

# Breads

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**Garlic flat bread \$11.5**

**Garlic flat bread with mozzarella \$12.5**

**Flat bread with olive oil and  
poppy seed za'atar \$12**



**Add a dip \$6**

Hummus or baba ghanoush



# Share & Entrée Plates

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**Steamed pork wontons \$17**

With chilli oil, fresh chilli, roasted peanuts and sesame sauce

**Crispy fried spicy prawns (8) \$17.5**

With garlic aioli

**Vegetable spring rolls (VEG) \$16.5**

With chilli caramel, fresh chilli, roasted peanuts and crisp lettuce

**Mezze plate \$36**

With hummus, marinated olives, house pickled vegetables,  
Meredith goats cheese, prosciutto and toasted sourdough

**Thai coconut & tamarind grilled calamari (GF) \$18.5**

With green papaya salad (includes fresh chilli)

KEY: V = Vegan GF = Can be gluten free VEG = Vegetarian

# Burgers/Sandwich/Fajitas

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## **Classic beef burger and chips \$28**

Beef patty, cheese, bacon, tomato relish and mustard mayonnaise

## **Club burger with chips \$29.5**

Beef patty, cheese, bacon, onion rings, onion jam and truffle mayonnaise

## **Korean style crispy chicken burger with chips \$29.50**

Fried chicken, sticky chilli sauce, pickled vegetables, spring onion & toasted peanuts

## **Chicken Fajitas\* \$34**

Sizzling plate with spiced chicken, vegetables, sour cream, salsa, rocket and tortilla



## **Vegetable Fajitas\* (VEG) \$28**

Sizzling plate with spiced vegetables, sour cream, salsa, rocket and tortilla

\*Please note that Fajitas are mild spicy - noticeable level of spice, but is not too intense

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# Club Classics

## **Chicken Parmigiana \$29.5**

With chips and garden salad

## **Chicken schnitzel \$29**

With chips and garden salad

## **Beer-battered fish & chips \$29**

With garden salad and lemon aioli

## **Salt & pepper calamari \$28**

With chips, garden salad and lemon aioli

## **Grilled blue grenadier fillet (GF) \$29**

With brown lemon & caper butter, chips and garden salad

## **Linguine Portarlington Mussels (GF) \$35**

With prawns and scallops in a white wine, capers, confit garlic and dill cream sauce

## **Smokey soy BBQ ribs (GF)**

## **Half rack \$36 Full rack \$47**

With slaw and waffle fries

# *From the Grill*

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**300g Scotch fillet\* (GF) \$47**

With chips and garden salad

**300g Porterhouse\* (GF) \$43**

With chips and garden salad

## **\*Sauces (GF)**

Served with a choice of green peppercorn, mushroom gravy, gravy or cafe de paris butter



# *12" Pizza*

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**(Gluten free base additional \$5)**

**Margherita \$20 (VEG)**

Napoli sauce, mozzarella, cherry tomato & basil

**Meat Lovers \$25**

Napoli sauce, mozzarella, steak, chicken, ham, bacon, pepperoni & BBQ sauce

**Hawaiian \$21**

Napoli sauce, mozzarella, ham & pineapple

**Capricciosa \$25**

Napoli sauce, mozzarella, ham, mushroom, anchovies and olives

**BBQ Chicken \$24**

Napoli sauce, mozzarella, chicken, pineapple, red onion, bacon & BBQ sauce

**Mexican \$25 (VEG)**

Napoli sauce, mozzarella, roasted peppers, zucchini, red onion, jalapenos & coriander

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# Sides & Salads

**Toasted sourdough \$3.5**

**Bowl of chips \$11**

With aioli and ketchup

**Potato waffle fries \$14**

With sweet chilli and sour cream

**House pickled vegetables (GF) (V) \$9.5**

**Steamed seasonal vegetables (GF) (V) \$9.5**

With herb oil

**Garden salad**

**Sml \$8.5 lrg \$15.5**

With bean sprouts and spicy tamarind dressing

**Thai green papaya & snake bean salad (V) (GF)**

**Sml \$11.5 lrg \$18.5**

With cashews, bean sprouts and spicy tamarind dressing

**Rocket, charred pear, toasted walnut  
& shaved parmesan salad (V) (GF)**

**Sml 11.5 lrg \$18.5**

With balsamic dressing

**Roasted pepper salad (V) (GF)**

**Sml \$11.5 lrg \$18.5**



With chickpeas, grilled zucchini za'atar and toasted almonds

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# Kids

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**\$14.5**

**Fish and chips**

**Calamari and chips**

**Chicken parmigiana and chips**

**Chicken schnitzel and chips**

**Tomato and mozzarella pizza**

**Cheeseburger and chips**

# Desserts

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**Lemon curd tart (GF) \$13**

With cream and blood orange sorbet

**Hot chocolate pudding \$13**

With chocolate sauce, vanilla bean ice cream and salted caramel

**Raspberry & white chocolate mousse \$13**

With berry couli, charred meringue and toasted almonds

**QR Codes are used in this menu for information on ingredients you might not be sure about**  
**Our Pizzas are cooked inside our stone based gas fired pizza oven**

Portarlinton Golf Club makes every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. However there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum, although we have strict cross contamination policies; we can not guarantee a total absence of these products in any of our menu items

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