

# SPRINGS - BISTRO

## ENTRÉE

**Garlic Bread** \$6 (V)

**Cheesy Garlic Bread** \$7.5 (V)

**Soup of the day** - bread roll \$10

**House-made polenta chips** - citrus aioli \$16

**Sichuan pepper calamari** - homemade garlic aioli, chips and salad \$18

## SALADS

**Roast carrot salad** - roasted baby carrots, freekeh, barley, charred corn, green olive tapenade dressing \$20 (V, VEGAN)

Add chicken \$4.50

**Nicoise with a twist** - kipfler potatoes, green beans, olives filled with feta, confit tomato, pickled red onion and salmon gravlax \$24 (V, VEGAN, GF)

## FROM THE GRILL

**Porterhouse - 300gm** \$34 (GF\*)

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

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

Add another side for \$2.50

Extra sauce \$2.50

**Wagyu Rump (MB 8+)** \$38 (GF\*)

Served with spring onion mash and broccolini

## SIDES

Garden salad \$8 (V, GF)

Steamed seasonal vegetables \$8 (V, GF)

Chips \$8 (V)

Mash \$8 (V, GF)

## PASTA & PANS

**Roast beetroot risotto** - Danish feta, micro salad \$30 (GF\*, V)

**Osso Bucco** - slow cooked Osso Bucco, mash potato, baby carrots \$36 (GF)

**Spaghetti Pescatore** - market fish, calamari, prawns, scallops, white wine sauce with cherry tomatoes \$32 (GF\*)

**Polpette della Nonna** - Italian meatballs, homemade foccacia \$28

**Teriyaki glazed salmon** - rice cake, edamame beans, pickled ginger, bok choy \$35

**Duck Massaman Curry** - basmati rice, roti, taro crisps \$33

## 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

**Sichuan pepper calamari** - homemade garlic aioli, chips and salad \$26

## BURGERS

**Classic Grilled Chicken Burger** - butter lettuce, tomato, bacon, Swiss cheese, mayo, chips \$22

**Beef Burger** - butter lettuce, tomato, bacon, Swiss cheese, American mustard, mayo, chips \$22

## KIDS

All \$12 (strictly 12 years and under)

Penne Carbonara

Napoli Pasta (\*GF)

Fish and Chips

Nuggets and Chips

(All kids 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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