



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

BURGERS *All served with fries*

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