



MENANGLE
SINCE 1820
Country Club

KITCHEN HOURS

Monday to Friday

LUNCH • 12PM to 2.30PM
DINNER • 5PM to 8.30PM



Saturday & Sunday

ALL DAY • 12PM to 8.30PM

Entrée

CRISPY CHICKEN WINGS habanero & pineapple sauce <i>gf</i>	18
CRISPY FRIED SQUID garlic & parsley salt <i>gf, df</i>	18
CRUSTY GARLIC BAGUETTE <i>v</i>	9
PORK BELLY BITES chilli & lime caramel <i>gf, df</i>	18
MIXED TOMATO BRUSCHETTA olive oil, balsamic, basil <i>vg</i>	16
MAPLE & THYME MUSHROOMS	20
kingbrown mushrooms, confit garlic hummus <i>vg, gf, df</i>	
MENANGLE SADDLERY PLATTER	22
prosciutto, salami, marinated olives, assorted cheeses, breads & dips	

SHARE PLATES

SEAFOOD PLATTER	125
whole lobster mornay, grilled barramundi, fresh king prawns, fried squid, citrus salad, buffalo tabasco mayo & lemon <i>Pair with H Lanvin & Fils Champagne, Epernay, France</i>	
1.2 - 1.5KG TOMAHAWK STEAK MB3+	130
chaat masala potatoes, yoghurt & tamarind dressing <i>gf</i> <i>Pair with McGuigan Shortlist Cabernet Sauvignon, Limestone Coast & Riverland SA</i>	
MACADAMIA & SAGE WHOLE CHICKEN	55
greens, brown butter <i>gf</i> <i>Pair with Nepenthe Altitude Sauvignon Blanc, Adelaide Hills SA</i>	
SOUS VIDE GREEK STYLE LAMB SHOULDER	65
labneh, lemon, cucumber, tomato, marinated olives, pita bread <i>Pair with Tempus Two Copper Series Shiraz, Barossa Valley SA</i>	
CHARGRILLED CAULIFLOWER STEAKS	42
lime sour cream, toasted chickpeas, chimichurri <i>v, gf</i> <i>Pair with Casa Carmela Tempranillo, Spain</i>	

"Gather With Friends"

MENANGLE Country Club

DUTCH CARROTS	12
chamoy, apricots, almonds <i>vg, gf, df</i>	
CHARGRILLED BROCCOLINI	12.5
mushroom ketchup, roasted peanuts, fried eschalots, nori <i>vg, gf, df</i>	
TWICE COOKED BABY POTATOES	12
herb butter, confit garlic <i>v, gf</i>	
CORN ON THE COB	12.5
butter, parsley, smoky BBQ seasoning <i>vg, gf</i>	
STEAKHOUSE FRIES	11
signature seasoning & garlic aioli <i>gf, df, v</i>	
SWEET POTATO WEDGES	12
shaved parmesan & garlic aioli <i>v, gf</i>	
GARDEN SALAD	11
fresh greens & tomato <i>vg, gf, df</i>	

BURGERS *All served with fries*

DOUBLE IDENTITY	25
beef patty, pulled pork, bacon, mixed leaf lettuce, tomato, cheddar cheese & house made BBQ sauce on a milk bun	
HAVE FAITH IN ME	21
buttermilk fried chicken, house-made pickles, slaw, vegemite mayonnaise on a milk bun	
GREEK GAMBIT	24
lemon spiced pulled lamb, beetroot relish, spinach, garlic yoghurt on a milk bun	
VILLAGE KID	22
panko crumbed field mushroom, pickled radish, rocket, kewpie mayo on a sesame bagel <i>v, df</i>	

All burgers can be made gf on request

Add bacon 2.5

Classics

FISH OF THE DAY	32
market fish served grilled <i>gf, df</i>	
<i>Pair with Little Pebble Sauvignon Blanc, Marlborough NZ</i>	
HOUSE BATTERED SILVER DORY	32
lemon, tartare <i>df</i>	
ROAST PORK BELLY	28
red wine jus <i>df</i>	
<i>Pair with McGuigan Single Batch Project Pinot Noir, Limestone Coast & Riverland SA</i>	
250G CHICKEN BREAST SCHNITZEL	20
herb & parmesan panko crumb	
200G CAULIFLOWER SCHNITZEL <i>vg, gf, df</i>	21
250G WAGYU RUMP <i>gf</i>	34
300G NSW RIVERINA SCOTCH FILLET <i>gf</i>	40
<i>Pair with McGuigan Hand Made Shiraz, Langhorne Creek SA</i>	

Add prawns 7.5

ALL CLASSICS & PARMIGIANAS

- Served with -

SALAD & CHIPS

- Upgrade to -

**MASHED POTATO &
VEGETABLES FOR \$3
SAUCE \$3**

Gravy *gf, df*
Pepper *gf*
Mushroom *gf*
Red wine jus *df*

PARMIGIANA

NAPOLITANA	26
double smoked ham, napolitana sauce & mozzarella cheese	
BBQ	27
bacon, BBQ sauce, onion jam & mozzarella cheese	
ROBIN DUNDEE <i>vg, gf</i>	23
spinach, house cashew & dill cheese <i>served atop cauliflower schnitzel</i>	

PASTA

CREAMY CHICKEN PASTA 24

tender chicken, cherry tomatoes, avocado,
pesto, white wine, cream, fettuccine

Pair with Tempus Two Copper Series Wilde Chardonnay, Tumbarumba NSW

PRAWN PASTA 26

prawns, chilli, lemon, garlic, cherry tomatoes,
dill, parsley, white wine, butter, linguine

Pair with Tempus Two Silver Series Pinot Gris, South Eastern Australia

SEARED MUSHROOM SCALLOP RISOTTO 22

capers & fresh dill **vg, gf, df**

Pair with Michel Torino Malbec, Calchaqui Valley Argentina

Pasta can be made gf on request

Salads

CAESAR 18

cos lettuce, crispy bacon, croutons, egg & creamy dressing

WARM LAMB SALAD 22

baby rocket, roasted sweet potato, Spanish onion, olives,
parmesan cheese & house made mint pesto dressing **gf**

HEIRLOOM 18

tomato, rocket, cucumber, fetta, olives & balsamic glaze **v, gf**

APPLE, WALNUT, ROCKET 18

avocado, tahini dressing **vg, gf, df**

Add chicken breast 5.5

Add prawns 7.5

EVERYDAY Value

ALL \$15

Available Monday-Friday,
\$20 on Weekends & Public Holidays

BATTERED FISH & CHIPS

180G RUMP STEAK & CHIPS

CHEESEBURGER & CHIPS

GRILLED CHICKEN BURGER & CHIPS

SAUCES

POTATO MASH

VEGETABLES

SWEET POTATO WEDGES

GREEN SALAD

All
Sides \$3

Members discount does not apply to these items.

Mini TROTTERS

ALL \$13

GRILLED CHICKEN with chips or vegetables *gf, df*

BATTERED FISH with chips or vegetables *df*

5 CHICKEN NUGGETS with chips or vegetables

PASTA LINGUINE napolitana sauce and parmesan *gf available*

*- Comes with a pop-top
and ice cream -*

Members discount does not apply to these items.

DESSERTS

ALL \$12

EARL GREY PANNA COTTA pistachio, coconut shards, mini meringues *v, gf*

BAILEYS MOUSSE orange & chocolate bark *v, 18+*

STRAWBERRY & LYCHEE PAVLOVA house made meringue,
strawberry sorbet, lychee, Chantilly cream, pine nut praline *v, gf*

DECONSTRUCTED MINT SLICE chef's chocolate biscuit, mint gelato,
vanilla whipped cream & warm chocolate ganache *v*

BLUEBERRY CHEESECAKE ginger snap biscuit base,
blueberry & lemon compote *v*

AFFOGATO espresso shot, frangelico,
vanilla bean gelato & almond biscotti *v, 18+*