



# The Club Grill



## STARTERS

Garlic Bread	5
Herb Bread	5
Grilled Sourdough <i>Served with Extra Virgin Olive Oil, Aged Balsamic Vinegar &amp; Sea Salt</i>	8
Tomato & Basil Bruschetta <i>With Shaved Grana Parmesan (V)</i>	8
Salt & Pepper Calamari	Entrée 14
<i>Served with Chips, Salad &amp; Aioli (GF)</i>	Main 22

## ENTREES, SALADS & LIGHT MEALS

Roast Butternut Pumpkin & Greek Fetta Salad <i>Wild Rocket, Semi Dried Tomatoes, Roasted Pistachios &amp; Balsamic Vinaigrette (GF) (V)</i>	19
Caesar Salad - Traditional	16
Caesar Salad with grilled Chicken Fillets	19
Caesar Salad with grilled Prawns	20
Quarter Pounder Beef Burger & Chips	17
Homemade Chicken Schnitzel <i>With Chips, Salad &amp; Gravy</i>	18
Battered Flathead Fillet <i>With Chips, Salad &amp; Tartare Sauce</i>	19
Grilled Lambs Fry <i>With Potato Mash, Crisp Bacon &amp; Gravy</i>	19
Grilled King Prawns	Entrée 15
<i>With Garlic Lemon Butter, Jasmine Rice &amp; Salad</i>	Main 25

## MAINS

Linguini Pasta with Fresh Seafood <i>In Fine Roasted Tomato Basil Sauce &amp; Shaved Grana Parmesan</i>	24
Grilled QLD Barramundi Fillet <i>With Potato Mash, Green Asparagus &amp; Saffron Lemon Butter Sauce</i>	28
Seafood Mornay <i>With Creamy Potato Mash &amp; House Salad</i>	21
Veal Medallion & Half Lobster <i>Served with Potato Mash, Wilted English Spinach &amp; Béarnaise Sauce</i>	34
Free Range Chicken Cordon Bleu <i>With Chips &amp; House Salad</i>	21
Mediterranean Vegetable Stack <i>With Tomato Basil Sauce &amp; Balsamic-Dressed Wild Rocket Salad (V)</i>	19
Grilled Free Range Pork Loin Cutlet <i>With Sweet Potato Chips, Seasonal Vegetables &amp; Pink Peppercorn Sauce</i>	25
Slow Roasted Rosemary Rack of Lamb <i>With Kumara Mash, Wilted English Spinach, Onion Confit &amp; Red Wine Jus</i>	28
Grain Fed T Bone Steak (350gr)	26
Grain Fed Rump Steak (250gr)	23
Grass Fed Fillet Mignon (250gr) <i>Wrapped with Prosciutto</i>	31
<i>Steaks all served with Salad &amp; Chips or Vegetables &amp; Mash Potato</i>	

## SAUCES

Pink Peppercorn	Béarnaise
Hollandaise	Mushroom
Traditional Gravy	Gluten Free Gravy



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## ROAST OF THE DAY

*(Please see Blackboard)*

Half Roast 13

Full Roast 19

*Gluten Free Available*

## SIDES

Chips 6

Potato Wedges, Sour Cream & Sweet Chilli Sauce 8

Steamed Seasonal Vegetables

*Small Serve* 3

*Full Serve* 6

Roast Seasonal Vegetables

*Small Serve* 3

*Full Serve* 6

Side Salad 6

Extra Sauce 1

## DESSERT

Warm Belgian Waffle 13

*Topped with Fresh Strawberries, Chocolate*

*Fudge, Chantilly Cream & Vanilla Ice Cream*

Affogato 13

*Vanilla Gelato with a shot of*

*Espresso, Frangelico & Shortbread Biscuit*

Mixed Gelato 7

*Three Scoops of Gelatos*

*(Please check flavours with Waitstaff) (GF)*

Warm Sticky Date Pudding 12

*With Butterscotch Sauce, Fresh*

*Cream & Vanilla Ice Cream*

## KIDS MENU

Fish and Chips 11

Grilled Steak & Chips 11

Chicken Schnitzel & Chips 11

All Kids Meals served with Salad.

Kids Meal includes Ice Cream with Choice of Chocolate, Caramel or Strawberry Topping

**MEMBERS RECEIVE  
5% DISCOUNT ON  
PRESENTATION OF  
CURRENT MEMBER'S CARD**

Please order the meals for your table all at the same time. All prices are GST inclusive.

Dural Country Club caters for all your function requirements.

Please contact our Functions & Events Coordinator on

Phone: (02) 9651 1600 Email: [events@duralcountryclub.com.au](mailto:events@duralcountryclub.com.au)

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