashioned**  
Makers Mark Whisky, Angostura Bitters 20

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**Amaretto Sour**  
Disaronno Amaretto, Angostura Bitters 22

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**Margarita**  
Patron Silver Tequila, Cointreau, Lime 22

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**Espresso Martini**  
Eristoff Vodka, Kahlua, Fresh Espresso 22

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**Fruit Tingle**  
Eristoff Vodka, Vok Blue Curacao, Raspberry 22

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**French Martini**  
Eristoff Vodka, Chambord, Pineapple 22

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**Long island Iced Tea**  
Eristoff Vodka, Bacardi Rum, Prince Albert Gin, Coyote Tequila, Cointreau 23

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## SIGNATURE

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**Bahama Mama**  
Bacardi Rum, Bundaberg Rum, Orange Juice, Pineapple Juice 24

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**Lemon Meringue Martini**  
Vanilla Absolut Vodka, Cointreau, Lemon 25

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**Strawberry Long Island**  
Eristoff Vodka, Bacardi Rum, Bombay Gin, Patron Tequila, Cointreau, Strawberry 26

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## MOCKTAILS

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**Pina Colada**  
Pineapple, Coco Lopez 12

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**Summer Energy**  
Red Bull, Pineapple, Orange 14

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**Calippo**  
Lyres Dry London, Tempus Two Zero Prosecco, Lemon Sorbet, Raspberry 18

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## HAPPY HOUR PRICES 3PM – 5PM MONDAY TO FRIDAY (MEMBERS ONLY)

\$7 Schooners of House Beer • \$7 Glass of House Wine (150 mL)

### TAP SCH 425 ML

Hahn Super Dry	7
Carlton Dry	7
Victoria Bitter	7
Great Northern	7
Resch's	7
Tooheys New	7

### RED WINE

Tempus Two Silver Cabernet Sauvignon, SA	7
Tempus Two Silver Shiraz, SA	7
Shy Pig Shiraz Cabernet Merlot, SA	7

### ROSE WINE

Tempus Two Silver Rose, SA	7
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### WHITE WINE

Shy Pig Sauvignon Blanc, SA	7
Tempus Two Chardonnay, SA	7
Shy Pig Moscato, SA	7
Tempus Two Pinot Gris, SA	7

### SPARKLING WINE

Shy Pig Brut Cuvee, SA	7
Tempus Two Prosecco, SA	7
Wolfblaus Pink Moscato, SA	7

### JOIN AS A SOCIAL MEMBER

From the moment you become a Social Member of Menangle Country Club, our benefits will keep you entertained. With membership starting at just \$5, you can easily join our community and begin experiencing the exclusive benefits and rewarding experiences of our club.

- » \$10 sign-up voucher
- » Member pricing (10% off) at Menangle Country Club
- » \$20 Birthday voucher, and more!

To learn more about our Social Membership Rewards program, view your points balance or update your membership details, please speak to reception or visit our link below:

[clubmenangle.com.au/membership](http://clubmenangle.com.au/membership)

### OPENING HOURS

Mon-Thu: 10:00 am – 10:00 pm

Fri-Sat: 10:00 am – 12:00 am

Sun: 10:00 am – 9:00 pm