

MENANGLE
SINCE 1820

Country Club



Gather with friends

Entrée

CRISPY CHICKEN WINGS | 18
honey sriracha sauce ^{gf}

CRISPY FRIED SQUID | 18
with lemon mayonnaise ^{df, gf}

CRUSTY GARLIC BAGUETTE ^v | 9

PORK BELLY BITES | 18
chilli & lime caramel ^{df, gf}

HEIRLOOM TOMATO BRUSCHETTA | 16
parmesan, onion, balsamic, basil ^v

MAPLE & THYME MUSHROOMS | 20
king brown mushrooms, confit garlic hummus ^{vg, gf}

MENANGLE SADDLERY PLATTER | 22
prosciutto, salami, marinated olives,
assorted cheeses, breads & dips

SOUP OF THE DAY | 12
charred ciabatta

Share PLATES

SEAFOOD MEDLEY | 125
lobster, mussels, prawns, squid, chorizo,
red capsicum, tomato & fresh herbs,
handmade potato rosti, garden salad &
ciabatta
*Pair with H Lanvin & Fils Champagne, Epernay,
France*

1.2 - 1.5KG TOMAHAWK STEAK MB3+ | 130
chaat masala potatoes, yoghurt
& tamarind dressing ^{gf}
*Pair with McGuigan Shortlist Cabernet
Sauvignon, Limestone Coast & Riverland SA*

BRAISED BEEF RAGU GNOCCHI | 75
parmesan shard, garden salad & garlic pizzetta
*Pair with Michel Torino Coleccion Malbec,
Argentina*

**SOUS VIDE GREEK STYLE LAMB
SHOULDER** | 70
labneh, lemon, cucumber, tomato,
marinated olives, pita
*Pair with Tempus Two Copper Series Shiraz,
Hunter Valley NSW*

TRIO OF MUSHROOMS | 42
crumbed king brown mushrooms, charred
field mushrooms & pan-fried button
mushrooms, mixed green vegetables & herb
salad ^{vg}
Pair with Casa Carmela Tempranillo, Spain

The Classics

FISH OF THE DAY ^{gf, df} | 33

*Pair with Little Pebble Sauvignon Blanc,
Marlborough NZ*

HOUSE BATTERED SILVER DORY | 32

lemon, tartare ^{df}

KING HENRY PORK CUTLET ^{gf} | 28

apple & mango chutney

*Pair with McGuigan Single Batch Project
Pinot Noir, Limestone Coast & Riverland SA*

250G CHICKEN BREAST SCHNITZEL | 23

herb & parmesan panko crumb

200G VEGAN CAULIFLOWER SCHNITZEL ^{vg, df} | 23

250G WAGYU RUMP ^{gf} | 37

300G NSW RIVERINA

SCOTCH FILLET ^{gf} | 44

*Pair with McGuigan Hand Made
Shiraz, Langhorne Creek SA*

BRAISED LAMB SHANK ^{gf} | 35

potato puree, roast leek & cider jus

Add prawns to your meal for \$8



Burgers

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 | 23

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

OUR MAESTRO | 23

spiced pumpkin & lentil patty, baby spinach,
coconut yoghurt, pickled carrot & coriander
chutney on a sesame bagel ^v

Burgers can be made gluten-free on request

Parmigiana

NAPOLITANA | 27

double smoked ham, napolitana sauce,
mozzarella cheese

BBQ | 28

bacon, BBQ sauce, onion jam,
mozzarella cheese

ROBIN DUNDEE | 27

spinach & house cashew, dill cheese ^{vg}

Served atop cauliflower schnitzel

All classics
& parmigiana

Served with

salad, sauce & chips

Upgrade to

mashed potato
& vegetables for \$3

Pasta

Pasta can be made
gluten-free on request

CREAMY CHICKEN PASTA | 25

tender chicken, cherry tomatoes, avocado, pesto, white wine, cream,
fettuccine *Pair with Tempus Two Silver Series Chardonnay, Adelaide Hills SA*

PRAWN PASTA | 27

prawns, chilli, lemon, garlic, cherry tomatoes, dill, parsley, white wine, butter,
linguine *Pair with Tempus Two Silver Series Pinot Gris, South-eastern Australia*

WILD MUSHROOM RISOTTO | 22

garlic, fried shallots & fresh basil ^{vg, gf, df}
Pair with Michel Torino Malbec, Calchaqui Valley Argentina

Salads

CAESAR SALAD | 20

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

WARM LAMB SALAD | 22

baby rocket, sweet potato,
spanish onion, olives, parmesan
& house-made mint pesto dressing
^{gf}

NUTRITION SALAD | 20

heirloom carrots, snow peas,
baby spinach, pickled radishes,
cashews, baby beets
& lemon ginger dressing ^{vg, gf}

SMOKED CHICKEN SALAD | 22

radicchio, cos lettuce, spiced
potato, pecans, honey mustard
dressing ^{df, gf}

Add chicken breast for \$6
prawns for \$8

Sides

BABY CARROTS & PARSNIPS | 12

with a honey sesame glaze ^{vg, gf, df}

CHARGRILLED BROCCOLINI | 13

roasted peanuts, fried eschalots,
garlic & chilli salsa ^{vg, gf, df}

CRISPY POTATO & ONION ROSTI'S | 12

vegan butter, confit garlic & white wine ^{v, gf}

FRIES | 11

signature seasoning, garlic aioli ^{v, gf, df}

SWEET POTATO FRIES | 14

shaved parmesan, truffle mayonnaise ^{v, gf}

GARDEN SALAD | 11

fresh greens & tomato ^{vg, gf, df}

~~~~~ *Weekday* VALUE MEALS ~~~~~

**BATTERED FISH & CHIPS**  
**180G RUMP STEAK & CHIPS**

**CHEESEBURGER & CHIPS**

**GRILLED CHICKEN BURGER & CHIPS**

**\$15**

*All sides \$3*

saucers, potato mash, vegetables, sweet potato wedges, green salad

**AVAILABLE MONDAY-FRIDAY**

## Mini Trotters

*\$73* | *Comes with a pop-top  
& ice cream!*

**GRILLED CHICKEN**

with chips or vegetables <sup>gf</sup>

**BATTERED FISH**

with chips or vegetables <sup>df</sup>

**5 CHICKEN NUGGETS**

with chips or vegetables

**PASTA LINGUINE**

napolitana sauce and parmesan  
(*gf available*)

## Desserts *all \$73*

**CARAMELIZED FIG & PEAR TART**

goats curd & fig caramel sauce

**BAILEYS MOUSSE**

orange & chocolate bark <sup>18+</sup>

**STRAWBERRY CHEESECAKE**

lemon & strawberry cheesecake,  
gingernut biscuit base & Chantilly cream

**DECONSTRUCTED MINT SLICE**

chef's chocolate biscuit, mint  
& vanilla gelato, vanilla whipped cream  
& warm chocolate ganache

**SWEET BREAD & BUTTER PUDDING**

vanilla anglaise

**AFFOGATO**

espresso shot, Frangelico,  
vanilla bean gelato & almond biscotti <sup>18+</sup>

*Members discount does not apply to these items.*

**MENANGLE** *Country Club*