

Restaurant Menu

AUTUMN & WINTER 2026



menangle country club

ENTRÉES

Garlic Butter Baguettes **\$11**

With a balsamic glaze (V, NF)
ADD MOZZARELLA \$2.00

Pumpkin & Goat's Cheese Arancini **\$16**

Served with Napoletana sauce & rocket (V, GF, NF)

Ricotta Stuffed Zucchini Flowers **\$16**

Topped with Parmigiano Reggiano & hot honey (V, NF)

Fried Calamari (I) **\$18**

Served with shallot & burnt orange Kewpie (DF, NF)

Pork & Spring Onion Dumplings **\$18**

Served with ginger & vinegar sauce (DF, NF)

Pork Belly Bites **\$19**

Served with chilli & lime caramel sauce (GF, DF, NF)

MAINS

Cauliflower Schnitzel **\$25**

Served with chips, salad & gravy (DF, NF, VG)

Chicken Schnitzel **\$26**

Served with chips, salad & gravy (DF, NF)

Veal Schnitzel **\$29**

Served with chips, salad, gravy & a lemon wedge (DF, NF)

Seafood Basket (I) **\$30**

Battered flathead, tempura prawns & dusted calamari served with chips, salad & tartare sauce (DF, NF)

Malt-Brined Pork Cutlet **\$32**

Served with cauliflower purée, broccolini & a brown sugar jus (NF)

Grilled Barramundi (I) **\$33**

Served with creamy mango purée, coconut rice cakes, Asian slaw & topped with a squid ink tuille (DF, NF)

Pan-Fried Duck Breast **\$35**

Served with sweet potato gratin, spiced pumpkin purée, brussels sprouts & an orange sauce (GF, NF)

Beef Short Rib **\$38**

Served with maple cinnamon pumpkin purée, buttered greens & red wine jus (GF, NF)

FROM THE GRILL

(ALL STEAKS ARE SERVED WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE)

Lamb Kofta Skewers **\$30**

Served with pitabread, tzatziki, tabouleh cous cous & lemon oil (NF)

250g Wagyu Rump MB5+ **\$40**

300g Wagyu Scotch Fillet MB5+ **\$58**

SIDES

Garden Salad **\$10**

Fresh greens, tomatoes, cucumber, Spanish onion & house dressing (VG, DF, GF, NF)

Mixed Vegetable Bowl **\$10**

A serving of fresh, seasonal vegetables (V, GF, NF)

Bowl of Chips **\$12**

Served with aioli (GF, DF, V, NF)

Battered Potato Wedges **\$15**

Served with sweet chilli & sour cream (V, DF, NF)

SALADS

Autumn Pear Salad **\$22**

Rocket, pickled fennel, dried cranberries, pumpkin seeds, almond flakes, goat's cheese topped with a maple vinaigrette (V, GF)

Roasted Pumpkin Wedge **\$22**

Served with spiced chickpeas, tabouleh salad & dressed with lemon tahini & balsamic glaze (VG, DF)

Caesar Salad **\$23**

Baby gem lettuce, crispy bacon, fried egg, shaved parmesan cheese, croutons & Caesar dressing (NF)

Add On

GRILLED CHICKEN \$6.00, GRILLED HALOUMI \$7.00, GRILLED PRAWNS \$8.00

PARMIGIANA

Vegan **\$27**

Cauliflower schnitzel topped with Napoletana sauce & cashew cheese (VG, DF)

Napoli **\$28**

House-made chicken schnitzel topped with sliced ham, Napoletana sauce & mozzarella cheese (NF)

BBQ **\$28**

House-made chicken schnitzel topped with bacon, BBQ sauce, onion relish & mozzarella cheese (NF)

PASTA

FRESH HANDMADE PASTAS (GLUTEN-FREE & EGG-FREE OPTIONS AVAILABLE)

Rigatoni Alla Vodka \$24

With vodka Napoletana sauce, stracciatella cheese & fresh basil (V, NF)

Pumpkin, Sage & Goat's Cheese Ravioli \$26

Topped with burnt butter, hot honey, fried sage, toasted walnuts & parmesan crisp (V)

Prawn Spaghetti (I) \$27

With chilli, confit garlic, fresh herbs & lemon white wine butter sauce (NF)

BURGERS

(ALL SERVED WITH CHIPS - GLUTEN-FREE OPTIONS AVAILABLE)

Korean Fried Chicken Burger \$25

With creamy slaw, Gochujang mayonnaise, cheddar cheese & yellow radish pickles

Classic Cheeseburger \$25

With cheddar cheese, tomato sauce, mustard & pickles (NF)

Steak Sandwich \$25

Turkish bread with lettuce, beetroot, tomato, house-made BBQ sauce & onion relish (DF, NF)

Grilled Haloumi Burger \$25

With sambal mayonnaise, spinach & pickled onions (NF, V)
(Vegan Option: swapped with crumbed tofu)

DESSERTS

Smoked Maple & Cinnamon Crème Brûlée \$12

Served with a pecan crumb & vanilla bean gelato (GF, V)

Brown Sugar Meringue \$13


With caramelised banana, salted caramel, walnut crumb & Chantilly cream (GF, V)


Neapolitan Baked Alaska \$14

Strawberry & vanilla gelato on a chocolate mud cake base, coated in torched meringue & served with chocolate ganache (V, NF)

Chocolate Mud Cake \$15

Served with raspberry puree & fresh berries (VG, DF, GF)

 [instagram.com/menanglecountryclub](https://www.instagram.com/menanglecountryclub)

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(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED ORIGIN

DAILY SPECIALS

NO MEMBERS DISCOUNT

MONDAY

Chicken Schnitzel Burger \$20

Chicken schnitzel, lettuce, tomato, cheese & mayonnaise on a milk bun served with chips

Beef Cheeseburger \$20

Cheddar cheese, tomato relish & American mustard on a milk bun served with chips

TUESDAY

Tacos \$15

Three chef-selected tacos

Pair it with a Margarita for \$15

WEDNESDAY

Beef Rump Steak \$20

Served with chips & gravy

THURSDAY

Chicken or Veal Schnitzel \$15

Served with chips & gravy

FRIDAY

All Main Pizzas \$15

Add an Aperol Spritz for \$15

SUNDAY

Pork Roast \$25

With roast potatoes, carrots, peas, cauliflower bake, Yorkshire pudding & gravy (NF)

LITTLE TROTTERS \$16

(ALL SERVED WITH APPLE JUICE & ICE CREAM)

Nuggets & Chips

(DF, NF)

Grilled Chicken Breast

Served with chips (GF, DF, NF)

Napoleŧana Pasta

With parmesan cheese (NF)

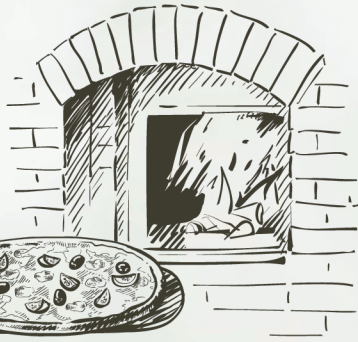
Kids Cheeseburger

Served with chips (NF)


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La Terrazza

at Club Menangle



Antipasti

Salumi Board - \$28

Prosciutto, truffle salami, mortadella, burrata, wood-fired bread (NF)

Garlic & Cheese Pizza - \$12

Wood-fired garlic and mozzarella cheese pizza (V, NF)

Bambini Menu (Mini Kids' Pizzas)

Margherita Bambini - \$12

San Marzano tomato & stella mozzarella (V, NF)

Ham & Cheese Bambini - \$14

San Marzano tomato, stella mozzarella, double smoked ham (NF)

Dessert Pizzas

Classic Nutella - \$15

Warm Nutella, icing sugar, crushed hazelnuts (V)

Pistachio - \$20

Pistachio cream, white chocolate, crushed pistachios (V)

Additions:

Sliced banana + \$3

Fresh strawberries + \$4

Scoop of vanilla gelato + \$5

Operating Hours:

TUES - FRI: 5pm - 9pm

SAT - SUN: 12pm - 9pm

Pizzas

Margherita - \$20

San Marzano tomato, buffalo mozzarella, basil (V, NF)

Tropicale - \$23

San Marzano tomato, stella mozzarella, double smoked ham, pineapple (NF)

Diavola - \$23

San Marzano tomato, stella mozzarella, spicy salami, chili flakes (NF)

Funghi - \$24

Baby bocconcini, wild mushrooms, garlic, parsley, extra virgin olive oil (V, NF)

Prosciutto & Rocket - \$24

San Marzano tomato, buffalo mozzarella, prosciutto, fresh rocket, parmigiano (add burrata +\$8) (NF)

Pollo Peri Peri - \$26

San Marzano tomato, stella mozzarella, peri peri chicken, roasted capsicum, red onion, fresh chili (NF)

Mexicana - \$27

Tomato base, stella mozzarella, salami, chorizo, roast capsicum, Spanish onion, fresh chilli, jalapeño, oregano (NF)

BBQ Meatlovers - \$27

BBQ sauce, stella mozzarella, salami, ham, smoked bacon, cabanossi (NF)

Supreme Pizza - \$27

Ham, bacon, cabanossi, mushrooms, olives, onions, pineapple (NF)

Garlic Prawn (I) - \$28

Stella mozzarella, marinated prawns, garlic, chili, parsley, lemon zest (NF)

Additions:

Add egg, cheese, mushrooms + \$3

Gluten-free pizza base + \$4

Add chicken +\$5

Add meat + \$6 (bacon, salami, sausage)

Add prawns + \$7