



ALL DAY BREAKFAST

Available from 11am Friday, Saturday & Sunday

CHEESE OMELETTE 13.50
Cheesy egg omelette

EGGS ON TOAST 13.50
2 slices of Turkish bread toasted served with eggs your way
Poached
Fried
Scrambled

SIDES 3 each
Bacon
Ham
Sausage
Spinach
Mushroom
Hollandaise

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ENTRÉE

GARLIC BREAD 11
Toasted garlic bread smothered in homemade garlic butter. Add cheese for extra indulgence + 1.50

BAKED BRIE 17
Oven-baked Brie served with fig jam, almonds, and toasted bread

CRUMBED CALAMARI RINGS 18
Golden-brown calamari rings served with aioli and fresh lemon

PINEAPPLE HULI HULI CHICKEN WINGS 18
Coated in sticky pineapple glaze, served with a side salad of pineapple, onion, mint, and chilli

ROASTED CAULIFLOWER TACOS [2] 17
Seasoned cauliflower, slaw, and avocado crema in a soft tortilla

MOROCCAN LAMB LETTUCE WRAPS [2] 18
Moroccan spiced pulled lamb, cucumber slices, drizzled with an apricot yoghurt - GFO

LOBSTER ROLLS [2] 18
Crispy toasted roll filled with lobster meat in a zesty mayonnaise sauce with chives, onion, and avocado

WARM GARLIC FOCACCIA 11
Warm focaccia drizzled with garlic oil, rosemary, sea salt Stuffed with cheese + 2

FROM THE GRILL

PORTERHOUSE 250G 42
Served with fries and salad, with your choice of sauce - GFO

RUMP 400G 45
Served with crushed garlic potatoes, roasted baby carrots, with your choice of sauce - GFO

ADD SEAFOOD SAUCE 10

MIXED GRILL 42
100g Sirloin, sausage, bacon, rissole, caramelised onion, fried egg, seeded mustard gravy, creamy mashed potatoes, and seasonal vegetables - GFO

MAIN

ANTIPASTO CHICKEN BREAST 32
Chicken breast stuffed with olives, sundried tomatoes, roast peppers, and salami, served with confit potatoes, charred broccoli, all finished with white wine and garlic sauce - GFO

SEAFOOD BASKET - FRIED 32
A medley of prawns, scallops, fish, and calamari served with a garden salad, chips, and fresh lemon

CHARGRILLED PORK TENDERLOIN 42
Grilled pork tenderloin marinated in paprika and cumin, served with a salad of spiced lentils and beetroot finished with a herb sauce - GFO

CRISPY SKIN BARRAMUNDI 32
Served with coconut rice and mango salsa - GFO

VIETNAMESE LEMONGRASS CHICKEN BOWL 25
Lemongrass infused chicken, rice, carrot, daikon, cucumber, and pickled cabbage - GFO

SEAFOOD STEW 32
Mediterranean seafood stew, prawns, scallops, fish, clams, mussels, calamari gently poached in a tomato and fennel broth

VEAL ROULADE 32
Pan fried baby veal filled with burrata cheese wrapped in prosciutto, served with panzanella salad

SPRINGS PORK BURGER 29
Succulent pork pattie, bacon, lettuce, tomato, jack's cheddar, fries

FROM THE PAN

MUSSEL POT 30
Local Portarlington mussels with corn, cherry tomatoes and tarragon, served with toasted ciabatta - GFO

SPANISH PAELLA 32
Spicy chorizo sausage, prawn, clams, mussels, peas, saffron rice - GFO

CHILLI PRAWN PASTA 34
Pan seared prawns, fresh chilli, lemon, chives, in a buttery garlic sauce - GFO

ROSEMARY CHICKEN RISOTTO 28
Chicken breast, corn, rosemary, garlic, and cream - GFO/V

PORK SAUSAGE GNOCCHI 28
Pillowy gnocchi tossed through pan seared pork sausage, zucchini, cherry tomato, finished with pecorino cheese - GFO/V

PARMAS & SCHNITZELS

CHICKEN SCHNITZEL	29.50
Golden chicken breast schnitzel	
CHICKEN PARMA	30.50
Schnitzel topped with smoked ham, Napoli sauce, mozzarella	
MEXICAN PARMA	30.50
Schnitzel topped with smoked ham, Napoli sauce, crispy corn chips, sour cream, guacamole and mozzarella	
THE AUSSIE PARMA	30.50
Schnitzel topped with bacon, fried egg, mozzarella, creamy aioli	
SURF N BIRD PARMA	32.50
Schnitzel topped with creamy garlic seafood sauce, and mozzarella	

All served with fries and salad

PIZZAS

MARGHERITA	20
Napoli, buffalo mozzarella, and basil oil - V	
AMERICAN	24
Slow-cooked tomato, ham, spicy salami, and mozzarella	
AUSSIE	25
Bacon, ham, egg, and mozzarella	
BBQ CHICKEN	25
BBQ marinated chicken breast, char-grilled pineapple, and red onion	
VEGETARIAN	22
Tomato, mushrooms, peppers, olives, and mozzarella	
FOUR CHEESE	22
Grana Padano, Fontina, Parmesan, and Mozzarella, with fresh basil	

VEGAN & VEGETARIAN

PEANUT & SESAME TOFU	28
Crispy fried tofu rolled in sesame seeds, served with stir fried greens - GFO/V/VEG	
VEGETARIAN MOUSSAKA	28
Vegetable moussaka casserole with eggplant, lentils, tomato, herbs, topped with mature cheddar cheese - V	
STUFFED	30
Red pepper and eggplant stuffed with roasted vegetable risotto, finished with toasted pumpkin seeds and herbs - GFO/V/VEG	

FOR THE KIDS - 12 & UNDER

FISH & CHIPS - GFO	15
NUGGETS & CHIPS	
MARGHERITA PIZZA	
NAPOLI PASTA - GFO	
CHEESEBURGER & CHIPS	

DESSERT

12

STICKY DATE PUDDING
Homemade sticky date pudding, butterscotch sauce, ice-cream
BING CHERRY - AMARETTI FOOL
Served with frozen berry and yoghurt swirls - GFO
TIRAMISU
House made tiramisu with coffee liqueur soaked sponge, served with fresh berries

GFO = GLUTEN FREE OPTION
 VEG = VEGAN
 V = VEGETARIAN