

LIGHT OR BEST SHARED

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

CRUMBED + GOLDEN

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

CLUB FAVOURITES

STUFFED CHICKEN BREAST (GFO)	\$32
CHICKEN BREAST STUFFED WITH PRAWNS AND BRIE, WRAPPED IN CRISPY BACON, SERVED WITH CREAMY MASHED POTATOES, CHARRED BROCCOLI, AND AVOCADO-GARLIC SAUCE	
SEAFOOD BASKET	\$30
A CRISPY MEDLEY OF PRAWNS, SCALLOPS, FISH, AND CALAMARI, SERVED WITH A FRESH GARDEN SALAD, GOLDEN FRIES, AND LEMON	
CHICKEN CAESAR SALAD (GFO)	\$24
GRILLED CHICKEN BREAST, CRISP COS LETTUCE, BACON, CRUNCHY CROUTONS, PARMESAN, ANCHOVIES, AND A POACHED EGG, TOSSED IN CREAMY CAESAR DRESSING	
BEEF & ALE PIE	\$28
SLOW-COOKED BEEF IN A RICH ALE SAUCE, ENCASED IN GOLDEN PUFF PASTRY, SERVED WITH CRISPY FRIES	
LAMB SHANK (GFO)	\$32
SLOW-BRAISED LAMB SHANK COOKED WITH TOMATO, GARLIC, AND ROSEMARY, SERVED WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES	
LAMB & BEAN NACHOS WITH SALSA FRESCA (GFO)	\$20
CRISPY TORTILLA CHIPS TOPPED WITH CHEESY LAMB AND BEANS, FINISHED WITH HOUSE-MADE SALSA FRESCA	
VEAL COTALETTA	\$30
PAN-FRIED, GOLDEN BABY VEAL SCHNITZEL, SERVED WITH FRIES AND FRESH LEMON	
SPRINGS BEEF BURGER	\$29
150G BEEF PATTIE WITH CRISPY BACON, BEETROOT, LETTUCE, TOMATO, ONION RINGS, AND CHEDDAR CHEESE SAUCE ON A BRIOCHE BUN, SERVED WITH SWEET POTATO FRIES	

FROM THE GRILL

PORTERHOUSE (GFO) 300G	\$42
SERVED WITH CRISPY FRIES AND A FRESH SALAD, WITH YOUR CHOICE OF SAUCE	
EYE FILLET (GFO) 250G	\$48
TENDER EYE FILLET SERVED WITH CREAMY MASHED POTATOES, GREEN BEANS, AND ROBERT SAUCE	
MIXED GRILL (GFO)	\$42
100G SIRLOIN, SAUSAGE, BACON, RISSOLE, CARAMELISED ONION, FRIED EGG, AND SEEDED MUSTARD GRAVY, SERVED WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES	

FROM THE PAN

MUSSEL POT (GFO)	\$30
LOCAL PORTARLINGTON MUSSELS IN A RED WINE AND TOMATO SAUCE WITH SPANISH CHORIZO, SERVED WITH TOASTED CIABATTA	
SEAFOOD FETTUCCINE MARINARA (GFO)	\$30
PRAWNS, SCALLOPS, CALAMARI, FISH, AND MUSSELS TOSSED WITH BLISTERED CHERRY TOMATOES AND FETTUCCINE	
BUTTERNUT PUMPKIN & CHORIZO RISOTTO (GFO)	\$28
CREAMY RISOTTO WITH PAN-SEARED CHORIZO, ROASTED BUTTERNUT PUMPKIN, AND GOAT CHEESE	
GNOCCHI GRATIN	\$30
SOFT, PILLOWY GNOCCHI BAKED IN A RICH, VELVETY WHITE CHEESE SAUCE, SERVED WITH PESTO FLATBREAD	
PIZZA	
MARGHERITA (VEG)	\$20
NAPOLI, BUFFALO MOZZARELLA, BASIL OIL	
AMERICAN	\$24
SLOW COOKED TOMATO, HAM, SPICY SALAMI, MOZZARELLA	
AUSSIE	\$25
BACON, HAM, EGG AND MOZZARELLA	
BBQ CHICKEN	\$25
BBQ MARINATED CHICKEN BREAST, CHARGRILLED PINEAPPLE AND RED ONION	
FOUR CHEESE	\$22
GRANA PADANO, FONTINA, PARMESAN, AND MOZZARELLA, TOPPED WITH FRESH BASIL	

GFO = GLUTEN FREE OPTION AVAILABLE VEG = VEGETARIAN V = VEGAN

CSGC

BISTRO



@CLIFTONSPRINGSGOLFCLUB

WHAT'S ON

MONDAY

MEMBERS ROAST LUNCH

\$10

MEMBERS ONLY, ONE SERVE PER MEMBER

TUESDAY

TEXAS HOLD'EM POKER NIGHT WITH
BELLARINE POKER LEAGUE

6:30PM

\$25 BUY IN

SATURDAY

SUPER SATURDAYS

EVERY AFL GAME SCREENED LIVE AND LOUD
FOOTY THEMED MENU

FRIDAY + SATURDAY

COURTESY BUS

TO AND FROM CLIFTON SPRINGS GOLF CLUB

ASK STAFF FOR MORE DETAILS

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	
SOUTHWESTERN PORK SAUSAGE CREPE	\$27
PORK SAUSAGE, RED BELL PEPPERS, TOMATOES, AND FRESH BASIL	

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	
BIRYANI (GFO)	\$28
FRAGRANT SOUTH INDIAN SPICED BASMATI RICE WITH CHICKEN AND VEGETABLES, FINISHED WITH RAITA	
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 PEAS IN A CREAMY COCONUT MILK YELLOW CURRY SAUCE, SERVED WITH BASMATI RICE AND CRISPY POTATO BALLS	

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,	