

SPRINGS - BISTRO

ENTRÉE

Garlic bread \$6 (V)

Cheesy garlic bread \$7.5 (V)

Soup of the day - Bread roll \$10

Karaage Chicken - Japanese fried chicken with ponzu sauce and wasabi mayonnaise \$16

Pork Belly Pancake - Ginger glazed pork belly and blueberry ceviche \$18

SALADS

Roast Butternut Pumpkin Salad - Roast butternut pumpkin, radicchio, candied walnuts, marinated Meredith goat's feta \$18

Add chicken \$4.50 (V, GF*)

Buddha Bowl - Honey roasted beetroot, carrots, edamame beans, ancient grains, cucumber, curried chickpeas \$18

Add chicken \$4.50 (V, GF*)

FROM THE GRILL

Porterhouse - 300gm \$34 (GF*)

Scotch Fillet - 300gm \$36 (GF*)

All steaks are served with chips and salad or mash and steamed veg and your choice of sauce (mushroom, pepper, gravy, red wine jus, or garlic butter)

Add another side for \$2.50

SIDES

Garden salad \$6 (V, VEGAN GF)

Steamed seasonal vegetables \$8 (V, GF)

Chips \$8 (V)

Mash \$8 (V, GF)

PASTA

Risotto Primavera - Asparagus, peas, cherry tomato, zucchini, saffron oil \$28 (V, GF)

Ravioli - Smoked salmon, dill & cream cheese ravioli, in a creamy white wine sauce \$27

Seafood Linguine Marinara - Fresh linguine pasta, Portarlinton mussels, calamari, prawns & scallops in a marinara sauce \$30 (GF*)

CLASSICS

Chicken Parma - Chips and salad \$25

Fish and Chips - Beer battered fresh catch of the day, chips and salad \$25

Chicken Schnitzel - Chips and salad \$22

Franken Parma - Ham, Napoli, cheese, bacon, caramelized pineapple, salsa, jalapenos and sour cream \$30

BURGERS

Classic Grilled Chicken Burger - Butter lettuce, tomato, bacon, chipotle mayo, Swiss cheese served with chips \$18

Chorizo Burger - Homemade chorizo, zucchini relish, butter lettuce, tomato, Swiss cheese, sour cream, chips \$20

Monster Burger - Butter lettuce, tomato, triple beef pattie, Swiss cheese, bacon, chips \$25

KIDS

All \$12 (strictly 12years and under)

Fish and Chips

Napoli Pasta (*GF)

Carbonara Pasta (*GF)

Nuggets and Chips

(All kid's meals include a soft drink)

•Please note:

Sorry, no alterations to menu

These indicators are a guide, if you are Celiac, Vegan or have an allergy to Nuts, Shellfish or other please inform staff when ordering

Gluten friendly (GF)
Gluten friendly option (GF*)
Suitable for vegetarian (V)
Contains nuts (N)

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SPRINGS-BISTRO

LOCAL'S CORNER

'SUPPORTING OUR LOCAL
WINE MAKERS'

Jack + Jill Wines

2018 Jack & Jill Sauvignon Blanc

Great presence and intensity with guava, passionfruit and underlying green notes. The palate is juicy and zingy with intense tropical fruits and long, persistent finish

Glass \$8.5 / Bottle \$36

2018 Jack & Jill Chardonnay

Classy and complex nose of stone fruit and figs with nutty oak nuances. The palate is juicy and integrated with layers of flavour and incredible depth.

Glass \$8.5 / Bottle \$36

2018 Jack & Jill Pinot Noir

Lifted pristine nose of plums, raspberries and spice. The palate is juicy and fresh with elegant superfine tannins and a long, lingering aftertaste.

Glass \$8.5 / Bottle \$36

2018 Jack & Jill Shiraz

Complex and mesmerising aromas of dark plum, blueberries and spice. The palate is layered with succulent dark fruits, cracked black pepper and savory tannins.

Glass \$8.5 / Bottle \$36

Bellarine Estate Wines

Bellarine Estate Sauvignon Blanc

Fragrant aromas of tropical fruit and subtle notes of lemon. Crisp and refreshing whilst full and smooth on the palate.

187 Piccolo \$9.5 / Bottle \$36

Bellarine Estate Chardonnay

A complex array of stone and tropical fruit with hints of citrus. This sophisticated chardonnay delivers a soft finish through the use of restrained oak.

187 Piccolo \$9.5 / Bottle \$36

Bellarine Estate Pinot Gris

Aromas of pear, white nectar, apple and honeysuckle. Full and round mouth feel with a crisp lingering finish.

187 Piccolo \$9.5 / Bottle \$36

Bellarine Estate Rose

Beautifully perfumed, displaying delicate strawberry and light cherries. Elegant and sophisticated with a crisp lingering finish.

187 Piccolo \$9.5 / Bottle \$36

Bellarine Estate Pinot Noir

Medium bodied, tightly wound and finely structured. Think dark cherries, currants and toasty oak, with an underlying earthy, forest floor and smoky tobacco finish.

187 Piccolo \$9.5 / Bottle \$36

Bellarine Estate Shiraz

Distinctively cool climate with vibrant boysenberry, cranberry and black cherry. Mingled with an earthy smokiness and spice consisting of white pepper, cinnamon and clove.

187 Piccolo \$9.5 / Bottle \$36

Bellarine Estate Sparkling NV

The classic blend of predominately Chardonnay and some Pinot Noir has been used to create an elegant wine with lively fruit characters.

187 Piccolo \$9.5

Baie Wines

2019 Baie Sauvignon Blanc

A rich textural wine but still fresh crisp dry acidity. Expect delicious flavours of lemons, limes and a perfect balance of tropical fruit.

187 Piccolo \$9.5 / Bottle \$36

2018 Baie Rose'

Savour rose petal, strawberry and a touch of Turkish delight with a dry and savoury finish. Delicately balanced, this carefully structured Rosé is a perfect match with Vietnamese flavours.

Bottle \$36

2020 Baie Pinot Gris

Textured nashi fruit and pear flavours, with great acidity and texture. A beautifully structured wine that punches well above its' weight. Pair with simple oven-roasted chicken for a stunning food match.

Bottle \$36

2018 Baie Shiraz

This cool climate red delivers medium bodied weight with stunning plum, spice and blackcurrant flavours. A medium bodied and elegant wine, pair with a succulent barbecue steak for an elevated wine and food experience.

Bottle \$45

**WINE IS
ALWAYS
A GOOD
IDEA**

Always

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