

Lunch

Available until 2:30 daily

	Member	Non Member
Freshly Made Sandwiches	7.5	9.5
1. Choose your bread:		
• Classic white Classic multigrain		
• Locally baked sourdough +\$2		
• Gluten-free +\$2.5		
2. Choose your variety:		
• Ham, cheese and tomato		
• Egg mayo and lettuce [V]		
• Chicken, cheese, mayo and lettuce		
3. Choose fresh or toasted		
Eggs on Toast [GF*, V]	12	14
2 eggs cooked your way (scrambled, poached or fried) served on white or multigrain toast		
+ swap to sourdough toast \$2		
+ swap to gluten free toast \$2.5		
Bacon and Egg Roll [GF*]	13	15
Traditional smoked bacon, two eggs and your choice of tomato or BBQ sauce on a toasted milk bun		
+ add sliced cheese for \$1.5		
Classic Omelette [GF*, V*]	17	19
2 eggs cooked with ham, mushroom, garlic, cheese, red onion and chives on a piece of sourdough toast		
Eggs Benedict [GF*]	22	24
Toasted English muffin, topped with baby spinach, bacon, 2 poached eggs and rich hollandaise sauce		
Add ons		
+ egg \$2		
+ hash brown \$3		
+ avocado \$4		
+ bacon \$4		

Kids

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

	Member	Non Member
Chicken Nuggets	14	16
Kids Cheeseburger [GF*]	14	16
Kids Battered Fish	14	16
Kids Ice Cream	1 Scoop	5
Choose from vanilla, strawberry or chocolate. Add sprinkles or topping for no charge	2 Scoop	8
	3 Scoop	10.5



Allergen Information

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

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



Murrumbidgee Country Club

Menu

LUNCH

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

DINNER

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

TAKEAWAY AVAILABLE

Call 02 6296 2888 (Option 2)

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
Duck Spring Rolls (6) Served with plum dipping sauce	17	19
Margarita Pizza	16.5	18.5
Pepperoni Pizza	19	21
Hawaiian Pizza	19.5	21.5

Sandwiches & Burgers

Served with a generous portion of thick-cut chips
Gluten-free bread +\$3

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

All Day Dining

	Member	Non Member
Creamy Spinach and Ricotta Tortellini [V] Spinach and ricotta filled tortellini in a creamy white wine sauce, wilted spinach, pesto, crispy sage and shaved Grana Padano Parmesan	19.5	21.5
Coconut Poached Chicken [GF] Chicken breast poached in coconut, lemongrass, lime and fish sauce, served with an Asian rice noodle salad dressed in sweet Thai dressing and topped with fresh coriander	21.5	23.5
Battered Flathead Served with chips, salad, lemon and tartare sauce + upgrade salad to veg \$2		
Petite	16	18
Regular	24	26
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
300g Scotch Fillet Steak [GF*] Grilled to your liking and served with your choice of two sides and one sauce	39	41

Sides

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

House Specialties

Dinner only

	Member	Non Member
Smoked Duck Caesar Salad [GF*] 200g smoked duck breast, baby cos, crisp pancetta, Grana Padano Parmesan, Turkish croutons, Caesar dressing and a soft boiled egg	31	33
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 roquette and topped with Grana Padano Parmesan	33	35
Red Wine Lamb Rump [GF] 250g of premium Australian lamb rump. Slow cooked with garlic, rosemary and red wine. Served with your choice of two sides and salsa verde	37	39
200g Australian Salmon Fillet [GF*] 200g Australian salmon fillet lightly grilled with the skin on and served with your choice of two sides and one sauce	36	38

Dessert

Dinner only

Coffee & Kahlúa Brûlée [GF*, V] Coffee and Kahlúa custard with a burnt toffee top, served with berry mélange and an almond biscuit	12	14
--	----	----

Sauces

Gravy Mushroom Pepper Hollandaise Aioli	3.5
---	-----