

TO START

GARLIC BREAD v	\$6
SEEDED MUSTARD CHEESE BREAD v toasted Turkish bread topped with cheesy mustard butter	\$7
HOMEGRAIN SOUR DOUGH BREAD v served with Nangkita Olive Oil and Dukkah	\$8
TOASTED SANDWICH (GF +\$2) grilled ham, cheese and tomato on white bread served with chips	\$9
CLUBHOUSE FRIES v crispy fried with paprika salt, served with tomato sauce and garlic aioli	\$8
SEASONED WEDGES v served with sour cream and sweet chilli sauce	\$9
CAULIFLOWER POPCORN v harissa-infused cauliflower florettes served with house-made aioli	\$8
<u>ENTRÉE</u>	
CARAMELISED ONION AND FETA TART v shortcrust baked tart with caramelized onion, Woodside Goat's Feta topped with roasted walnut and rocket salad	\$14
TRIO OF DIPS gfo beetroot, tzatziki, roast capsicum dips served with grilled pita bread	\$14
ARANCINI gfo spinach and feta arancini with garlic aioli	\$14
SATAY SKEWERS chicken skewers cooked with house-made Malaysian Satay sauce, served with coconut jasmine rice topped with spring onion, chilli, coriander and a lime cheek	\$14
LEMON MYRTLE SQUID gfo squid tossed through house-made lemon myrtle mix served with house-made aioli add prawns \$4	\$14
HAND-DIVED HALF SHELL SCALLOPS gfo seared Harvey Bay half-shell scallops served with salsa verde and crispy pancetta topped with local fresh micro herbs	\$14



MCGC CLUBHOUSE CLASSICS

BATTERED FISH (salad with GF option not chips) battered or crumbed served with slaw and house fries house tartare sauce and lemon second piece of fish +\$4	\$18
FREE RANGE CHICKEN SCHNITZEL (salad with GF option not chips) crumbed in house, served with slaw and house fries choice of diane pepper mushroom sauce parmigiana hawaiian sauces +\$2	\$20
PORTERHOUSE BEEF SCHNITZEL (salad with GF option not chips) crumbed, served with slaw and house fries choice of diane pepper mushroom sauce parmigiana hawaiian sauces +\$2	\$20
SOUTHERN FRIED CHICKEN BURGER fried battered chicken, smoked bacon, mesclun lettuce, caramelised onion, tomato, garlic aioli on a toasted brioche bun	\$20
COMPASS CLUBHOUSE BEEF BURGER 220gm, egg, smoked bacon, cheese, jalapeno, tomato, lettuce, caramelised onion, garlic aioli on a toasted brioche bun	\$20
WRAP southern fried or crumbed chicken pieces, lettuce, tomato, Spanish onion, cheese, garlic aioli in a white flour wrap served with chips	\$14
PIZZA All 9 inch (23cm), thin crust GF base +\$2	
MARGARITA v tomato, oregano, mozzarella cheese, Napoli sauce	\$11
HAWAIIAN ham, pineapple, mozzarella cheese, Napoli sauce	\$13
BBQ CHICKEN roast chicken mushroom, onion, smoked bacon, pineapple, mozzarella cheese, BBQ sauce	\$13
MEAT LOVERS ham, smoked bacon, pepperoni, chorizo, onion mozzarella cheese, Napoli sauce	\$15
CHILLI PRAWN AND CHORIZO prawn, chorizo, chilli, feta, onion, mozzarella cheese	\$17



MAIN

GREEK LAMB SALAD Marinated saltbush lamb tossed through mesclun leaves, fire-roasted capsicum, penfield olives, cucumber, cherry tomato, Woodside Goat's feta, served on a grilled pita breadwith tzatiki dressing	\$22
HALOUMI AND BEET SALAD gfo/v sesame-crusted grilled haloumi, crisp rocket, candy stripe beetroots, fresh cherry tomato served with roasted fennel balsamic glaze add smoked salmon/ chicken/lemon myrtle squid +\$5 each	\$18
PASTA SPECIAL v ask our friendly staff	\$POA
SOUTH AUSTRALIAN MARKET FISH gfo seared with shaved fennel, fresh snow pea tendrils, pickled candy beetroot on salsa verde	\$27
CONFIT DUCK LEGS gfo served with a salad of raddichio, mezuna, fennel, fried shallots, citrus segments and crushed roasted walnuts dressed in a sweet balsamic glaze	\$27
HERB ROASTED CHICKEN BREAST gfo served on a bed of wild rice with rocket, dried cranberries and pine nuts with a roasted pistachio pesto	\$28
SLOW COOKED PORK BELLY served on a beetroot and sage puree with roasted walnut and fennel salad with snow pea tendrils and apple fluid gel	\$30
SOUS VIDE ROASTED LAMB RUMP gfo sous vide roasted saltbush lamb rump served filled with duck-fat roasted purple potatoes harrissa roasted pumpkin, asparagus and Chimichurri sauce	\$30
CLARE VALLEY GRASS FED EYE FILLET STEAK gfo 250 gm local beef grilled to your liking, served with cauliflower puree, crispy pancetta, broccolini, with choice of sauces and/or mustards. choice of diane pepper gravy mushroom sauces	\$32
SIDES	
DUCK-FAT ROASTED POTATOES gfo	\$8
GARDEN SALAD gfo/v mesculin lettuce, tomato, cucumber, Spanish onion and Woodside Goat's feta with walnut dressing	\$8



CLUBHOUSE MENU

LUNCH: 12.00 - 2.30 PM | DINNER: 6.00 PM - 9.00 PM FRI & SAT

DESSERT

3-SCOOP SUNDAE choice of flavours served with fresh Harvest the Fleurieu strawberries, wafer and a choice of chocolate ganache, berry coulis or salted caramel	\$10
VANILLA BEAN PANNACOTTA with berry coulis, pistachio Persian floss topped with freeze dreid raspberries	\$10
CHOCOLATE BROWNIE with house-made marshmellow and salted caramel sauce served with Ferrero Rocher ice cream	\$12
WAFFLES served with a scoop of vanilla ice cream & chocolate sauce	\$8
DESSERT SPECIAL	\$POA

TO FINISH

COFFEE | TEA | HOT CHOCOLATE

SELECTION OF COCKTAILS | SPIRITS

AFFOGATO \$12

shot of espresso with choice of Frangelico, Tia Maria or Baileys served with vanilla bean icecream and biscotti



KIDS MENU includes glass of post-mix softdrink

CHEESE BURGER 150gram beef pattie with cheese and tomato sauce on a brioche bun served with chips	\$10
CHICKEN STRIPS gfo (salad with GF option not chips) house crumbed chicken pieces, served with chips, slaw and tomato sauce	\$10
FISH & CHIPS gfo (salad with GF option not chips) battered, grilled or crumbed cod, served with chips, slaw and tomato sauce	\$10
SPAGHETTI BOLOGNAISE gfo meaty bolognaise sauce coating fresh cooked paste topped with mozzarella	\$10
SALT AND PEPPER CHICKEN STRIPS gfo served with chips, slaw and tomato sauce (salad with GF option not chips)	\$10
ICE CREAM WITH SPRINKLES vanilla with hundreds & thousands, wafer choice of chocolate, strawberry or caramel	\$6
WAFFLES served with a scoop of vanilla ice cream & maple syrup	\$8