# BISTRO MENU

WHEN YOU'RE READY PLEASE ORDER AT THE COUNTER



the peninsula club







### WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!

Just scan the QR code and leave us some feedback.

## **THANK YOU**

### MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.

#### Please note:

We make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free.

### Public holiday surcharge

15% Surcharge applies to all items on public holidays.

### Food allergies

Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



## ORDER FROM OUR TAPAS MENU AS INDIVIDUAL DISHES OR CREATE YOUR OWN 3 FOR \$45 SPECIAL

DUCK SPRING ROLLS w plum sauce	17.0
LEMON PEPPER CALAMARI (gf) w tartare	17.0
PANKO PRAWNS w tartare	17.0
PUMPKIN ARANCINI (vg) w vegan aioli	17.0
CHICKEN TENDERS fried tenderloins, avocado, quinoa, lemon	17.0
PORK RIBS (gf) honey & soy marinated pork ribs, mixed leaves, crispy shallots, coriander vinegarette	18.0
FRIED HALLOUMI (v, n, gf) paprika dusted halloumi, fig, walnut, lemon & pepper chutney	17.0

# SNACKS

GARLIC BREAD add cheese / + 2.0 add bacon & cheese / +3.0	10.0
CHIPS w tomato sauce & gravy	10.0
SWEET POTATO FRIES w aioli	12.0
ONION RINGS (v) w chipotle mayo	12.0
SOUP OF THE DAY w dinner roll	12.0

## **BURGERS**

CHEESEBURGER milk bun, beef patty, cheese, caramelised onion, pickles, burger sauce & chips	23.0
GRILLED CHICKEN BURGER paprika chicken breast, cheese, avocado, lettuce, tomato, aioli w chips	27.0
THE PENINSULA CLUB BURGER beef patty, crispy bacon, pickles, american cheddar, burger sauce, lettuce, tomato, red onions, beetroot relish w chips	27.0
STEAK SANDWICH 180gm porterhouse, bacon, caramelised onion, mixed lettuce, tomato, cheese, bbq sauce on turkish roll w chips	30.0
VEGAN BURGER vegan patty, sweet & spicy thai sauce, slaw, pickles, avocado, tomato, beetroot bun w chips	27.0

## **ADD**

add cheese / +1.0
add egg / +2.0
add bacon / +5.0
add pineapple / +2.0
add extra beef patty / +5.0
add vegetable schnitzel / +2.0

## **PARMAS**

SCHNITZEL crumbed chicken breast & sauce of choice	28.0
ORIGINAL crumbed chicken breast, ham, napoli & cheese mix	30.0
MEXICAN crumbed chicken breast, ham, salsa, corn chips, jalapenos, cheese mix, smashed avo & sour cream	32.0
HAWAIIAN crumbed chicken breast, ham, napoli, pineapple & cheese mix	31.0
TEXAN crumbed chicken breast, napoli, bacon, ham, caramelised onion, bbq sauce & cheese mix	32.0
VEGETARIAN PARMA (v) mixed vegetable schnitzel, napoli sauce & cheese mix vegan schnitzel available	29.0

All served with chips & house salad

Substitute any schnitzel for plant based schnitzel

## GRILL

300gm PORTERHOUSE cooked to your liking w chips, salad & sauce of choice	44.0
SURF & TURF 180gm eye fillet cooked to your liking topped w creamy garlic prawns, chips & salad	55.0
PORK RIBS (gf) slow cooked pork ribs, smokey bbq sauce, chips & salad	44.0
sauce options: gravy (gf), pepper sauce (gf), garlic butter (gf), mushroom sauce (gf), hollandaise (gf)	

## **ADD**

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add creamy prawns & scallops / +12.0
add lemon pepper calamari / +8.0
add onion rings / +5.0
add bacon / +5.0
add egg / +3.0
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## MAINS

CURRY OF THE DAY w roti bread & rice	29.0
SEAFOOD LINGUINI calamari, scallops, prawn cutlets, caper butter, olive oil, chilli, w fresh parsley & parmesan	34.0
NASI GORENG (av) chicken, prawns, asian veg, shrimp paste, spring onion, nasi sauce, fried egg, crispy shallots	29.0
CHICKEN SCALLOPINI (gf) grilled chicken breast, creamy mash potato, seasonal veg, creamy mushroom sauce	32.0
CHICKEN & PUMPKIN RISOTTO (gf, av, avg) breast fillet, pumpkin, spinach, spring onion, garlic, white wine cream sauce, toasted seeds & parmesan	28.0
BEER BATTERED FLATHEAD (agf) w chips, salad & tartare	29.0
LEMON PEPPER CALAMARI (agf) w chips, salad & tartare	29.0
SALMON FILLET (gf) grilled atlantic salmon w hollandaise, sweet potato mash & seasonal veg	34.0
ROAST OF THE DAY (gf) w roasted potatoes, seasonal vegetables & gravy	29.0
LAMB SHANKS (gf) slow cooked lamb shanks in a red wine sauce, creamy mash potato & seasonal veg	39.0

## SALADS

### CAESAR SALAD (agf)

25.0

cos lettuce, crispy bacon, croutons, anchovies, poached egg, caesar dressing and shaved parmesan

### QUINOA SALAD (avq)

27.0

quinoa, pumpkin, avocado, mixed leaves, toasted seeds, cos lettuce, parmesan, house dressing

### WARM HALLOUMI SALAD (v)

fried halloumi, harissa pearl couscous, chickpeas, capsicum, mixed leaves, parsley, spiced dressing, lemon

ADD add chicken / +6.0, add feta / +3.0 add lemon pepper calamari / +8.0

## SIDES

CREAMY MASH POTATO (v)

7.0

CHARRED BROCCOLINI w lemon miso glaze

10.0

# KIDS

\$15 KIDS MEALS - for kids 12 and under All kids meals come with an ice cream

CHICKEN NUGGETS (6) w chips add 6 nugget / +6.0

BATTERED FLATHEAD w chips (agf)

ROAST w chips and gravy

CHICKEN TENDERS w chips

KIDS CALAMARI w chips

### **ADD**

Add serve of veg +2.0 Add kids soft drink +2.5 Add kids juice +3.5



Available 7 Days: Lunch & Dinner 1 Course \$20.0 2 Course \$25.0 3 Course \$28.0

### **STARTERS**

SOUP OF THE DAY

GARLIC BREAD add cheese / +2.0 add cheese & bacon / +3.0

PRAWN SPRING ROLLS w plum sauce

### **MAINS**

LEMON PEPPER CALAMARI (qf) w chips, salad & tartare

FISH & CHIPS (agf) beer battered flathead, chips, salad & tartare

SALMON (gf) +7.0 grilled atlantic salmon w hollandaise, creamy potato mash & seasonal veg

ROAST OF THE DAY (qf)

PANKO CRUMBED PRAWNS w chips, salad, & tartare

CHICKEN CAESAR cos lettuce, crispy bacon, croutons, anchovies, poached egg, caesar dressing and shaved parmesan

CURRY OF THE DAY w roti & rice

PUMPKIN RISOTTO (gf, avg) pumpkin, spinach, spring onion, garlic, white wine cream sauce, toasted seeds & parmesan **+5.0** chicken

LAMB SHANK (gf) +7.0 slow cooked lamb shank in a red wine sauce, creamy mash potato, seasonal veg

180GM PORTERHOUSE (gf) **+9.0** cooked to your liking w chips, salad & choice of sauce

180GM EYE FILLET (gf) +18.0 cooked to your liking w chips, salad & choice of sauce

### **DESSERT**

all served w cream - add ice cream / +1.0

STICKY DATE PUDDING

PAVLOVA w passionfruit pulp, berry coulis

APPLE CRUMBLE

CAKE UPGRADE see our cake display +4.0

## **TREATS**

## **CAKES** / 10.0

add ice cream / +1.00 coffee & cake / 1<u>2.0</u>

STICKY DATE
RED VELVET
FLOURLESS CHOCOLATE
LEMON MERINGUE
COOKIES & CREAM CHEESECAKE

## ST REMIO COFFEE / 4.5

espresso, cappuccino, café latte, long black, short macchiato, long macchiato

full cream, skim, almond, soy & oat milk available

## HOT DRINKS

HOT CHOCOLATE / 4.50

FLAVOURED HOT CHOCOLATES / 5.50 bounty, cherry ripe, gingerbread

AFFOGATO / 7.0
espresso over ice cream
add baileys, kahlua, jameson,
disaronno, limoncello or cointreau / +8.00

LIQUEUR COFFEE / 14.0 black coffee w your choice of spirit & cream Jameson, Kahlua, Disaronno, Vodka, Baileys

## BROWNIES / 6.0

add ice cream / +1.00 coffee & brownie / 8.0

ROCKY ROAD

NUTELLA

BISCOFF

SALTED CARAMEL

BERRY CHEESECAKE

## ST REMIO TEA / 4.5

english breakfast, earl grey, peppermint, chamomile, green

## MILKSHAKES / 7.5

Chocolate Mango
Strawberry Green Apple
Caramel Gingerbread

Cherry Bubblegum

## **WINE LIST**

SPARKLING	sml	lrg	btl
YELLOWGLEN YELLOW 200ML, Sparkling South Eastern Australia	-	-	10.0
MORGANS BAY, Sparkling Cuvée South Eastern Australia	7.5	-	33.0
T'GALLANT, Prosecco Mornington Peninsula, VIC	9.0	-	42.0
CHANDON BRUT NV, Sparkling Yarra Valley, VIC	-	-	55.0
Docé			
ROSÉ	sml	Irg	btl
SQUEALING PIG, Rosé Marlborough, NZ	9.0	15.0	45.0
T'GALLANT CAPE SCHANCK, Rosé Mornington Peninsula, VIC	9.5	15.5	46.0
NON-ALCOHOL WINES NEW			
SQUEALING PIG, Zero Sauvignon Blanc Marlborough, NZ 375ml	-	-	25.0
SQUEALING PIG, Zero Rosé South Eastern Australia, 375ml	-	-	25.0
WOLF BLASS, Zero Shiraz South Eastern Australia, 750ml	-	-	36.0

## WINE LIST

WHITE	sml	lrg	btl
LEO BURING, <i>Riesling</i> Clare Valley, South Australia	9.5	15.5	45.0
SECRET STONE, <i>Pinot Gris</i> Marlborough, NZ	9.0	15.0	45.0
T'GALLANT CAPE SCHANK, Pinot Grigio Mornington Peninsula, VIC	9.0	15.5	44.0
RED CLAW, Pinot Gris Mornington Peninsula, VIC	-	-	55.0
MORGAN'S BAY, Sauvignon Blanc South Eastern Australia	7.5	12.0	33.0
SQUEALING PIG, Sauvignon Blanc Marlborough, NZ	9.5	15.5	45.0
DEVIL'S LAIR HIDDEN CAVE, Chardonnay Margaret River, WA	9.0	15.0	45.0
DEVIL(ish), Chardonnay Tasmania	12.0	18.0	54.0
COLDSTREAM HILLS YARRA VALLEY, Chardonnay Yarra Valley, VIC	-	-	60.0
HARTOG'S PLATE, Moscato Western Australia	8.0	13.0	36.0

## WINE LIST

RED	sml	Irg	btl
FICKLE MISTRESS, <i>Pinot Noir</i> Marlborough, NZ	10.5	17.0	48.0
DEVIL(ish), Pinot Noir Tasmania	12.0	18.0	54.0
T'GALLANT CAPE SCHANCK, Pinot Noir Mornington Peninsula, VIC	9.0	15.5	44.0
RED CLAW, Pinot Noir Mornington Peninsula, VIC	-	-	66.0
WOLF BLASS PRIVATE RELEASE, Merlot Barossa, SA	9.0	14.5	42.0
SEPPELT THE DRIVES, Shiraz Victoria	9.0	14.0	41.0
PEPPERJACK, Shiraz Barossa, SA	11.0	17.5	51.0
MORGAN'S BAY, Shiraz Cabernet South Eastern Australia	7.5	12.0	33.0
PENFOLDS KOONUNGA HILL 76, Shiraz Cabernet South Australia	11.0	17.5	51.0
WYNNS THE GABLES, Cabernet Sauvignon Coonawarra, SA	9.0	15.0	45.0

## COCKTAILS

#### GINGERBREAD LATTE / 22.0

Hansel & Gretel meets Pirates of the Caribbean. With spiced rum, coffee liqueur, and a hint of gingerbread, this take on the espresso martini is a boozy delight

Captain Morgan Gold Spiced Rum, Kahlua, milk, Monin gingerbread syrup, whipped cream, ginger cookie crumb

### PENINSULA SPRITZ / 20.0

Our house spritz is a light and refreshing drink to enjoy all year round. Taking the traditional Aperol Spritz to the next level

Smirnoff Vodka, Aperol, cranberry juice, lemon juice, soda, strawberries

### ELDERFLOWER GIN SOUR / 20.0

A traditional gin sour with a twist. Enjoy the fresh, fruity, and soft floral flavour of elderflower, with the zesty flavour of Tanqueray

Tanqueray Gin, lemon juice, Monin elderflower syrup, foaming bitters

### ORANGE TEQUILA SOUR / 22.0

This drink is the perfect blend of sweet and sour. The combination of citrus in this cocktail elevates the tequila and provides a luxurious experience with every sip

Casamigos Tequila, Triple Sec, orange juice, lemon juice, foaming bitters

### SPICY MARGARITA / 24.0

If you like some heat with your Tequila then this drink is for you. A Peninsula Club staple no matter then occasion. Don't like spice? We have you covered with a range of flavoured Margs

Casamigos Tequila, Triple Sec, lime juice, Monin habanero lime syrup, chilli salt rim, dried chilli

#### MARGARITA FLAVOURS / 20

Traditional, watermelon, passionfruit, mango, green apple, rose



#### CHERRY RIPE / 22

A decadent blend of chocolate, cherry, and coconut. We've taken the classic childhood treat and made it 18+

Smirnoff Vodka, Monin cherry syrup, Monin coconut puree, cream, Monin chocolate syrup, berry coulis, whipped cream

### CLUB RAINBOW / 21.0

Our signature cocktail. This fun and tasty drink will take you somewhere over the rainbow with its fruity flavour

Vok strawberry liqueur, raspberry cordial, Midori, Blue Curacao, Smirnoff Vodka, pineapple juice, fresh strawberry

#### ESPRESSO MARTINI / 21.0

A staple on any night out. Whether you need a pick me up or simply enjoy the smooth taste of espresso and vodka

Ketel One Vodka, Kahlua, espresso, sugar syrup

#### **BOURBON PEACH ICED TEA / 21.0**

A refreshing and warming cocktail. The sweetness of the peach compliments the smoky warmth of the bourbon perfectly

Makers Mark, Smirnoff Vodka, Monin peach tea syrup, lemon juice, soda, fresh mint

## MOCKTAILS

### VIRGIN COLADA / 14.0

Creamy and fruity. You'll love the tropical blend of coconut, pineapple, and lime

Monin coconut puree, pineapple juice, cream, lime juice, coconut

#### GREEN APPLE FAUX-JITO / 12.0

A tangy take on the traditional mojito. This mocktail is fresh, fruity, and zesty

Monin green apple syrup, Monin mojito mix, soda, fresh lime, fresh mint

### FAUX-MOSA / 9.0

A simple classic drink. Served in a champagne glass for that touch of elegance

Orange juice, pineapple juice, soda, fresh strawberry

### **BUBBLEGUM FLOSS / 12.0**

A fun sweet drink that is sure to impress. Bringing two favourite treats together to make one incredible drink

Monin bubblegum syrup, lemon juice, Monin blue curacao syrup, soda, fairy floss

#### NEW YORK SOUR / 9.0

The New York sour is the perfecet blend of sour and tart, with a hint of sweetness. Simple and decadent, this mocktail will be a favourite in no time

Lemon juice, cranberry juice, sugar syrup, soda, foaming bitters, pink sugar

Add a shot of your favourite spirit to any of our mocktails to make them 18+

## WHAT'S ON

## PUNTERS CLUB

Every Saturday
\$10 Entry fee, see TAB staff to join.

## DRINKS OF THE MONTH

Monthly offers

Ask our staff what's on offer this month!

FIND OUT MORE

peninsulaclub.com.au