

# DURAL COUNTRY CLUB

## The Club Grill Menu

Please reserve your table by setting cutlery before ordering.

Select all Meal/s before going to the cashier.

Quote your **Table Number** to the cashier when ordering.

Meal orders placed and paid for as one order, will have meals served at the same time.

All Entrees and Main Meals will be delivered to your table.

Members receive Members Price and Bonus Points on Presentation of their Valid Membership Card.

All Prices are inclusive of the current GST.

*Some menu items do contain nuts or nut derivatives*  
**V** - vegetarian **GF** - gluten free

### Starters

\* Available as Large / Mains Size

**Garlic Focaccia** - wood fired Bread **V**

**Bruschetta** - wood fired Bread with Olive Oil **V**  
Tomato, Bocconcini, Onion and Basil.

### Soup of the Day

please see the specials blackboard

### Prawn Cocktail

with tangy Cocktail Sauce

**Classic Caesar Salad** \* **GF Option**

Cos Lettuce, Bacon, Croutons, Parmesan Cheese & Egg

**Corn Fritters w ' Brie & Avocado** \* **V**

with Wild Rocket & Chilli Jam

**Traditional Greek Salad** \* **GF V**

Cos Lettuce, Tomato, Cucumber, Spanish Onion, Kalamatta Olives, Fetta, Oregano & Lemon Vinaigrette

**Smoked Salmon Avocado Salad** \* **GF**

with baby capers, mesclun and lemon aioli dressing

**Natural Oysters – ½ Dozen** \* **GF Option**

Oysters served with Cocktail Sauce

**Oysters Kilpatrick – ½ Dozen** \* **GF**

topped w- Bacon, Worcestershire Sauce and grilled

**Mushroom & Parmesan Risotto** \* **GF V**

Arborio Rice with Mushrooms and Parmesan Cheese

**Beef & Vegetable Stir Fry** \*

combination of tastes and textures with Jasmine Rice

**Satay Chicken Tenderloins** \*

marinated Chicken Tenders w- Peanut Satay and Rice

**Beef Nachos with Guacamole**

Corn Chips served with Beef, Salsa, Guacamole & Cheese

**Garlic Prawns & Jasmin Rice** \* **GF**

sautéed Black Tiger Prawns, Garlic Creamy Sauce & Rice

**Honey Tempura Prawns** \*

Tempura Prawns fried & tossed w ' Honey & Sesame Seeds

**Salt & Pepper Calamari** \*

Szechuan Pepper & Salt dusted Calamari w- Lime Aioli

**Pasta of the Day** \*

please see the specials blackboard

### SIDE DISHES

**Grilled Prawn Skewer** **GF**

**Grilled Mushrooms/Crumbed Onion Rings/Fried Egg**

**Sauce Boat:-**

**Pepper, Mushroom, Diane, Béarnaise, Onion Gravy,**

**Peanut Satay, Gravy or Gluten Free Gravy.**

**Side Salad – self serve Salad Bar** **V**

### Mains

served with your choice of Mashed Potato or Chips & Salad or Vegetables, Bread Roll and Butter

### CHARGRILL

**Rump Steak** **GF**

succulent 350g of prime cut 120/150 day Grain Fed Rump

**New York Sirloin** **GF**

Centre cut of flavoursome 120/150 day Grain Fed Steak

**Scotch Fillet Steak** **GF**

250g of 120/150 day Grain Fed Scotch Fillet seared

**T–Bone Steak** **GF**

350g of Yearling T–Bone Steak char-grilled

**Fillet Mignon** **GF**

Yearling Grass Fed Eye Fillet of Beef with Bacon

**Choice of sauce with all Steaks:-** Pepper, Mushroom, Diane, Béarnaise, Onion Gravy, Gravy or Gluten Free Gravy

**HOUSE SPECIALS** {Refer to Blackboard for Daily Specials}

**Lambs Fry and Bacon**

grilled and served with Onion Gravy

**Greek Style Marinated Lamb Rump** **GF Option**

Lamb Rump marinated in Olive Oil, Garlic, Lemon Juice and Herbs served with Baba Ghannouj & Tzatziki

**Medallions of Veal Oscar**

Veal medallions, Prawns & Asparagus w ' Béarnaise Sauce

**Beef Mushroom & Stout Pie**

Chunky Beef & Mushroom with Stout & Puff Pastry

**Chicken Supreme with Crab & Brie** **GF**

Chicken Breast filled with Brie & Crab with a Mango Sauce

**Honey Soy Chicken Stir Fry**

Wok tossed marinated Chicken, Asian Veg, and Rice

**Chicken Schnitzel**

Breast of Chicken lightly crumbed and fried

### SEAFOOD

**Tempura Flathead Fillets**

Flathead Fillets coated in a Tempura Batter, Golden fried

**Grilled Barramundi Fillet** **GF Option**

Barramundi Fillet grilled, served w ' Lemon & Tartare Sauce

**Grilled John Dory Fillet** **GF Option**

John Dory Fillet grilled, served w ' Lemon & Tartare Sauce

**Salmon Fillet with Romesco Sauce** **GF Option**

200g Salmon Fillet grilled and served with Romesco Sauce

made from Almond, Hazelnut, Red Capsicum, Garlic, Chilli, Olive Oil, Tomato, Paprika, White Bread & Vinegar

**Salt & Pepper Calamari & Tempura Prawns**

fried S & P Calamari & Tempura Prawns with Lime Aioli

**Seafood Plate**

A selection of Fried Tempura Flathead. Tempura Prawns, Salt & Pepper Calamari, Scallops, Crab Claw, Chips & Salad

### CARVERY

served with your choice of Baked Potato or Chips & Salad or Vegetables, Bread Roll and Butter

**Roast Leg Pork** **GF Option**

with Crackling & Apple Sauce

**Roast Prime Beef** **GF Option**

with or without Gravy

**Roast Leg Lamb** **GF Option**

served with Mint Jelly

### SMALL APPETITES

Children under 12 years old, Vanilla Ice Cream included

**Roast Lamb, Beef or Pork** **GF Option**

**Chicken Tenderloins**

**Thin Sausages**

**Tempura Fish Fillet**

**Desserts** A delicious selection available

**DURAL COUNTRY CLUB CATERERS FOR ALL YOUR FUNCTION REQUIREMENTS**

**WEDDINGS, BIRTHDAYS, ANNIVERSARY'S, SEMINARS, PRESENTATIONS & SOCIAL OCCASIONS.**

**FOR INFORMATION PLEASE CONTACT OUR FUNCTIONS CONSULTANT: MS. DALE BAIRD**

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