

ENTRÉE

Garlic Bread V 12

Toasted garlic bread smothered in homemade garlic butter

Add cheese for extra indulgence \$1.50

Marry Me Chicken Meatball Soup GFO 15

Tender chicken meatballs gently poached in an aromatic creamy broth

Bruschetta V 15

Blistered cherry tomatoes, red onion, kalamata olives, crumbled goats' cheese and basil finished with a balsamic glaze

Cajun Fajita Tacos 18

Seared chicken in fajita spices with bell peppers, and onion, topped with sour cream and guacamole

Prawn Dumplings 15

Imported Prawn and ginger dumplings pan fried served with a soy and ginger dipping sauce

Pork Belly Bites GFO 18

Crispy pork belly tossed through sticky soy and caramel sauce finished with bean shoots and fried shallots

GFO - Gluten Free Option

V - Vegetarian

VGO - Vegan Option

Imported - Imported Seafood

Australian - Australian Seafood

Mixed - Imported and Australian Seafood

Please note our kitchen is not an allergen-free environment

MAIN

Stuffed Chicken Breast GFO	35
Prosciutto wrapped chicken breast stuffed with dates, pistachio nuts, served on a warm potato and seeded mustard salad finished with a Tuscan sauce	
Crispy Skin Imported Atlantic Salmon	35
Quinoa Bowl GFO	
Tri coloured quinoa, avocado, dill, cucumber, roasted peppers, broccolini and lemon	
Slow Cooked Massaman Lamb Shank GFO	35
Served with tender potato, peanuts and flatbread	
Braised Beef Cheek GFO	35
Braised beef cheek in a rich red wine sauce, whole baby onions, mushrooms, and Dutch carrots served on a bed of creamy house made mash potato	
Beer Battered Australian Flake GFO	30
Served with crisp garden salad, fries, fresh lemon and house made tartare sauce	
Springs Beef Brisket Burger	30
Succulent beef brisket, bacon, lettuce, tomato, cheese sauce served with fries	
Chicken Schnitzel	30
Golden chicken breast schnitzel, served with fries and salad	
Chicken Parma	32
Schnitzel topped with smoked ham, Napoli sauce, mozzarella, served with fries and salad	

SIDES

Creamy Mash Potato GFO	6
Charred Broccolini and Asparagus V, VGO, GFO	10
Garden Salad V, VGO, GFO	10
Bowl of Chips V, GFO	10
Kale Slaw V, VGO, GFO	10

FROM THE GRILL

Porterhouse 300g GFO	45
Served with fries and salad, with your choice of sauce	
Scotch Fillet 300g GFO	50
Served with creamy mash potato, charred broccolini, asparagus, finished with your choice of sauce	
Steak Sandwich	30
100g porterhouse, bacon, onion, cheese, lettuce, tomato, relish, and egg served with fries	
Add Seafood Sauce - Mixed	10
Pan fried prawns, scallops, fish, calamari, and mussels in a creamy garlic sauce	
Gravy, Pepper Gravy, Mushroom Gravy, Red Wine Jus, Garlic Butter	2

FROM THE PAN

Australian Mussel Pot GFO	35
Local Portarlington mussels with spicy chorizo sausage, cherry tomatoes, in a rich red wine & tomato sauce served with toasted Turkish bread	
Mixed Seafood Chowder GFO	40
Pan seared prawns, scallops, calamari, fish and mussels in a creamy seafood broth served in a toasted cob loaf	
Smoked Sausage and Basil Fettuccine Pasta GFO	30
Tossed through a sugo sauce, finished with pecorino cheese	
Bolognese GFO	25
House made bolognese tossed through Fettuccine pasta finished with parmesan cheese	
Nasi Goreng GFO, V, VGO	30
Indonesian fried rice with imported prawns, chicken, pork belly, snow peas, and carrot tossed through jasmine rice finished with a fried egg	
Cacio e Pepe GFO	25
Roman pecorino cheese and cracked pepper tossed through Fettuccine pasta	

PIZZA

Margherita V, GFO	20
Napoli, buffalo mozzarella, and basil oil	
Caprese GFO	25
Slow-cooked cherry tomato, spicy salami, basil, and buffalo mozzarella	
Potato and Prosciutto GFO	25
Sliced potato, prosciutto, rosemary and mozzarella	
Spiced Lamb GFO	25
Spiced lamb, red onion, mint, and sumac	
Pizza Verde Ladro GFO	25
Green olive tapenade, parmesan cheese, ricotta cheese and basil	
Gluten Free Base +4	

FOR THE KIDS 12 & UNDER

Australian Fish & Chips GFO	15
Nuggets & Chips	15
Margherita Pizza	15
Bolognese Pasta	15

DESSERT

Sticky Date Pudding	12
House made sticky date pudding, butterscotch sauce, and ice-cream	
Banoffee Pie	12
House made banoffee pie served with Chantilly cream and berries	

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MONDAY
SENIOR SPECIAL

TUESDAY
PIZZA SPECIAL
TRIVIA & TACOS

WEDNESDAY
PARMA DAY

THURSDAY
STEAK SPECIAL
4-6PM HAPPY HOUR

FRIDAY
4-6PM HAPPY HOUR

SUNDAY
ROAST SPECIAL

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COFFEE & TEA

	Reg	Large
Cappuccino	5	6
Flat White	5	6
Latte	5	6
Hot Chocolate	5	6
Long Black	5	6
Mocha	5	6
Chai Latte	5	6
Tea	5	-

Tea Selection

English Breakfast, Chamomile, Peppermint, Earl Grey, Green Tea

Alternative Milk + \$1

CAFÉ SPECIALS

Affogato	6.50
Iced Coffee	6.50
Iced Chocolate	6.50
Espresso	5
Long Macchiato	5
Short Black	5
Short Macchiato	5

DRINKS LIST

Soft Drink	SML	MED	LRG	JUG
	4	6	8	15

Lemon Lime & Bitters	SML	MED	LRG	JUG
	4	6	8	15

Cascade Lemon Lime & Bitters or Ginger Beer	5.50
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Keri Juice Bottle	4
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Fruit Juice Box	4
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Spring Valley Juice Bottle	5.50
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Mount Franklin Sparkling Water	5.50
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NON ALCOHOLIC BEER

Guinness Zero	9
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Heineken Zero	6.50
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LOCAL WINES

We're proud to showcase a thoughtfully curated selection of local and regional wines, celebrating the incredible quality and character of our surrounding wine regions.

SPARKLING & ROSÉ

Portarlington Ridge Sparkling 11 / 48

Tasting Note - Fresh and lively with citrus blossom, green apple and crisp pear characters balanced by fine bubbles and refreshing acidity

Bellarine Estate Pinot Noir Rosé 11/46

Tasting Note - Delicate red berry fruits, Turkish delight and subtle savoury spice with a dry, refreshing finish

Terindah Estate Rosé 2024 12/52

Tasting Note - Deep rose gold in colour with cherry, cranberry and spice notes supported by fresh acidity and a savoury dry finish

6FT6 Wines Prosecco 11/48

Tasting Note - Light, crisp and clean with citrus lemon curd, pear and honey notes and a fresh sherbet finish

Scotchmans Hill Moscato NV 10/42

Tasting Note - Sweet and vibrant with muscat, dried raisins and summer fruit flavours balanced by a fresh acid finish

WHITE WINE

The Ridge Pinot Gris 11/46

Tasting Note - Bright pear, apple and citrus aromas with a soft textured palate and refreshing finish

Food Match - Ideal with seafood, salads and creamy pasta dishes

Bellarine Estate Sauvignon Blanc 11/46

Tasting Note - Fresh tropical fruits and citrus with herbaceous lift and crisp acidity

Terindah Estate Chardonnay 2024 13/56

Tasting Note - Stone fruit, lemon and subtle oak aromas with honeydew, citrus and creamy vanilla notes

Scotchmans Hill Riesling 2025 12/52

Tasting Note - Elegant citrus blossom, lime and mineral notes with vibrant natural acidity

Scotchmans Hill Chardonnay 2024 13/58

Tasting Note - Complex pear, lemon zest and creamy oak influences with a refined mineral finish

Food Match - Perfect with grilled fish and chicken

Lethbridge Wines Ooh La La Chardonnay 72

Tasting Note - Lemon zest, white peach and baked apple aromas with a creamy palate and balanced acidity

3 Chix Wines Sauvignon Blanc 10/44

Tasting Note - Passionfruit, grapefruit and herbaceous grassy notes with a refreshing zingy palate

6Ft6 Wines Pinot Gris 11/48

Tasting Note - Floral aromatics with nectarine, lemon zest, green apple and honeysuckle over a vibrant finish

RED WINE

Bellarine Estate Pinot Noir 13/58

Tasting Note - Elegant cool-climate Pinot Noir with red berry fruits, subtle spice and silky tannins

Bellarine Estate Shiraz 12/54

Tasting Note - Rich dark fruits and spice with a smooth cool-climate finish

Food Match - Excellent with grilled meats and slow-cooked beef dishes

Scotchmans Hill Cabernet Sauvignon 2022 13/60

Tasting Note - Blackcurrant, plum and cedar characters with fine tannins and balanced oak

Food Match - Perfect with steak or roast lamb

Lethbridge Wines Hat Rock Pinot Noir 88

Tasting Note - Dark cherry, savoury spice and earthy complexity with fine-grained tannins

Austin's Wines Shiraz 12/54

Tasting Note - Plum pudding, dark chocolate, white pepper and fennel spice with silky tannins

6Ft6 Wines Pinot Noir 12/52

Tasting Note - Raspberry, strawberry and plum aromatics with soft supple tannins and vibrant fruit

Wirruna Park Shiraz 2021 68

Tasting Note - Rich berry fruits with cedar, pepper, spice and smooth tannins

Food Match - Excellent with meats and hearty winter dishes

Kilgour Cabernet/Merlot 2024 12/52

Tasting Note - Smoky tobacco, blackberry and rich plum with soft approachable tannins

CLIFTON SPRINGS
golf club