



Restaurant, Functions & Alfresco Dining

Starters

Homemade Soup \$8

Fresh, hearty soup served with homemade bread roll (ask staff for current flavour) (GF/V)

Garlic Bread \$8

Everyone's favourite! House made garlic butter on a crusty baguette (V)

Arancini \$10

Handmade, delicate arancini served with garlic aioli (ask staff for this weeks filling) (V)

Vegetable Stack \$11

A vibrant mix of grilled & slow-roasted seasonal farmers market vegetables. Served with a rocket and herb pesto (V/GF/DF/ VG)

Calamari \$16

Tender salt, pepper & semolina encrusted calamari served with a rocket salad, lemon & spicy aioli. (GF)

Beef Carpaccio \$18

Simply unbeatable! Tenderised eye fillet with rocket lettuce, parmesan cheese, crispy capers and balsamic glaze (GF/DF)

Antipasto Plate for Two \$24

Hand crafted pork terrine, seasonal house pickled & charred vegetables, chef's selection of cured meat & cheese with water crackers & house made bread (GF/DF/V)

House Classics

Roasted Pumpkin and Beetroot Salad \$16

Rocket lettuce, roasted pumpkin, beetroot, feta cheese, cherry tomato, parmesan crisp with a balsamic house dressing (V/GF/DF/VG)

Caesar Salad \$19

Crispy bacon, croutons, parmesan cheese, coz lettuce, poached egg & anchovies (V/GF/DF/VG)

With chicken \$21

Jacks Beef Burger \$20

Beef burger patty, lettuce, tomato, bacon, cheese, caramelized onion, special sauce and fried egg.

Fish & Chips \$22

Crispy battered, crumbed or grilled whiting served with house tartare sauce, chips and salad. (GF/DF)

Chicken Schnitzel \$24

House bashed and crumbed chicken schnitzel with chips, salad & sauce

Chicken Parmagiana \$27

House bashed and crumbed chicken schnitzel topped with champagne leg ham, napoli sauce & mozzarella cheese with chips and salad

Homemade Sauce Options

Pepper, Mushroom, Jus, Gravy or Herb butter



From The Grill

300g Black Angus Porterhouse \$34

Served with choice of chips & salad, or
mash potato & vegetables

200g Eye Fillet \$36

Served with choice of chips & salad or
mash potato & vegetables

500g Rib On The Bone For Two \$70

Served with confit cherry tomatoes, sautéed greens, &
creamy garlic mash.

*All steaks cooked to customers liking with choice of
sauce included*

*Rib on the bone preferred cooking temperature is
med/rare*

Sides

All sides \$6 each

Seasonal Sautéed Greens (GF/DF/V/VG)

Beer Battered Chips

Fresh Garden Salad with House Dressing (GF/DF/V/VG)

Creamy Garlic Mash (GF/V)

Roasted Vegetables (GF/DF/V/VG)

Potato Bake

Mains

Beef Pot Pie \$17

Chunky, slow roasted beef with carrot, onion, garlic,
mushroom and homemade crispy pie lid served with
creamy mash potato & greens

Pappardelle Carbonara \$18

Meticulously handcrafted house made pasta with bacon,
onion and garlic in a creamy white wine sauce

With chicken \$20

Mushroom Risotto \$20

Selection of seasonal mushrooms, parmesan cheese
served in a creamy velvet risotto. (GF/V/VG)

Crispy Pork Belly \$22

Twice-cooked crispy skin pork belly served with sweet
potato puree, sautéed brussels sprouts and a pork jus
(GF/DF)

Braised Lamb Shank \$26

8 hour slow cooked lamb shank with braised vegetables,
rich tomato sauce & creamy mash. (GF)

Homemade Sauce Options

Pepper, Mushroom, Jus, Gravy, Herb butter,

Selection of mustards



Desserts

All desserts are made in-house (with love of course).

Affogato \$9

A dessert for those that don't feel like a dessert. An aromatic double shot of espresso with vanilla bean ice cream and hazelnut liqueur (GF)

Crème Brulee \$10

Elegant vanilla bean crème brulee with a slice of crunchy biscotti (GF/V)

Chocolate Tart \$10

Decadent chocolate tart served with mixed berry compote and whipped cream

Warm Apple Crumble \$11

A time-tested, family favorite, warm apple crumble served with your choice of whipped cream or ice cream

Sticky Date Pudding \$12

Melt-in-your mouth warm sticky date pudding served with a butterscotch sauce and vanilla ice cream

Cheese Plate

Selection of finest available cheese served with fresh seasonal fruits, water crackers and quince paste.

1 cheese -\$8

2 cheese -\$12

3 cheese - \$16

Members of Clayton Bowls Club receive 10% off food bill.



Don't Forget The Kids

Kids Menu \$12

(Includes colouring-in pack)

Chicken Nuggets & Chips

House made chicken breast nuggets, chips and sauce

Kids Cheese Burger

Home made beef patty, tasty cheddar cheese chips

Spaghetti Bolognese

Spaghetti pasta topped with beef bolognese sauce and cheese

Kids Fish & Chips

House crumbed or battered fish with chips and sauce

Sauces

Tomato, BBQ or herb butter

Dessert \$3

Kids Ice Cream

Two scoops of vanilla ice cream with choice of Chocolate, Strawberry or Caramel topping

Frog in a Pond

Multi-layered tasty jelly served with a chocolate frog

Chocolate Mousse

House made chocolate mousse served with cherry, Chocolate shavings & Whipped Cream





Seniors Menu

1 main meal \$15
2 Courses \$18
3 Courses \$26

Entrée

Homemade Soup

Fresh, hearty soup served with homemade bread roll
(ask staff for current flavour) (GF/V)

Garlic Bread

Everyone's favourite! House made garlic butter on a crusty baguette (V)

Arancini

Handmade, delicate arancini served with garlic aioli
(ask staff for this weeks filling) (V)

Calamari

Tender salt, pepper & semolina encrusted calamari served with a rocket salad, lemon & spicy aioli (DF)

Mains

Roasted Pumpkin and Beetroot Salad

Rocket lettuce, roasted pumpkin, beetroot, feta cheese, cherry tomato, parmesan crisp and a balsamic house dressing (V/GF/DF/VG)

Beef Pot Pie

Chunky, slow roasted beef with carrot, onion, garlic, mushroom and homemade crispy pie lid served with creamy mash potato & greens

Fish & Chips

Crispy battered, crumbed or grilled fish served with house tartare sauce, chips and salad (GF/DF)

Crispy Pork Belly

Twice-cooked crispy skin pork belly served with sweet potato puree, sautéed brussels sprouts and a pork jus (GF/DF)

Chicken Parmigiana

House bashed and crumbed chicken schnitzel topped with champagne leg ham, napoli sauce & mozzarella cheese with chips and salad

150g Porterhouse Steak

served with choice of chips & salad or mash & sautéed greens

Dessert

Crème Brulee

Elegant mini vanilla bean crème brulee with a slice of crunchy biscotti

Sticky Date Pudding

Melt-in-your mouth warm sticky date pudding served with a butterscotch sauce and vanilla ice cream