



Food & Beverage Menu

Welcome to the Peninsula Club.

History.

The Dromana RSL Sub-branch, which was formed in 1919, operated from the building on the foreshore that is now used by the 1st Dromana Scout group.

The Sub-branch moved to this current location in 1963, and in 1984 amalgamated with the Red Hill RSL.

Because of the Sub-branch's friendly atmosphere, membership came, not only from the Peninsula, but from all over Melbourne and surrounds.

In September 2010, the Western Bulldogs, in collaboration with the RSL sub-branch purchased the land and buildings to provide a not-for-profit community club for everyone who lives, works and plays on the Mornington Peninsula – the Peninsula Club.

Subsequently, the venue was renovated internally and re-opened for business on 17th December 2010.

The sub-branch continues to operate from the premises, and everyone continues to support and respect the RSL traditions.

We trust you enjoy your experience at the Peninsula Club and, whilst we still have a lot of hard work to do, we can only continue to improve through feedback from you, our members and guests.

If you have any questions, please ask our staff. In the meantime, thank you for supporting the community at the Peninsula Club.

Please order all meals and beverages at the Service Counter

The Peninsula Club is proud to support local suppliers and vineyards

Peninsula Club members receive discounts off a range of food & beverages. Join today for just \$20.

Members	Non Members
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Entrees

Garlic or Herb Bread with melted tasty cheese	4.0 5.0	4.4 5.5
Bruschetta with fresh tomato, spanish onion and basil	5.4	6.0
Soup of the Day See <i>Specials Board</i>	5.4	6.0
Saganaki Cheese A <i>Chef's Special</i> – lightly floured, then grilled and served with a wedge of lemon	8.8	10.0
Chef's Gourmet Pizza See <i>Specials Board</i>	10.8	12.0
Trio of Dips with toasted pita bread	13.5	15.0

Salads

Garden Salad crispy lettuce, rocket, tomato, cucumber & onion	7.2	8.0
Greek Salad – Bulgarian fetta, Kalamata olives & crispy lettuce, rocket, tomato, cucumber, onion with a tangy vinaigrette dressing	8.1	9.0
Classic Caesar Salad	12.6	14.0
<i>With Chicken</i>	14.4	16.0

Seafood

Salt & Pepper Calamari	<i>Entree (salad only)</i>	10.8	12.0
	<i>Main (with Chips & Salad)</i>	19.8	22.0
Fresh Oysters - served with lemon & home-made cocktail sauce. Choice of Natural or Kilpatrick	Half Dozen Dozen	13.0 24.0	14.4 26.7
Fish of the Day – See <i>Specials Board</i>		21.6	24.0
Fish & Chips – Traditional lightly battered flathead tails served with chips & salad		21.6	24.0
Fisherman's Basket – a selection of fried seafood served with chips and salad		25.0	27.8
Creamy Garlic Prawns – served on a bed of rice with a crispy garden salad		25.9	28.8
Seafood Platter for One – a selection of fresh and fried seafood including calamari, fish, salmon, fresh prawns, oysters, prawn twisters served with chips & crispy salad		29.7	33.0

Members	Non Members
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Lamb, Beef, Chicken

The PC Burger – our famous Peninsula Club burger, 100% beef topped with bacon, egg, cheese, beetroot, onion & tomato sauce served with fries



14.4

16.0

Pie of the Day See Specials Board

16.2

18.0

Roast of the Day See Specials Board

18.0

20.0

Greek Lamb Salad – Marinated grilled lamb served with a crispy Greek salad on toasted pita bread with a home-made Chef's secret recipe Tzatziki sauce

17.4

19.3

Oven Baked Chicken with fried onion, served over a creamy rosemary mash and seasonal vegetables

17.4

19.3

Traditional Chicken Parma – An absolute Peninsula Club Classic – tender breast of fresh chicken, crumbed and topped with chef's special Napoli sauce and tasty cheese. Prepared fresh daily on the premises. **



19.8

22.0

Corned Beef & Mash - Tender pieces of corned beef poached in a creamy seeded mustard sauce served with delicious mash and peas.



19.8

22.0

Choice of:

King Island Porterhouse 250 gm **

King Island Scotch Fillet 250 gm **

25.2

28.0

Cooked to your liking and served with your choice of sauces: Creamy Mushroom, Pepper, Garlic Butter or Gravy

American BBQ Spare Ribs marinated in a smoky BBQ sauce served on a creamy mash with seasonal vegetables

28.8

32.0

Gourmet Mixed Grill - A selection of steak, pork ribs, chicken kebab, sausages, bacon served with chips & salad

28.8

32.0

Surf n' Turf - A 300 gram rib-eye cooked to your liking with a creamy garlic prawn & scallop sauce **



31.5

35.0

** These meals served with a choice of Fries & Salad or Seasonal Veg & Scallop Potato

Members	Non Members
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Pasta & Risotto

Please choose your favourite pasta:

Fettuccine, Spaghetti or Risotto

Vegetarian - seasonal vegetables with a Napoli sauce	18.0	20.0
Traditional Carbonara – a delicious mix of bacon, egg, cream, cracked peppercorns and a hint of garlic	19.8	22.0
Creamy Prawn & Scallop – served with a hint of chilli and garlic	21.6	24.0
Traditional Seafood Marinara – a selection of pan-fried fresh seafood with a Napoli sauce	23.4	26.0
Chicken and Cashew Stir-fry - Seasonal vegetables tossed through Hokkien noodles	19.8	22

Sides

Wedges delicious wedges served with sour cream & sweet chilli	7.2	8.0
Chips – a bowl of traditional chips	5.4	6.0

Children (12 years or under)

Kid's Margherita Pizza	10.0	10.0
Kid's Fish & Chips	10.0	10.0
Kid's Calamari with chips	10.0	10.0
Kid's Chicken Strips with chips	10.0	10.0
Kid's Hamburger with chips	10.0	10.0

Parents: Please advise if you wish your Kid's meal to be served without chips and replaced with seasonal vegetables.

****** These meals served with a choice of Fries & Salad or Seasonal Veg & Scallop Potato

Members	Non Members
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Desserts

Chocolate Pudding with Choc Sauce	8.1	9.0
Sticky date Pudding with Butterscotch sauce	8.1	9.0
Black forest Cake	8.1	9.0
Cheese Cake <i>See Specials Board</i>	8.1	9.0

Dessert / After Dinner Beverages

Enjoy a refreshing beverage with your dessert or after your meal

Tea / Coffee

A selection of fine traditional and herbal teas is available	3.15	3.50
A range of coffees are available including: Short Black, Long Black, Flat White, Latte, Cappuccino	3.15	3.50

Liqueurs and Ports

Baileys Irish Cream, Kahlua, Tia Maria, Frangelico, Brown Brothers Reserve Port	 	5.60	7.00
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Beverages

Members' Specials

A selected number of wines at **20% Off** for Members.



Members	Non Members
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Sparkling Wine

Fat Tree Brut (S-E Aust)

17.6

22

Pretty nose with good fruit. Soft and flavoursome with a crisp finish.

Massoni NV Sparkling Shiraz (Pyrenees)

27.2

34

Deep red colour, as expected, with spicy aromas of berries, plums and chocolate.

Live and full palate.

Champagne

G.H. Mumm Cordon Rouge Brut Champagne (France)

84.8

106

French bubbles at their very best. Fresh golden yellow colour with jade tints & an elegant stream of bubbles with a rich, lively foam.

Chardonnay

Massoni El Nino Chardonnay 2009 (Morn. Peninsula)

22.4

28

Lemon, grapefruit and peachy notes combine in this soft, buttery chardonnay.

Red Varietals

Massoni El Nino Tempranillo (Heathcote, Vic)

22.4

28

Bright red. Complex, savoury characters with strong vibrant fruit characters of raspberry & blueberry.

Crittenden Estate Pinocchio Dolcetto 2006

22.4

28

The aromas in this Dolcetto remind me of damson plums and cherries with a touch of aniseed. Lighter style red for lunch or dinner.

Sparkling Wines

You never need an excuse for a bit of Bubbly!!

Members	Non-Members
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Yellow Sparkling NV Yellow Piccolo (200ml)

6.3

7.0

Light straw in colour with a persistent bead. Enjoy a zing of melon, pineapple and citrus in this bubbly of fun.

Yellow Sparkling NV Pink Piccolo (200ml)

6.3

7.0

Nose of wild Chardonnay fruit and distinct berry flavours. Pop open Pink for that leisurely Sunday brunch

Fat Tree Brut (S-E Aust)

5.0

5.5

Pretty nose with good fruit. Soft and flavoursome with a crisp finish.



17.6

22

Crittenden Estate Geppetto NV Brut (VIC/SA)

6.3

7.0

Fresh lively nose with strawberry fruits from the Pinot Noir & zesty lemon from the Chardonnay with a creamy palate.

25.2

28

Massoni NV Sparkling Shiraz (Pyrenees)

27.2

34

Deep red colour, as expected, with spicy aromas of berries, plums and chocolate. Live and full palate.

Chateau de Sours Sparkling Rose (Bordeaux, France)

36.0

40

A fine blend of merlot and cabernet sauvignon, the colour is a wonderful salmon pink with fine persistent bubbles.

Champagne

G.H. Mumm Cordon Rouge Brut Champagne



84.8

106

*French bubbles at their very best. Fresh golden yellow colour with jade tints
& an elegant stream of bubbles with a rich, lively foam.*



Watch out for the Peninsula Club “Specials” logo throughout the Beverage menu as these include further discounts for Members & represent outstanding value-for-money.

White Wines

Members	Non Members
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House

Peninsula Club House White - Dry (Glass)	4.5	5.0
Peninsula Club House White - Sweet (Glass)	4.5	5.0

Chardonnay

Heart of Hearts Chardonnay (S-E Aust)	14.4	16
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A zippy wine with aromas of lemon and a touch of lime. The tangy combination continues onto the palate.

Kissing Bridge Chardonnay (S-E Aust)	4.9	5.4
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A fruit driven style with some background oak. Enjoy the melon and peach like aroma and refreshingly crisp flavour.

Massoni El Nino Chardonnay 2009 (Morn. Peninsula)	6.3	7.0
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Lemon, grapefruit and peachy notes combine in this soft, buttery chardonnay.



22.4 **28**

Dromana Estate Chardonnay (Morn. Peninsula)	30.6	34
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Fermented in stainless steel & French oak barrels. Citrus & passionfruit overtones with a palate of melon and spice. Rated 94 points by James Halliday.

Stonier Chardonnay (Mornington Peninsula)	32.4	36
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Lovely fresh lemon sorbet flavours with a powerful condensed middle palate opening up to a lingering creamy citrus finish.

Sauvignon Blanc / Semillon

Massoni El Nino Sauvignon Blanc (Marlborough, NZ)	5.4	6.0
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Tropical fruits with a crisp and lively acidic backbone. Passionfruit & some herbaceous overtones on the nose.

21.6 **24**

Dog Ridge Sauvignon Blanc (McLaren Vale, SA)	23.4	26
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A clean perfumed Australian sauv blanc. Aromatics of banana, lemon & fruit salads. Elegant but designed for lighter dishes.

Crittenden Estate Geppetto Sauvignon Blanc Semillon (Morn Peninsula)	27.0	30
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100% Mornington Peninsula. The zesty nose is matched perfectly on the palate by fresh lime characters and a vibrant finish.

Old Coach Road Sauvignon Blanc (Nelson, NZ)	7.2	8.0
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A textbook vintage - fresh zippy tropical fruit with just a touch of feijoa. A wonderful long, lingering finish.

28.8 **32**



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White Wines

Members	Non Members
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Riesling

Old Coach Road Riesling (Nelson, NZ)

6.8

7.5

A delicate crisp and flavoursome riesling. Lemon-lime characters fill the palate and nose. Dry and nicely balanced.

27.0

30

Goaty Hill Riesling (Tamar Valley, Tas)

34.2

38

Perfectly infused green apple, citrus and slate flavours. Hints of pineapple mid-palate adds complexity.

White Varietals

Bascand Pinot Gris 2009

24.3

27

Delicate floral aromas. The palate is full and rich. This is a very clean & fresh pinot gris.

Lashmar Viognier 2005 (S.A.)

27.0

30

Apricot, mango with an orange blossom aroma. This wine is delightful with a stir-fry or grilled fish.

Morning Sun Pinot Grigio 2007 (Morn. Peninsula)

30.6

34

Trophy winning with a beautiful nose displaying green apple and Nashi pear characteristics.

Sweeter White

Box Stallion Moscato (Mornington Peninsula)

27.9

31

A wonderful sweeter wine with Turkish Delight and fresh muscat on the palate with a long lingering finish.



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Red Wines

Members	Non Members
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House

Peninsula Club House Red - Dry (Glass) 4.5 5.0

Shiraz / Shiraz Blends

Heart of Hearts Shiraz Cabernet 2009 (S-E Aust) 14.4 16

Fruit dominated with a gentle spicy edge. The palate is soft & smooth with a hint of toast and caramel.

Massoni El Nino Shiraz (Pyrenees, Vic) 5.0 5.5

Crimson purple colour. Aromas of confectionary, liquorice, blackberry and dark chocolate with a fruit-driven palate.

Dog Ridge 'The Pup' Shiraz (McLaren Vale, SA) 5.9 6.5

Deep red purple with powerful aromas of spicy red berry jam with floral notes. Bold, complex but soft.

Mornington Estate Shiraz Viognier 27.0 30

Fragrant white pepper, spice and rich fruit overtones. A palate of spice and cloves with a hint of rich dark chocolate.

Massoni 2006 Shiraz (Pyrenees) 30.6 34

Deep, rich crimson colour & exuberant aromas of dark berries, plums and chocolate with a smokey oak support.

Merlot / Merlot Blends

Golden Ranges Cabernet Merlot (S-E Aust) 17.1 19

Full flavours of cherries, dark berries & cassis complemented with a touch of spice.

Whitehill Cabernet Merlot (S-E Aust) 18.9 21

Ripe berry fruit, spices with chocolate flavours and soft tannins.

Dog Ridge 'The Pup' Cabernet Merlot (SA) 5.5 6.1

Spicy dark forest berries with a hint of perfumed French oak. Bright juicy fruit flavours in a deep dark purple wine.

Four Farmers Merlot (Mornington Peninsula) 25.2 28

A lovely merlot with fruit, black pepper and vanilla. Soft and classic merlot drinking.



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Red Wines

Members	Non-Members
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Pinot Noir

Red Hill Estate Pinot Noir (Mornington Peninsula)	7.2	8.0
<i>A long fine palate with a strong juicy core of cherry, raspberry and a touch of blueberry with a hint of spice and subtle oak.</i>	28.8	32

Paringa Estate Peninsula Pinot Noir 2009 (Morn. Pen.)	32.4	36
<i>100% Mornington Peninsula. Fruit driven with ripe Pinot characters. Dark cherry fruit flavours and aroma.</i>		

Frogs Pond 2006 Pinot Noir (Mornington Peninsula)	36.0	40
<i>Red and black cherry aromas and flavours with an excellent length, finish and after-taste. \$60 in most restaurants.</i>		


Cabernet Sauvignon

Kudos Cabernet Sauvignon (Pyrenees, Vic)	25.2	28
<i>Bright black berry fruit, liquorice, chocolate and minty hints, this wine is classic Cabernet Sauvignon.</i>		

Craig Avon Cabernet Sauvignon (Morn. Peninsula)	39.6	44
<i>Crimson in colour with aromas of blackcurrant and chocolate mint, the palate is long with cherry ripe flavours.</i>		

Red Varietals

"i" Range Sangiovese (Dromana Estate)	23.4	26
<i>A round supple mouthfeel of chocolate, aniseed and cranberry. Persistent finish with soft tannins.</i>		

Massoni El Nino Tempranillo (Heathcote, Vic)		22.4	28
<i>Bright red. Complex, savoury characters with strong vibrant fruit characters of raspberry & blueberry.</i>			



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Reserve & Vintage (Special Members' 20% Off Prices)

Members	Non-Members
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Crittenden Estate Pinocchio Dolcetto 2006



22.4

28

The aromas in this Dolcetto remind me of damson plums and cherries with a touch of aniseed. A great lighter style red for both lunch and dinner.

David Traeger 2006 Shiraz



28.8

36

With over 35 vintages to his name, winemaker David Traeger knows how to produce a great wine. Cherry and anise aromas, pungent, leafy loam, plum & spice. Sweet flavours of blueberry and currant, vanilla and cocoa. This wine is ripe and plump, fleshy, engaging and suave!

Dromana Estate 2008 Pinot Noir



32.0

40

Plush and silky front palate with spicy, savoury finish and cleansing acid finish. On the nose, characters of strawberry and spice with a long well balanced finish. Rated 90 / 100 by James Halliday.

Massoni 2004 Cabernet Sauvignon



32.0

40

Aromas of cedar, mint chocolate and red currants with typical cab sauv varietal flavours of chocolate, red currant and mint to create a balanced flavour profile.



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Beers & Spirits

Members	Non-Members
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Beers on Tap

Carlton Draught / Victoria Bitter	3.65	4.10
Cascade Premium Light	3.20	3.55
VB Gold	3.35	3.75

Stubbies / Cans

Carlton Draught / Victoria Bitter / Carlton Cold	5.15	5.75
Carlton Light / Cascade Premium Light	3.75	4.20
Pure Blonde / Crown Lager	5.60	6.25
Mornington Peninsula Brewery: Pale Ale / Witbier	5.00	5.55
Broo Lager	5.90	6.60
Stella Artois	7.50	8.35
Abbots Invalid Stout (440 ml)	5.15	5.75
Strongbow Cider – Original, Sweet, Dry	5.40	6.00

Spirits

Basic Spirits & Mix	5.85	6.50
Jack Daniels, Ouzo, Tequila & Mix	6.30	7.00
Bacardi Breezers / Vodka Cruisers (assorted flavours)	7.20	8.00
Jim Beam, Black Douglas, Bundy Rum & Cola Cans	7.20	8.00
Wild Turkey & Cola, UDL Vodka & Raspberry	7.20	8.00



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Soft Drinks, Tea/Coffee, Liqueurs

Members	Non-Members
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Soft Drinks

A variety of soft drinks are available including:

Glass	2.50	2.80
Bottle / Can	3.60	4.00

Tea / Coffee

A selection of fine traditional and herbal teas available **3.15** **3.50**

A range of coffees are available including:

Short Black, Long Black, Flat White, Latte, Cappuccino **3.15** **3.50**

Liqueurs and Ports

Enjoy a wonderful liqueur before or after dinner:

Baileys Irish Cream, Kahlua, Tia Maria, Frangelico, Brown Brothers Reserve Port

20% Off



5.60 **7.00**



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The Peninsula Club, Dromana.

*The Community Club for Everyone
Who Lives, Works or Plays on the Mornington Peninsula.*

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