

LUNCH

Available until 2:30 daily

Freshly Made Sandwiches

Member

Non Member

1. Choose your bread:

- Classic White | Classic Multigrain
- Locally Baked sourdough +\$2
- Gluten-free +\$2.5

2. Choose your variety:

7.5

9.5

- Ham, cheese and tomato
- Egg mayo and lettuce [V]
- Tuna, dill, corn, mayo and lettuce
- Chicken, cheese, mayo and lettuce

3. Choose fresh or toasted

Bacon and Egg Roll

Traditional smoked bacon, a fried egg and your choice of tomato or BBQ sauce on a toasted milk bun

12

14

KIDS

Member

Non Member

Served with fresh green salad with balsamic dressing, chips and tomato sauce

Chicken Nuggets

14

16

Cheesy Tomato Pasta [V]

14

16

Kids Battered Fish [GF*]

14

16

Kids Ice Cream for Dessert

1 Scoop

5

Choose from Vanilla, Strawberry or Chocolate. Add sprinkles or topping for no charge

2 Scoop

8

3 Scoop

10.5

BEVERAGES

HOT

Tea

English Breakfast | Green | Earl Grey | Peppermint

4

Coffee

Cappuccino | Flat White | Latte | Long Black | Hot Chocolate | Chai latte | Decaf Mocha +50c

Cup

5

Mug

5.8

Extra Shot

.50

Flavoured Syrup

Vanilla | Caramel | Hazelnut

.50

Alternative Milk

Soy | Lactose-Free

.50

COLD

Member

Non Member

Milkshake

Chocolate | Strawberry | Vanilla

7.5

9.5

Iced Long Black or Latte

2 shots of coffee and milk served over ice

5.8

7.8

Classic Iced Coffee

2 shots of coffee, vanilla ice cream and milk

7.5

9.5

TAKEAWAY AVAILABLE

Call 02 6296 2888 - Option 2



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Murrumbidgee Country Club

MENU

LUNCH

Tuesday to Sunday
11:00am to 2:30pm

DINNER

Wednesday and Friday
5:00pm to 8:30pm

TO SHARE

	Member	Non Member
Garlic and Herb Bread [V] Toasted with Grana Padano Parmesan	7.5	9.5
Basket of Thick Cut Chips [V] [VE*] Served with gravy, aioli, tomato or BBQ sauce	11	13
Panko Crumbed Calamari Rings Served with fresh lemon and tartare sauce	13	15

ALL DAY DINING

	Member	Non Member
Battered Flathead Served with chips, salad, lemon and tartare sauce + Upgrade salad to veg \$2	Petite 16 Regular 24	18 26
Sundried Tomato and Ricotta Ravioli [V] Ravioli pasta filled with sundried tomato and ricotta cheese, tossed in a tomato and red wine sauce with fresh cherry tomatoes, basil and topped with toasted pine nuts and Grana Padano Parmesan	18.5	20.5
Caesar Salad [GF*] Fresh baby cos, served with crispy bacon, Parmesan cheese and creamy Caesar dressing, tossed with sourdough croutons and a soft-boiled egg + Add chicken \$6	18.5	20.5
Satay Chicken Salad [GF] Satay marinated chicken tenderloins, grilled and served with an Indonesian peanut sauce and a wombok salad dressed in mild spicy Thai dressing	21.5	23.5
Creamy Mushroom Bacon Linguini Button mushrooms and bacon cooked in a garlic and white wine cream sauce, tossed with linguini pasta and topped with Grana Padano Parmesan and fresh chives	19.5	21.5

HOUSE SPECIALTIES

DINNER ONLY

	Member	Non Member
Italian Marinated Chicken Breast [GF*] Premium bone in chicken breast, marinated in oregano, parsley and marjoram. Served with your choice of two sides and one sauce	26	28
Mushroom Risotto [V] [GF] [VE*] Carnaroli rice gently cooked in a porcini mushroom stock with button mushrooms, garlic and fresh herbs. Finished with butter and topped with Grana Padano Parmesan	32	34
Chilli Prawn Linguini An extra virgin olive oil-based pasta dish, sautéed garlic and birds eye chilli, prawns, deglazed with white wine and tossed with fresh cherry tomatoes, wild rocket and topped with Grana Padano Parmesan	33	35
Persian Lamb Rump [GF] 250g lamb rump marinated in Persian spices and yoghurt, served with hummus, grilled baby carrots, flatbread, pomegranate, fresh mint and red wine sauce	38	40
Grilled Salmon Fillet [GF*] 200g salmon fillet grilled and served with your choice of two sides and one sauce	36	38

PIZZA & BURGERS

Build your own 10-inch classic pizza topped with mozzarella cheese

Choose a Pizza Sauce	Member	Non Member
Smoky BBQ Rich tomato sugo	15	17
Add your Toppings	EACH	
Pepperoni Chicken Roast Beef +4	Cherry tomatoes Aioli	+2
Bacon Ham +3	Fresh Basil Pineapple	+1.5
Mushroom Feta Fresh Rocket +2	Red Onion	+1

All burgers are served with a generous portion of thick-cut chips
Gluten-free buns +\$5

Spicy Beef and Bacon Burger [GF*] 150g grilled beef brisket patty, traditional smoked bacon, cheddar cheese, fresh leaves, sliced tomato, crunchy pickles and spicy aioli, served on a locally baked bun	24	26
Grilled Chicken Burger [GF*] Grilled marinated chicken with smashed avocado, cheddar cheese, cos lettuce, tomato, Spanish onion and aioli, served on a locally baked bun	24	26
Sirloin Steak Sandwich [GF*] 150g premium sirloin steak, grilled and served on charred Turkish bread with fresh leaves, sliced tomato, cheese and aioli	25	27

Panko Crumbed Chicken Schnitzel 250g premium panko crumbed chicken schnitzel, served with your choice of two sides and one sauce + Swap sauce and upgrade to a Parmigiana with rich tomato sugo, ham and mozzarella cheese \$2	25	27
250g Top Sirloin Steak [GF*] Grilled to your liking and served with your choice of two sides and one sauce	33	35

[V] Vegetarian [V*] Vegetarian adaptable
[VE*] Vegan adaptable
[GF] Gluten-free [GF*] Gluten-free adaptable

DESSERT - DINNER ONLY

Housemade Bombe Alaska Traditional dessert made with a sponge cake base, topped with ice cream and decorated with Italian meringue	14	16
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SIDES

Salad [GF] | Vegetables [GF] | Potato Mash [GF] | Chips **5.5**

SAUCES [GF]

Gravy | Mushroom | Pepper | Aioli | Salsa Verde **3.5**

While we strive to accommodate dietary needs, we cannot guarantee that any menu item is completely allergen-free.