

thepeninsulaclub

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



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.*

TAPAS

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

MAC & CHEESE CROQUETTES (v) w truffle mayonnaise	17.0
DUCK SPRING ROLLS w plum sauce	17.0
LEMON PEPPER CALAMARI (gf) w tartare	17.0
PANKO PRAWNS w tartare	17.0
FRIED CHICKEN WINGS w crispy shallots, spring onion & sesame seeds choice of sauce: korean spicy bbq, sweet chilli, buffalo sauce	17.0
DIPS PLATTER beetroot hummus, spicy capsicum, eggplant & tzatziki dips add pita bread / +3.0	17.0
VEGETABLE SPRING ROLLS, (df) w sweet chilli sauce	17.0
BRUSCHETTA (adf) traditional style bruschetta w balsamic glaze & parmesan	17.0

SNACKS

GARLIC BREAD <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	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

SIDES

CREAMY MASH POTATO (v)	7.0
ROASTED CARROTS roasted honey glazed carrots on hummus w dhukkah	10.0
CHARRED BROCCOLI w lemon miso glaze	10.0

BURGERS

CHEESEBURGER 22.0
cheese, caramelised onion, pickles, burger sauce w chips

GRILLED CHICKEN BURGER 27.0
grilled chicken breast, bacon, lettuce, tomato, red onion,
smashed avocado, mayonnaise, melted cheese w chips

THE PENINSULA CLUB BURGER 27.0
beef patty, crispy bacon, pickles, american cheddar,
burger sauce, lettuce, tomato, red onions,
beetroot relish w chips

VEGETABLE BURGER (vg) 28.0
vegetable schnitzel, mixed salad leaves, cheese, tomato,
red onion w chips

STEAK SANDWICH 30.0
scotch fillet, bacon, caramelised onion, mixed lettuce, tomato,
cheese, bbq sauce on turkish roll w chips

SOFT SHELL CRAB BURGER 28.0
fried soft shell crab, wasabi mayo, sweet chilli,
lettuce, red onion w chips

ADD

add cheese / +1.0
add egg / +3.0
add bacon / +5.0
add extra beef patty / +5.0
vegetable schnitzel / +2.0

POTS & PANS

VEAL SCALLOPINI (<i>gf</i>) creamy mushroom sauce w creamy mash potato & seasonal greens	33.0
CHICKEN & PRAWN NASI GORENG chicken breast, prawns, asian vegetables, shrimp paste, rice, fried egg, crispy shallots & prawn crackers	30.0
FETTUCCINE MARINARA mixed seafood, garlic, chilli, italian herbs, olive oil, shaved parmesan & parsley	34.0
BEEF STIRFRY (<i>av,n</i>) beef strips, hokkien noodles, honey soy, asian vegetables & cashews	28.0
CALAMARI PAPPARDELLE calamari, sun dried tomato, cherry tomato, garlic, chilli, olive oil, spinach, shaved parmesan & parsley	32.0
CURRY OF THE DAY w roti bread & pappadam	29.0
PRAWN & SCALLOP PAPPARDELLE prawns & scallops cooked in creamy garlic sauce w a dash of chilli, spring onions, italian herbs and parmesan	34.0

PARMAS

All served with chips & house salad

SCHNITZEL 28.0
crumbed chicken breast & sauce of choice

ORIGINAL 30.0
crumbed chicken breast, ham, napoli & cheese mix

MEXICAN 32.0
crumbed chicken breast, ham, salsa, corn chips, jalapenos,
cheese mix, smashed avo & sour cream

HAWAIIAN 31.0
crumbed chicken breast, ham, napoli, pineapple & cheese mix

TEXAN 32.0
crumbed chicken breast, napoli, bacon, ham,
caramelised onion, bbq sauce & cheese mix

VEGETARIAN PARMA (v) 29.0
mixed vegetable schnitzel, napoli sauce & cheese mix
vegan schnitzel available

vegetable schnitzel available / +2.0

CLASSICS

BEER BATTERED FLATHEAD <i>(gf)</i> w chips, salad & tartare	29.0
LEMON PEPPER CALAMARI <i>(gf)</i> w chips, salad & tartare	29.0
SALMON FILLET <i>(gf)</i> grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	34.0
ROAST OF THE DAY <i>(gf)</i> w roasted potatoes, seasonal vegetables & gravy	29.0
LAMB SHANKS <i>(gf)</i> red wine and rosemary braise, mashed potato & seasonal vegetables	38.0

GRILL

300gm PORTERHOUSE 44.0
cooked to your liking w chips, salad & sauce of choice

400GM RIB EYE 55.0
cooked to your liking w chips, salad & sauce of choice

sauce options: *gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise (gf)*

ADD

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

SALAD

LAMB SALAD (*gf,n*) 33.0
lamb backstrap, baby spinach, rocket, roast pumpkin,
pomegranate, feta & pine nuts w greek yoghurt

CHICKEN CAESAR SALAD (*agf*) 27.0
cos lettuce, crispy bacon, croutons, anchovies,
poached egg, caesar dressing and shaved parmesan

BURRITO BOWL (*gf,vg*) 28.0
cauliflower rice, peas, pico de gallo, corn salsa,
mixed capsicums, black beans, fresh avocado, baby cos,
lime, corn chips, jalapenos & chilli

add chicken / +8.0

add feta / +3.0

add lemon pepper calamari / +8.0

KIDS

CHICKEN NUGGETS w chips *add 6 nugget / +6.0*

BATTERED FLATHEAD (*agf*) w chips

LEMON PEPPER CALAMARI (*gf*) w chips

LINGUINI BOLOGNESE w parmesan

ROAST w potato, veg & gravy

MAC & CHEESE CROQUETTES (*v*) w chips

\$15 KIDS MEALS - *for kids 12 and under*
All kids meals come with a drink & ice cream

(Add serve of veg +2.0)

SENIORS

Available 7 Days :
Lunch & Dinner
1 Course \$19.0
2 Course \$24.0
3 Course \$27.0

STARTERS

SOUP OF THE DAY

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

PRAWN SPRING CONES w sweet chilli sauce

MAINS

LEMON PEPPER CALAMARI (*gf*) w chips, salad & tartare

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

CHICKEN STIRFRY (*av*) tender chicken, hokkien noodles,
honey soy, asian vegetables & chilli flakes

MUSHROOM RISOTTO (*v,adf*) mushrooms, rice, white wine cream sauce
& parmesan *add chicken* / +5.0

LINGUINI BOLOGNESE traditional style bolognese w parmesan

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

ROAST OF THE DAY (*gf*)

PLUM CHICKEN rice, salad & plum sauce

PANKO CRUMBED PRAWNS w chips, salad, & tartare

LAMB SHANK +5.0 red wine and rosemary braise, mashed potato
and seasonal vegetables

DESSERTS

STICKY DATE PUDDING w ice cream

PAVLOVA w passionfruit pulp, berry coulis & cream

APPLE CRUMBLE w ice cream

CAKE UPGRADE +4.0 upgrade your dessert to any of our cakes on display

DESSERT

STICKY DATE PUDDING w vanilla ice cream	13.0
HOME MADE DESSERT OF THE DAY	12.0
CAKES IN DISPLAY FRIDGE	10.0
COFFEE & CAKE	12.0

COCKTAILS

A LONG WINTER'S NAP Available Hot or Cold / 20.0

Makers Mark, Maple Infusion, lemon juice, Star anise, lemon wheel

PENINSULA SPRITZ / 20.0

Smirnoff Vodka, Aperol, cranberry juice, lemon cordial, soda, strawberry

SPICY MARGARITA / 22.0

Casamigos Tequila, Cointreau, lime juice,
Monin Habanero lime syrup, chilli salt rim

CLUB RAINBOW / 20.0

Vok Strawberry Liqueur, raspberry cordial, Midori, Blue Curacao, Smirnoff Vodka,
pineapple juice, fresh mint

ESPRESSO MARTINI / 20.0

Ketel One Vodka, Kahlua, Espresso, sugar syrup, coffee beans

FAIRY FLOSS MARGARITA / 22.0

Casamigos Tequila, Cointreau, Vok Strawberry Liqueur, lemon juice,
fairy floss, pink sugar rim

WHITE MINTY ESPRESSO MARTINI Available Hot or Cold / 20.0

Smirnoff vodka, Espresso, white hot chocolate, Monin frosted mint, whipped cream,
Monin white chocolate, peppermint crisp

THE SNOW ROSE / 22.0

Aviation Gin, Triple Sec, Monin Rose Syrup, Cream, rose petals

STICKY DATE GIN MARTINI / 22.0

Aviation Gin, Butterscotch Schnapps, brown sugar date syrup, whipped cream,
date garnish

WINTER MOON / 20.0

Captain Morgan, Kahlua, Cold brew, pepsi, whipped cream, coffee bean garnish

MOCKTAILS

THE HURRICANE / 12.0

orange juice, pineapple juice, passionfruit syrup, lime juice, simple syrup, grenadine, soda water

SHIRLEY TEMPLE / 10.0

grenadine, lemonade, dry ginger & cherry garnish

FAUX-MOSA / 9.0

orange juice, pineapple juice, soda water, sugared rim & garnished with strawberry

AWAY WITH THE FAIRIES / 12.0

cranberry juice, grenadine, lime juice, soda water, pink sugared rim & fairy floss

APPLE PIE / 12.0

apple juice, maple syrup, cinnamon, soda water & cinnamon sugared rim

HOCUS POCUS / 12.0

apple juice, soda water, blue food dye, raspberry cordial, passionfruit syrup, silver lustre dust & garnished with sour strap