

LIGHT OR BEST SHARED

GARLIC BREAD TOASTED GARLIC BREAD WITH HOMEMADE GARLIC BUTTER ADD CHEESE	\$11 \$1.5
BAKED BRIE OVEN-BAKED BRIE SERVED WITH CARAMELISED ONION JAM, TOASTED CASHEW NUTS, AND CRISPY BREAD	\$17
PINSA PIZZA ROMAN-STYLE PIZZA TOPPED WITH FRESH CHILI, SEA SALT, AND EXTRA VIRGIN OLIVE OIL	\$16
CRUMBED CALAMARI RINGS GOLDEN-BROWN CALAMARI RINGS SERVED WITH CREAMY AIOLI AND FRESH LEMON	\$18
POTATO & GRUYÈRE CROQUETTES (2 PCS) CRISP, GOLDEN CROQUETTES FILLED WITH POTATO AND GRUYÈRE CHEESE, SERVED WITH PESTO AIOLI	\$15
ARANCINI DI RISO (2 PCS) CRISPY RISOTTO BALLS FILLED WITH MUSHROOMS, PEAS, GARLIC, AND PARMESAN, DRIZZLED WITH CRACKED PEPPER AIOLI	\$15
SOUP OF THE DAY (GFO) ASK OUR STAFF ABOUT TODAY’S HOUSE-MADE SOUP	\$12

CRUMBED + GOLDEN

CHICKEN SCHNITZEL GOLDEN-FRIED CHICKEN BREAST SCHNITZEL, SERVED WITH FRIES AND SALAD	\$29.5
CHICKEN PARMA SCHNITZEL TOPPED WITH SMOKED HAM, NAPOLI SAUCE, AND MELTED MOZZARELLA, SERVED WITH FRIES AND SALAD	\$30.5
TROPICAL PARMA SCHNITZEL TOPPED WITH SMOKED HAM, NAPOLI SAUCE, PINEAPPLE RINGS, AND MOZZARELLA, SERVED WITH FRIES AND SALAD	\$30.5
THE POM PARMA SCHNITZEL LAYERED WITH CREAMY MASHED POTATOES, MUSHY PEAS, BACON, MELTED MOZZARELLA, AND RICH GRAVY, FRIES AND SALAD	\$30.5
WILD WEST PARMA SCHNITZEL TOPPED WITH SMOKED BACON, ONION RINGS, SMOKEY BBQ SAUCE, AND MOZZARELLA, SERVED WITH FRIES AND SALAD	\$30.5
VEAL PARMA VEAL SCHNITZEL, SMOKED HAM, NAPOLI SAUCE, MOZZARELLA, SERVED WITH FRIES AND SALAD	\$32

CLUB FAVOURITES

STUFFED CHICKEN BREAST (GFO) CHICKEN BREAST STUFFED WITH PRAWNS AND BRIE, WRAPPED IN CRISPY BACON, SERVED WITH CREAMY MASHED POTATOES, CHARRED BROCCOLI, AND AVOCADO-GARLIC SAUCE	\$32
SEAFOOD BASKET A CRISPY MEDLEY OF PRAWNS, SCALLOPS, FISH, AND CALAMARI, SERVED WITH A FRESH GARDEN SALAD, GOLDEN FRIES, AND LEMON	\$30
CHICKEN CAESAR SALAD (GFO) GRILLED CHICKEN BREAST, CRISP COS LETTUCE, BACON, CRUNCHY CROUTONS, PARMESAN, ANCHOVIES, AND A POACHED EGG, TOSSED IN CREAMY CAESAR DRESSING	\$24
BEEF & ALE PIE SLOW-COOKED BEEF IN A RICH ALE SAUCE, ENCASED IN GOLDEN PUFF PASTRY, SERVED WITH CRISPY FRIES	\$28
LAMB SHANK (GFO) SLOW-BRAISED LAMB SHANK COOKED WITH TOMATO, GARLIC, AND ROSEMARY, SERVED WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES	\$32
LAMB & BEAN NACHOS WITH SALSA FRESCA (GFO) CRISPY TORTILLA CHIPS TOPPED WITH CHEESY LAMB AND BEANS, SOUR CREAM, GUACOMOLE, HOUSE-MADE SALSA FRESCA	\$20
VEAL COTOLETTA PAN-FRIED, GOLDEN BABY VEAL SCHNITZEL, FRIES AND FRESH LEMON	\$30
SPRINGS BEEF BURGER 150G BEEF PATTIE WITH CRISPY BACON, BEETROOT, LETTUCE, TOMATO, ONION RINGS, AND CHEDDAR CHEESE SAUCE ON A BRIOCHE BUN, SERVED WITH SWEET POTATO FRIES	\$29
CRUMBED CALAMARI RINGS GOLDEN-BROWN CALAMARI RINGS SERVED WITH FRIES, SALAD, AIOLI AND FRESH LEMON	\$28
BEER BATTERED MARKET FISH (GFO) CHIPS AND SALAD, FRESH LEMON AND HOUSE MADE TARTARE SAUCE	\$30
PORTERHOUSE (GFO) 300G SERVED WITH CRISPY FRIES AND A FRESH SALAD, WITH YOUR CHOICE OF SAUCE	\$42
EYE FILLET (GFO) 250G TENDER EYE FILLET SERVED WITH CREAMY MASHED POTATOES, GREEN BEANS, AND ROBERT SAUCE	\$48
MIXED GRILL (GFO) 100G SIRLOIN, SAUSAGE, BACON, RISSOLE, CARAMELISED ONION, FRIED EGG, AND SEEDED MUSTARD GRAVY, SERVED WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES	\$42

FROM THE GRILL

FROM THE PAN

MUSSEL POT (GFO) LOCAL PORTARLINGTON MUSSELS IN A RED WINE AND TOMATO SAUCE WITH SPANISH CHORIZO, SERVED WITH TOASTED CIABATTA	\$30
SEAFOOD FETTUCCINE MARINARA (GFO) PRAWNS, SCALLOPS, CALAMARI, FISH, AND MUSSELS TOSSED WITH BLISTERED CHERRY TOMATOES AND FETTUCCINE	\$34
BUTTERNUT PUMPKIN & CHORIZO RISOTTO (GFO) CREAMY RISOTTO WITH PAN-SEARED CHORIZO, ROASTED BUTTERNUT PUMPKIN, AND GOAT CHEESE	\$28
GNOCCHI GRATIN SOFT, PILLOWY GNOCCHI BAKED IN A RICH, VELVETY WHITE CHEESE SAUCE, SERVED WITH PESTO FLATBREAD	\$30

PIZZA

MARGHERITA (VEG) NAPOLI, BUFFALO MOZZARELLA, BASIL OIL	\$20
AMERICAN SLOW COOKED TOMATO, HAM, SPICY SALAMI, MOZZARELLA	\$24
AUSSIE BACON, HAM, EGG AND MOZZARELLA	\$25
BBQ CHICKEN BBQ MARINATED CHICKEN BREAST, CHARGRILLED PINEAPPLE AND RED ONION	\$25
FOUR CHEESE GRANA PADANO, FONTINA, PARMESAN, AND MOZZARELLA, TOPPED WITH FRESH BASIL	\$22

GFO = GLUTEN FREE OPTION AVAILABLE

VEG = VEGETARIAN

V = VEGAN

CSGC

BISTRO



@CLIFTONSPRINGSGOLFCLUB

WHAT’S ON

TUESDAY

TEXAS HOLD’EM POKER NIGHT WITH
BELLARINE POKER LEAGUE
STARTS @ 6:30PM

WEDNESDAY

TRIVIA NIGHT
STARTS 6:30PM
\$25 STEAK MENU AVAIL (MEMBERS ONLY)

SATURDAY

SUPER SATURDAY
EVERY AFL GAME SCREEN LIVE + LOUD
FOOD SPECIALS AVAILABLE

SUNDAY

KIDS UNDER 10 EAT FREE
FULL ROAST
\$20 MEMBERS / \$30 NON MEMBERS

AROUND THE WORLD IN 90 DAYS

MANGIA MANGIA ITALIAN FEAST
FRIDAY 27TH JUNE
\$30 MEMBERS/ \$40 NON MEMBERS

UFC

ALL MAJOR EVENTS
SCREENED LIVE + LOUD

CREPES

SEAFOOD CREPE **\$27**
PRAWNS, SCALLOPS, MUSSELS, FISH, AND
CALAMARI WRAPPED IN A DELICATE CREPE,
SERVED WITH A GARDEN SALAD

CHICKEN & MUSHROOM CREPE **\$26**
TENDER CHICKEN BREAST AND MIXED MUSHROOMS IN A
CREAMY VELOUTÉ SAUCE, SERVED WITH A GARDEN SALAD

FLAVOURS OF THE WORLD

BUTTER CHICKEN (GFO)	\$28
TRADITIONAL INDIAN BUTTER CHICKEN SERVED WITH FRAGRANT BASMATI RICE, FLATBREAD, AND COOLING YOGURT	
ROGAN JOSH (GFO)	\$28
SLOW-COOKED BEEF CURRY INFUSED WITH AROMATIC SPICES, SERVED WITH FRAGRANT RICE AND FLATBREAD	

NASI GORENG \$28
A TRADITIONAL INDONESIAN-STYLE FRIED JASMINE RICE DISH, WOK-TOSSED WITH PRAWNS, TENDER CHICKEN, CRISPY PORK BELLY, SNOW PEAS, AND CARROTS. FINISHED WITH A PERFECTLY FRIED EGG ON TOP FOR AN AUTHENTIC TOUCH

MOROCCAN SPICED LAMB **\$34**
TENDER, SLOW-COOKED LAMB INFUSED WITH
MOROCCAN SPICES, SERVED WITH VEGETABLE TAGINE AND
COUSCOUS TABBOULEH

MONGOLIAN BEEF STIR FRY \$28
MARINATED BEEF STRIPS STIR-FRIED WITH CRISP GREEN
VEGETABLES, BELL PEPPERS, ONIONS, AND EGG NOODLES

SPICY VEGAN POTATO CURRY \$28
POTATOES, CAULIFLOWER, CHICKPEAS, AND GREEN

VEGAN + VEGETARIAN

NASI GORENG (GFO, V, VEG) \$28
INDONESIAN FRIED RICE WITH SNOW PEAS, CARROTS, BEAN SPROUTS,
AND JASMINE RICE, TOPPED WITH A FRIED EGG

VEGETARIAN CAESAR SALAD (GFO, VEG)	\$20
COS LETTUCE, CROUTONS, PARMESAN, ANCHOVIES, POACHED EGG, AND CREAMY CAESAR DRESSING	

VEGETABLE BIRYANI (GFO, V, VEG)	\$28
SOUTH INDIAN SPICED BASMATI RICE WITH SEASONAL VEGETABLES, FINISHED WITH RAITA	

SPINACH & RICOTTA CREPE (VEG) **\$26**
LIGHT CREPE FILLED WITH SPINACH AND RICOTTA, TOPPED
WITH A CREAMY PEPPERCORN SAUCE, SERVED WITH GARDEN
SALAD

SPICY VEGAN POTATO CURRY **\$28**
POTATOES, CAULIFLOWER, CHICKPEAS, AND GREEN
PEAS IN A CREAMY COCONUT MILK YELLOW CURRY SAUCE, SERVED
WITH BASMATI RICE AND CRISPY POTATO BALLS

VEGETARIAN STIR FRY (VEG)	\$25
CRISP GREEN VEGETABLES, BELL PEPPERS, ONIONS AND EGG NOODLES	

BUTTERNUT PUMPKIN RISOTTO (GFO, V, VEG) **\$25**
ROASTED BUTTERNUT PUMPKIN, BELL PEPPERS AND MIXED NUTS

SIDES

FRIES AND GRAVY (GFO)	\$11
MASHED POTATO (GFO)	\$10
GARDEN SALAD (GFO)	\$10
SWEET POTATO FRIES	\$12
GARLIC AIOLI	

DESSERTS

CHOCOLATE LAVA CAKE	\$13
WARM, SELF-SAUCING CHOCOLATE CAKE WITH VANILLA CUSTARD	
WARM CRANBERRY, APPLE & WALNUT TART	\$13
SERVED WITH VANILLA ICE CREAM	
CHOCOLATE MOUSSE CREPE	\$13
RICH CHOCOLATE MOUSSE WRAPPED IN A WARM CREPE, SERVED WITH VANILLA ICE CREAM	

KIDS

STRICTLY 12 YEARS AND UNDER

FISH AND CHIPS (GFO)	\$15
NUGGETS AND CHIPS	\$15
MARGHERITA PIZZA	\$15
NAPOLI PASTA (GFO)	\$15
CHEESEBURGER AND CHIPS	\$15

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COCKTAILS

LONG ISLAND ICE TEA	\$18
LARIOS GIN, GREY GOOSE VODKA, 1800	
TEQUILA, BACARDI WHITE RUM, COINTREAU,	
COCA COLA	

ESPRESSO MARTINI	\$17
MR BLACK COFFEE LIQUEUR, ESPRESSO	

PINA COLADA	\$16
MALIBU, BACARDI, PINEAPPLE JUICE, CREAM OF COCONUT	

BUTTERBALL	\$13
BUTTERSCOTCH SCHNAPPS, BAILEYS IRISH CREAM	

CHAMBORD ESPRESSO MARTINI **\$14**
CHAMBORD LIQUEUR, RUSSIAN STANDARD
VODKA, ESPRESSO

BAILEYS MINT MARTINI	\$13
BAILEYS IRISH CREAM, CRÈME DE MENTHE, MILK	

APEROL SPRITZ	\$13
APEROL, PROSECCO, SODA	

GIN RICKEY	\$16
TANQUERAY GIN, LIME JUICE, SODA	

FLYING GRASSHOPPER \$17
DON JULIO TEQUILA, CRÈME DE MENTHE

FULL MONTE	\$18
AMARO MONTENEGRO, JIM BEAM RYE WHISKEY, BITTERS	

BLOODY JASMINE	\$16
FOUR PILLARS BLOODY SHIRAZ GIN, CAMPARI, COINTREAU, LEMON JUICE, ORANGE BITTERS	

KAMAKAZI DELUXE	\$15
GREY GOOSE VODKA, COINTREAU, DISARONNO AMARETO, LIME JUICE	

B & B	\$10
DOM BENEDICTINE, ST REMY BRANDY	

CHAMBORD BRAMBLE	\$17
CHAMBORD LIQUEUR, LARIOS GIN, LEMON JUICE	

APPLESINTH \$15
GREEN FAIRY ABSINTH, APPLE JUICE,