

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)

Bruschetta \$10

Crusty baguette with diced tomato, Spanish onion, local fresh basil drizzled with balsamic glazed vinegar.

Cauliflower Popcorn \$11

Crispy chickpea battered cauliflower, with a mint and yoghurt dressing & toasted pumpkin seeds.

Crispy pork belly bites \$12

Twice cooked crispy pork belly, parsnip puree served with chilli caramel sauce.

Coffin Bay SA Fresh Oysters \$2.50pp

Natural with lemon or shallot vinaigrette.

Kilpatrick bacon, soy sauce, tabasco, tomato and BBQ sauce.

Ploughman's Board \$16

Hand crafted pork and pistachio terrine, homemade tomato relish, cheddar cheese, cocktail onions, cornichons & crusty bread.

Satay chicken Skewers \$12

Chicken tenders marinated in homemade satay sauce served with Jasmin rice & green salad.

House Classics

Thai Beef salad \$18

Tender pieces of beef strips with vermicelli noodles, mixed lettuce, cherry tomato, cucumber, spring onions, fresh chilli, mint with a Nam Jim sauce.

Caesar Salad \$16

Crispy bacon, croutons, parmesan cheese, coz lettuce, poached egg & anchovies. (V/GF/DF/VG)
With chicken \$18 With prawns \$20

Classic Fish & Chips \$20

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 Parmigiana \$27

House bashed and crumbed chicken schnitzel topped with homemade napoli sauce, champagne ham, mozzarella cheese with a side of chips and salad.

Mains

Pot Pie \$17

Homemade pie filling with a crispy pie lid served with creamy mash potato & greens.
(ask staff for flavour)

Seafood linguini \$26

Delicious prawns, scallops & mussels cooked in a white wine lemon sauce with beautiful linguini.

Jacks Chicken or Beef Burger \$20

Crispy chicken breast or juicy Beef burger patty, lettuce, tomato, bacon, cheese, caramelized onion, fried egg & burger sauce.

Vegetable Stack \$15

A vibrant mix of grilled & slow-roasted seasonal farmers market vegetables. Served with mixed leaf and balsamic glaze. (V/GF/DF/ VG)

Braised Lamb Shank \$26

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

Salt & pepper Calamari \$25

Tender pieces of semolina crusted salt & pepper calamari, served with a creamy garlic aioli golden beer battered chips & garden salad.

All sides \$6 each

Seasonal Sautéed Greens

Chips

Fresh Garden Salad & House Dressing

Creamy Garlic Mash

Clayton Bowls Club members receive 10% off
(Excluding Kids menu, Senior menu & Bar snacks)

From The Grill

All steaks are cooked to customers liking with choice of sauce

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

Mixed Grill \$35

200g black angus porterhouse, lamb cutlets, bacon rashers, grilled tomato, fried egg & beer battered chips.

Pan seared Barramundi \$26

Pan seared barramundi fillet, potato gratin, greens, sweet potato crisps and lemon caper sauce.

Choice of Sauces

Mushroom, Pepper, Red wine,

Gravy & Garlic butter

All sides \$6 each

Seasonal Sautéed Greens

Chips

Fresh Garden Salad & House Dressing

Creamy Truffle Mash

Desserts

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.

Crème Brulee \$10

Elegant vanilla bean baked custard with a hard caramelized sugar top.

Chocolate Fondant \$11

Warm chocolate middle flowing out with the first bite, poached strawberries & vanilla bean ice cream.

Tiramisu \$12

Creamy whipped mascarpone cheese with Tia Maria, coffee soaked sponge fingers topped with coco powder.

Vanilla Pannacotta & saffron poached pear \$12

Cold set pannacotta, soft poached pear with a saffron chardonnay sauce & pistachio crumb.

Cheese Plate

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

1 cheese -\$8 2 cheese -\$12 3 cheese - \$16

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(Excluding Kids menu, Senior menu & Bar snacks)

Kids Menu \$10

(Please note drinks are not included)

Chicken Nuggets & Chips

House made chicken nuggets, chips and sauce.

Cheese Burger

Home made beef patty, tasty cheddar cheese and chips.

Jacks Lasagna

Deliciously layered pasta sheets with beef bolognese, creamy white sauce & topped with tasty mozzarella cheese.

Kids Fish & Chips

House crumbed, battered or grilled fish with chips and tomato sauce.

Dessert \$2

Kids Ice Cream

2 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.

Worms in mud

Sour worms mixed in with chocolate custard & crushed oreo soil.

J a c k s O n T h e G r e e n
CLAYTON