



MOLLYMOOK GOLF CLUB

• BISTRO MENU •

BISTRO HOURS

LUNCH
12PM - 2PM
7 DAYS

DINNER
SUN - THU: 5:30PM - 8:30PM
FRI & SAT: 5:30PM - 9PM

STARTERS

	M V
SOURDOUGH GARLIC BREAD <i>v</i>	8 9
SOURDOUGH CHEESY GARLIC BREAD <i>v</i>	10 11
CREAMY GARLIC PRAWNS <i>gf</i> w steamed rice & soft herbs	14 16
BLUE SWIMMER CRAB ARANCINI filled w brie cheese & corn, served w house-made lime aioli & fresh rocket	16 18
TRADITIONAL BRUSCHETTA (3) <i>v, vga, ga</i> Spanish onion, diced tomatoes, fresh basil, garlic & balsamic glaze on toasted sourdough	16 18
DUKKAH PLATE toasted sourdough w olive oil, balsamic vinegar & house-made dukkah	16 18

OYSTERS

	M V
SYDNEY ROCK OYSTERS <i>gf</i>	
Natural ½ dozen <i>gf</i>	24 26
Natural dozen <i>gf</i>	44 46
Kilpatrick ½ dozen <i>gf</i>	26 28
Kilpatrick dozen <i>gf</i>	46 48

SALADS

	M V
GREEK SALAD <i>v</i> olives, feta cheese, Spanish onion, cucumber, tomato, capsicum, oregano & house-made dressing	11 12
GARDEN SALAD <i>v, vg</i> cherry tomatoes, cucumber, Spanish onion, mixed lettuce, dressed w apple cider vinaigrette	9 10
FRESH ROCKET & PARMESAN <i>v</i> dressed w olive oil	8 9

CLUB CLASSICS

	M V
300G MB2 RUMP STEAK <i>ga</i> MSA MB2 140 day grain fed rump w choice of chips & salad or garlic mash & vegetables, served w choice of sauce add King Prawn topper (4)	31 35 10
BEEF NACHOS <i>gf</i> beef, black bean, guacamole, cheese, sour cream, fresh jalapenos & pickled onion	22 25
THAI BEEF SALAD <i>gfa</i> tender eye fillet strips served medium, mixed lettuce, cherry tomatoes, cucumber, Spanish onion, coriander, mint, topped w crunchy noodles, fried shallots, crushed peanuts & house-made chilli Thai dressing	20 22
MOROCCAN SPICED LAMB SHANK w pearl couscous, tzatziki & root vegetables	26 29
FRIED SEAFOOD BASKET calamari, salt & pepper battered prawns, beer battered flathead fillets, salt & pepper squid, chips, salad, lemon & tartare sauce	29 32
ROAST PORK <i>gf</i> pork loin w baked chat potatoes & pumpkin, steamed vegetables, gravy & apple sauce	23 26



VEGAN & VEGETARIAN

	M V
TAHINI LINGUINE <i>v, vg</i> spicy tahini linguine, bok choy, fresh chilli, carrot, red capsicum, soft herbs & lime wedge	19 21
FORAGING SALAD <i>v, vg</i> sunflower crumble, chickpeas, red onion, toasted almonds, rocket, medjool dates, hummus, avocado, vanilla citrus dressing	20 22
MIDDLE EASTERN SPICED ROASTED PUMPKIN WEDGE <i>v, vg</i> w coconut yoghurt, maple syrup, almonds & pomegranate served w small foraging salad	20 22



HOUSE-MADE 250G CHICKEN SCHNITZELS

Served w chips & salad

	M V
TRADITIONAL w choice of sauce	24 27
PARMIGIANA w Napoli sauce, ham & mozzarella	27 30
ABC topped w smashed avocado, crispy rasher bacon & cheese	29 32
GARLIC PRAWN topped w garlic butter prawns	31 35

FROM THE LAND

	M V
250G GRASS FED SCOTCH FILLET <i>ga</i> w garlic mash, broccolini & rosemary compound butter add King Prawn topper (4)	35 39 10
CHICKEN REEF grilled chicken supreme topped w creamy garlic prawns (4), served w chips, fresh rocket & parmesan	32 36
KARAAGE CHICKEN BURGER milk bun w house slaw, mild jalapenos green sauce & chips	21 24
STEAK BURGER milk bun w caramelised onion, crispy bacon, Swiss cheese, lettuce, tomato, & BBQ sauce	23 25
SLOW-ROASTED CRISPY SKIN PORK BELLY <i>gf</i> w garlic mash, broccolini & house-made sherry & cranberry jus	26 29

SIDES AND SAUCES

	M V
BOWL OF CHIPS <i>v, vg, gf</i>	8 9
HONEY ROASTED DUTCH CARROTS <i>v, vga, gf</i>	11 12
BROCCOLINI <i>v, vg, gf</i> w olive oil & roasted almonds	8 9
GARLIC BUTTER PRAWNS	12 14
SAUCES <i>gf</i> trio of pepper dianne mushroom gravy	3



FROM THE OCEAN

	M V
ATLANTIC SALMON <i>gf</i> w citrus, fennel & soft herb salad	31 34
BEER BATTERED FLATHEAD FILLETS w chips, salad & tartare sauce	25 28
ASIAN INFUSED WHOLE BABY BARRAMUNDI <i>gfa</i> infused w fresh herbs & lemon, served w aromatic rice, ginger & soy dressing	32 36
GREEK SAGANAKI PRAWNS <i>gfa</i> pan-fried prawns flambeed w Ouzo, simmered through Napoli sauce w fennel, garlic, parsley, oregano & toasted sourdough	29 32
SEAFOOD MARINARA linguine pasta w half shell mussels, king prawns, fish & calamari tossed in tomato & garlic cream sauce, topped w fresh shaved parmesan (chilli option available on request)	32 36
KING PRAWN PASTA pan-fried king prawns w linguine pasta, citrus butter, chives, fried shallots, topped w fresh shaved parmesan	29 32

KIDS

Members \$13.5 | Visitors \$15
comes with a kids vanilla ice-cream voucher

FISH & CHIPS

MAC 'N' CHEESE

MINUTE STEAK & CHIPS *gf*

CHICKEN NUGGETS & CHIPS

ADD SALAD

KIDS ACTIVITY PACK

3
3

DESSERT

Members \$12 | Visitors \$13



BAILEYS AFFOGATO

vanilla ice cream topped w shaved chocolate,
served w shots of Baileys & Flint Point coffee

FRANGELICO AFFOGATO

vanilla ice cream topped w shaved chocolate,
served w shots of Frangelico & Flint Point coffee

TRIO OF SORBETS *v, vg*

lemon, berry & mango served w fresh blueberries &
strawberries

CHOCOLATE LAVA CAKE

w raspberry coulis & berry sorbet

LUNCH CLASSICS

Members \$18 | Visitors \$21

LAMBS FRY *gf*

topped w grilled bacon on a bed of mash,
served w vegetables & red wine gravy

½ PORK ROAST *gf*

pork loin w baked chat potatoes & pumpkin,
steamed vegetables, gravy & apple sauce

BEER BATTERED FLATHEAD FILLETS (2)

w chips, salad & tartare

LINGUINE BOSCAIOLA

mushrooms, bacon, garlic cream & spring
onion topped w fresh shaved parmesan

Theme Nights



MON

\$25 NACHO NIGHT

choice of 3 varieties of Nachos
& complimentary bottle of Corona

beef brisket | pulled pork | vegetarian

WED

\$20 WING IT WEDNESDAY

1kg bucket of chicken wings
with trio of sauces

smoky chipotle | lime aioli | sticky bbq

+ A BEER OF THE MONTH OR
GLASS OF HOUSE WINE

*available for dinner only

FRI

SEAFOOD NIGHT

2 market fresh seafood dishes

&

Chefs Cold \$100 Seafood Platter for 2

6 Sydney rock oysters, cooked king prawns, 1/2 cooked
natural lobster, smoked salmon, marinated mussels,
pickled baby octopus salad & fresh seasonal fruit

SUN

\$38 SURF 'N' TURF

250G scotch fillet topped w garlic butter
prawns (4), w chips & fresh
rocket & parmesan

*available lunch & dinner