

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		
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		
+ add hash brown for \$3		

To Share

	Member	Non Member
Garlic and Herb Bread [V]	7.5	9.5
Toasted with Grana Padano parmesan		
Basket of Thick Cut Chips [V, VE*]	11	13
Served with your choice of one sauce		
Panko Crumbed Calamari Rings [I]	15	17
Served with lemon and tartare sauce		
Duck Spring Rolls (6)	17	19
Served with plum dipping sauce		

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
Cheesy Tomato Pasta	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
[A] Australian Seafood **[I]** Imported Seafood
[M] Mixed origin Seafood

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)

f MURRUMBIDGEEGOLF

Premium Stone-Baked Pizzas

	Member	Non Member
Margarita [V] Our classic pizza base, topped with cherry tomatoes, basil leaves, and fresh pizzarella cheese	22	24
Sopressa and Hot Honey Mildly spicy Sopressa, red onion, basil leaves, chilli flakes and fresh pizzarella, drizzled with hot honey	28	30
Meat Shaved ham, roast chicken, bacon and sliced red onion on our classic pizza base with BBQ sauce and fresh pizzarella	28	30

Sandwiches & Burgers

Served with a generous portion of thick-cut chips
Gluten-free bread +\$2.5

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
Southern Fried Chicken Burger [GF*] 150g Southern-style fried chicken breast fillet, served with spicy mayonnaise, buttermilk slaw, pickles and sliced cheese served on our locally baked premium milk bun	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

Sides

Salad [GF] Vegetables [GF] Potato Mash [GF] Chips	5.5
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All Day Dining

	Member	Non Member
Battered Flathead [I] Served with chips, salad, lemon and tartare sauce + upgrade salad to veg \$2		
Petite Regular	16	18
	24	26
Warm Halloumi Salad [GF, V*] Seared halloumi cheese served with warm beetroot and roasted pumpkin, walnut pieces and fresh green salad dressed in lightly spicy sweet Thai sauce	23	25
Tandoori Chicken [GF*] Tandoori marinated chicken breast skewer served with quinoa and brown rice, kachumber salad, mint chutney, raita, pappadum and fresh coriander	23	25
Creamy Mushroom and Bacon Linguini [V*] Sautéed bacon and button mushrooms cooked in a garlic and white wine cream sauce, tossed with linguini pasta and topped with Grana Padano parmesan and fresh chives	23.5	25.5
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

House Specialties

Dinner only

	Member	Non Member
Italian Marinated Chicken Breast [GF*] 250g bone-in chicken breast, served with seasonal pumpkin risotto, gently steamed green veg and a white wine and tarragon cream sauce	28.5	30.5
Cider and Herb Marinated Pork Cutlet [GF*] 250g Australian pork cutlet, marinated in cider, mustard and sage, served with your choice of two sides and tarragon cream sauce	32.5	33
Red Wine and Tomato Lamb Pappardelle Braised lamb shoulder, shredded and cooked in a rich tomato and red wine sauce with garlic and herbs, tossed with gently cooked pappardelle pasta and topped with Grana Padano parmesan, cracked black pepper and fresh basil	34	36
200g Australian Salmon Fillet [GF*, A] 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

Warm Dark Chocolate Brownie [GF, V] Premium French dark chocolate brownie, served with a light dusting of cocoa powder, vanilla ice cream and fresh strawberries	14	16
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Sauces

Gravy Mushroom Pepper Aioli Creamy Tarragon Sauce	3.5
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