

ENTREES

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| Soup of the Day | \$7 |
| Garlic & Herb Bread Ciabatta bread topped with garlic & mixed herbs | \$7 |
| Arancini Arborio rice cooked w/ mixed herbs, button mushrooms, truffle oil & crumbled feta cheese. Lightly crumbed & deep fried, served on a bed of tomato concasse | \$12 |
| Lemon & Pepper Squid Moroccan spiced squid served w/ zesty mayo | \$16 |
| Chicken Wings Whole wings coated with cured salt & mixed herbs, then tossed in a soy, lime & honey glaze | \$14 |

SALADS

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| Classic Caesar Salad Cos leaves, crispy bacon, anchovies, crunchy croutons, aged parmesan and egg w/ Caesar dressing Add chicken \$3 Add salmon \$6 | \$14/\$16 |
| Vegan Mediterranean Salad Mixed lettuce tossed in chickpeas, roasted pumpkin, tomato & cucumber w/ a side of beetroot hummus. Served w/ homemade dressing & toasted pumpkin seeds | \$16/\$18 |
| Mediterranean Lamb Salad Char-grilled lamb, mixed lettuce, roasted pumpkin, cucumber, tomato, chickpeas, crumbled feta & hummus drizzled w/ fresh mint yogurt | \$24/\$26 |

SIDES

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| Chips Served w/ aioli | \$7 |
| Sweet Potato Chips served w/ spicy mayo | \$9 |
| Wedges served w/ sweet chilli sauce & sour cream | \$9 |
| Garden Salad Farm fresh mixed garden salad | \$6 |
| Creamy Mash Potato | \$6 |
| Sauteed Greens Seasonal vegetables | \$6 |

BURGERS

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| Buttermilk Chicken Burger Buttermilk soaked & battered fried chicken w/ southern spices, coleslaw and zesty mayo | M\$17/\$19 |
| Slow Oink Burger Slow cooked pulled pork w/ smokey bbq sauce served & chipotle infused slaw, topped with aioli | M\$19/\$21 |
| Stockyard Beef Burger Char-grilled house crafted beef pattie, crispy bacon, lettuce & tomato, caramelised onion, American cheese & tomato relish | M\$19/\$21 |
| Veggie Burger Chickpea & lentil pattie w/ melted American cheese, beetroot, slaw and aioli | M\$14/\$16 |

SPECIALTY DISHES

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| Porterhouse Finely cut 300gm Black Angus, cooked to your liking, served w/ chips & salad, or vegetables plus a sauce of your choice | \$28/\$30 |
| Atlantic Salmon Crispy salmon on a bed of creamy mash, served w/ seasonal vegetables & hollandaise sauce | \$29/\$31 |
| Lemon & Pepper Squid Squid served w/ chips, garden salad and a side of spicy mayo | \$24/\$26 |
| Roasted Pumpkin & Feta Risotto Pan fried arborio rice w/ creamy pumpkin puree, chunky pumpkin and baby spinach. Garnished w/ crumbled feta & pumpkin seeds | \$20/\$22 |
| Linguini Ala Polo Pan fried chicken w/ mushroom, garlic & creamy white wine sauce finished w/ wilted spinach & shaved parmesan | \$21/\$23 |
| Fish & Chips Beer battered or grilled served w/ chips, garden salad & a side of spicy mayo | \$22/\$24 |

PARMA HOUSE

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| Naked Parma Good old classic crumbed chicken schnitzel served w/ a side of gravy | M\$16/\$18 |
| Classic Parma Schnitzel topped w/Virginian ham, Napoli sauce & mozzarella cheese | M\$19/\$21 |
| SPECIALTY PARMAS Aussie Parma Schnitzel topped w/ egg , crispy bacon, bbq sauce & cheese | M\$22/\$24 |
| Mexican Parma Schnitzel topped w/ jalapeno salsa, avocado, sour cream & cheese | |
| Aloha Schnitzel topped w/ ham, cheese & pineapple | |

DESSERTS

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|--|-------------|
| Mango & Coconut Panna Cotta w/ mango compote, roasted coconut & fresh berries | \$12 |
| Almond Tiramisu Classic tiramisu with an almond twist served w/ a dallop of cream | \$12 |
| Sticky Date Pudding Served warm w/ caramel sauce & a scoop of ice cream | \$12 |
| Rhubarb & Apple Crumble Served warm w/ vanilla ice cream | \$12 |



**CLAYTON
BOWLS CLUB**

Please discuss your dietary requirements with us - we will do our best to help!

Bistro Hours

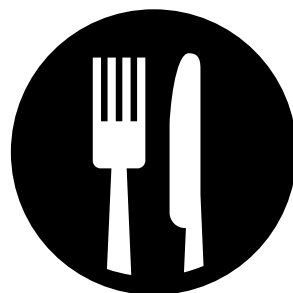
Wednesday - noon to 8 pm

Thursday - noon to 8 pm

Friday - noon to 8.30 pm

Saturday - noon to 8 pm

Sunday - 9 am to 3 pm



CLAYTON BOWLS CLUB

\$15 PARMA & POT
WEDNESDAY
LUNCH & DINNER

\$15 BURGER & POT
THURSDAY
LUNCH & DINNER

*ADD TOPPINGS \$3

\$18 STEAK & POT
SATURDAY
LUNCH & DINNER

KIDS EAT FREE
EVERYDAY
DINNER ONLY

*CONDITIONS APPLY

\$12 LUNCH SPECIALS
12:00 NOON TO 2:30 PM
WED-SUN

Fish & Chips

Stockyard Beef Burger

Steak Sandwich

Ceaser Salad

Chef's Choice Pasta

Roasted Pumpkin & Feta Risotto



CLAYTON BOWLS CLUB

BREAKFAST SUNDAYS ONLY 9:00 AM TO 3:00 PM

Jam or Vegemite on toast **\$5**

Bircher Muesli **\$16**
Home made muesli w/dried fruits, passionfruit yogurt, maple syrup, dessicated coconut & cinnamon dust

Egg & bacon on toast **\$8**
Fried egg & bacon, served on toasted sourdough

Smashed Avocado Toast **\$16**
Sourdough toasted w/ chunky avocado mash, a poached egg, crumbled feta cheese, balsamic glaze & spinach

Eggs Bacon Benedict **\$15**
Toasted sourdough, grilled maple bacon, egg poached or fried & grilled tomato all drizzled w/ hollandaise sauce

Big Brekky **\$20**
Bacon, egg, pork sausage, baked beans, mushrooms, grilled tomato, hash brown, toasted sourdough & tomato relish

Add ons \$3 each

Bacon, egg, baked beans, mushrooms, feta, grilled tomato, hash brown, hollandaise sauce or sourdough

SENIORS

MAIN COURSE - \$13

TWO COURSE - \$16

ENTREES

\$4

Soup of the Day

Garlic & Herb Bread

MAINS

\$13

Fish, grilled or fried, w/ chips & salad, or vegetables

Chicken Parmigiana w/ chips & salad, or vegetables

Chicken Schnitzel w/ chips & salad, or vegetables

Roasted Pumpkin & Feta Risotto

Tenderized Sirloin Steak served medium/welldone w/ chips & salad, or vegetables

Chef's pasta of the day



CLAYTON BOWLS CLUB

KIDS MENU - \$9

Fish & Chips

Pasta bolognaise

Nuggets & Chips

Chicken Parma

Crumbed Calamari & Chips

