

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 [V]

14 16

Kids Ice Cream

1 Scoop 5
2 Scoop 8
3 Scoop 10.5

Choose from vanilla, strawberry or chocolate. Add sprinkles or topping for no charge



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 Instagram MURRUMBIDGEEGOLF

Premium Stone-Baked Pizzas

	Member	Non Member
Margarita [V] Our classic 10-inch tomato pizza base, stone baked with fresh cherry tomatoes, basil leaves and mozzarella cheese	22	24
Slow Cooked Chipotle Pork Slow cooked pork shoulder stone baked on a 10-inch chipotle BBQ pizza base with mozzarella cheese and topped with slaw and a light mayonnaise dressing	26.5	28.5

Sandwiches & Burgers

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

Wagu Beef Burger [GF*] 150 gram wagyu beef patty, traditional smoked bacon, crunchy pickles and sliced cheese, fresh leaves, tomato and burger sauce served on a milk bun	24	26
Moroccan Style Grilled Chicken Burger [GF*] Marinated Moroccan style chicken breast, cos lettuce, zesty avocado, red onion, tomato, sliced cheese and aioli on a rich milk bun	24	26
Summer Steak Sandwich [GF*] 150 grams of premium Australian top sirloin, chargrilled and served on Turkish bread with sliced cheese, baby cos, beetroot, sauteed onion and tomato relish	26	28

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 24	18 26
Classic Caesar Salad [GF*] Cos lettuce, bacon, parmesan, sourdough croutons, soft boiled egg and rich Caesar dressing + add grilled chicken for \$7	18.5	20.5
Lamb Kofta [GF*] Seared lamb kofta, served with hummus, pomegranate seeds, grilled Lebanese bread, fresh herbs, and a fresh green salad	21.5	23.5
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
Crispy Skinned Summer Pork Salad [GF*] Slow cooked crispy skinned pork belly, served with an apple and fennel summer salad, dressed with a light sweet Thai dressing	26	28
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
New Zealand Snapper Fillet [I] [GF*] 200g New Zealand snapper fillet, gently pan seared and served with a lightly spicy corn salsa with coriander, tomato and capers, as well as your choice of two sides	36	38
Marinated Lamb Rump [GF*] 250g Australian lamb rump marinated in saffron, yoghurt and spice and slow cooked for 18 hours. Served with your choice of two sides	38	40

Dessert

Dinner only

Vanilla Brulee [GF] Vanilla bean custard with a caramelised toffee top and served with summer berries	14	16
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Sauces

Gravy Mushroom Pepper Aioli	3.5
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