



MOLLYMOOK GOLF CLUB

• BISTRO MENU •

BISTRO HOURS

LUNCH
12PM - 2PM
7 DAYS

DINNER
SUN - THU: 5:30PM - 8:30PM
FRI & SAT: 5:30PM - 9PM

STARTERS

	M V	
SOURDOUGH GARLIC BREAD <i>v</i>	8 9	
SOURDOUGH CHEESY GARLIC BREAD <i>v</i>	10 11	
BLUE SWIMMER CRAB ARANCINI filled w brie cheese & corn, served w house-made lime aioli & fresh rocket	16 18	
TRADITIONAL BRUSCHETTA (3) <i>v, vga, ga</i> Spanish onion, diced tomatoes, fresh basil, garlic & balsamic glaze on toasted sourdough	16 18	
DUKKAH PLATE toasted sourdough w olive oil, balsamic vinegar & house-made dukkah	16 18	

OYSTERS



SYDNEY ROCK OYSTERS <i>gf</i>	M V	
Natural ½ dozen <i>gf</i>	24 26	
Natural dozen <i>gf</i>	44 46	
Kilpatrick ½ dozen <i>gf</i>	26 28	
Kilpatrick dozen <i>gf</i>	46 48	

VEGAN & VEGETARIAN

	M V	
TAHINI LINGUINE <i>v, vg</i> spicy tahini linguine, bok choy, fresh chilli, carrot, red capsicum, soft herbs & lime wedge	19 21	
FORAGING SALAD <i>v, vg</i> sunflower crumble, chickpeas, red onion, toasted almonds, rocket, medjool dates, hummus, avocado, vanilla citrus dressing	20 22	
MIDDLE EASTERN SPICED ROASTED PUMPKIN WEDGE <i>v, vg</i> w coconut yoghurt, maple syrup, almonds & pomegranate served w small foraging salad	20 22	

CLUB CLASSICS

	M V	
300G MB2 RUMP STEAK <i>ga</i> MSA MB2 140 day grain fed rump w choice of chips & salad or garlic mash & vegetables, served w choice of sauce add King Prawn topper (4)	31 35	10
BEEF NACHOS <i>gf</i> beef, black bean, guacamole, cheese, sour cream, fresh jalapenos & pickled onion	22 25	
THAI BEEF SALAD <i>gfa</i> tender eye fillet strips served medium, mixed lettuce, cherry tomatoes, cucumber, Spanish onion, coriander, mint, topped w crunchy noodles, fried shallots, crushed peanuts & house-made chilli Thai dressing	20 22	
MOROCCAN SPICED LAMB SHANK w pearl couscous, tzatziki & root vegetables	26 29	
FRIED SEAFOOD BASKET calamari, salt & pepper battered prawns, beer battered flathead fillets, salt & pepper squid, chips, salad, lemon & tartare sauce	29 32	
ROAST PORK <i>gf</i> pork loin w baked chat potatoes & pumpkin, steamed vegetables, gravy & apple sauce	23 26	

HOUSE-MADE 250G CHICKEN SCHNITZELS

Served w chips & salad

	M V	
TRADITIONAL w choice of sauce	24 27	
PARMIGIANA w Napoli sauce, ham & mozzarella	27 30	
ABC topped w smashed avocado, crispy rasher bacon & cheese	29 32	
GARLIC PRAWN topped w garlic butter prawns	31 35	

We aim to create exceptional dining experiences, however meal alterations are not possible during periods of high volume.
15% public holiday surcharge applies to standard pricing. M - Member price | V - Visitor price.

FROM THE OCEAN

	M V
ATLANTIC SALMON <i>gf</i>	31 34
w chips & citrus, fennel & soft herb salad	
BEER BATTERED FLATHEAD FILLETS	25 28
w chips, salad & tartare sauce	
ASIAN INFUSED BARRAMUNDI <i>gfa</i>	32 36
infused w fresh herbs & lemon, served w aromatic rice, ginger & soy dressing	
SEAFOOD MARINARA	32 36
linguine pasta w half shell mussels, king prawns, fish & calamari tossed in tomato & garlic cream sauce, topped w fresh shaved parmesan <i>(chilli option available on request)</i>	
KING PRAWN PASTA	29 32
pan-fried king prawns w linguine pasta, citrus butter, chives, fried shallots, topped w fresh shaved parmesan	



FROM THE LAND

	M V
250G GRASS FED SCOTCH FILLET <i>ga</i>	35 39
w garlic mash, broccolini & rosemary compound butter	
add King Prawn topper (4)	10
CHICKEN REEF	32 36
grilled chicken supreme topped w creamy garlic prawns (4), served w chips & salad	
KARAAGE CHICKEN BURGER	21 24
milk bun w house slaw, mild jalapenos green sauce & chips	
STEAK BURGER	23 25
milk bun w caramelised onion, crispy bacon, Swiss cheese, lettuce, tomato, & BBQ sauce	
SLOW-ROASTED CRISPY SKIN PORK BELLY <i>gf</i>	26 29
w garlic mash, broccolini & house-made sherry & cranberry jus	

SIDES, SALADS & SAUCES

	M V
GREEK SALAD <i>v</i>	11 12
olives, feta cheese, Spanish onion, cucumber, tomato, capsicum, oregano & house-made dressing	
GARDEN SALAD <i>v, vg</i>	9 10
cherry tomatoes, cucumber, Spanish onion, mixed lettuce, dressed w apple cider vinaigrette	
BOWL OF CHIPS <i>v, vg, gf</i>	8 9
HONEY ROASTED DUTCH CARROTS <i>v, vga, gf</i>	11 12
BROCCOLINI <i>v, vg, gf</i>	8 9
w olive oil & roasted almonds	
GARLIC BUTTER PRAWNS	12 14
SAUCES <i>gf</i>	3
trio of pepper dianne mushroom gravy	

KIDS

Members \$13.5 | Visitors \$15
comes with a kids vanilla ice-cream voucher

FISH & CHIPS	
TOMATO & PARMESAN LINGUINE	
MINUTE STEAK & CHIPS <i>gf</i>	
CHICKEN NUGGETS & CHIPS	
ADD SALAD	3
KIDS ACTIVITY PACK	3



gf - gluten free | ga - gluten free available | v - vegetarian | vg - vegan | vga - vegan option available
Please advise staff of any food allergies.

DESSERT

Members \$12 | Visitors \$13

BAILEYS AFFOGATO

vanilla ice cream topped w shaved chocolate,
served w shots of Baileys & Flint Point coffee

FRANGELICO AFFOGATO

vanilla ice cream topped w shaved chocolate,
served w shots of Frangelico & Flint Point coffee

TRIO OF SORBETS *v, vg*

lemon, berry & mango served w fresh blueberries &
strawberries

CHOCOLATE LAVA CAKE

w raspberry coulis & berry sorbet



LUNCH CLASSICS

Members \$18 | Visitors \$21

LAMBS FRY *gf*

topped w grilled bacon on a bed of mash,
served w vegetables & red wine gravy

½ PORK ROAST *gf*

pork loin w baked chat potatoes & pumpkin,
steamed vegetables, gravy & apple sauce

BEER BATTERED FLATHEAD FILLETS (2)

w chips, salad & tartare

LINGUINE BOSCAIOLA

mushrooms, bacon, garlic cream & spring
onion topped w fresh shaved parmesan

Theme
Nights



MON

\$25 NACHO NIGHT

choice of 2 varieties of Nachos
& complimentary bottle of Corona

beef brisket | pulled pork

FRI

SEAFOOD NIGHT

2 market fresh seafood dishes

&

Chefs Cold \$100 Seafood Platter for 2

6 Sydney rock oysters, cooked king prawns, 1/2 cooked
natural lobster, smoked salmon, marinated mussels,
pickled baby octopus salad & fresh seasonal fruit



SUN

\$38 SURF 'N' TURF

250G scotch fillet topped w garlic butter
prawns (4), w chips & fresh salad

*available lunch & dinner