

**OPEN DAILY  
FOR LUNCH & DINNER**

# Crib Bistro



## ENTREE

<b>SOUP OF THE DAY</b> Served with Grilled Bread	<b>9</b>
<b>GARLIC BREAD</b> Grilled Bread with Garlic Butter	<b>7</b>
<b>CHEESY BREAD</b> Grilled Bread with Garlic Butter and melted Cheese	<b>9</b>
<b>TUNA PATTIES</b> with Lemon Dill Mayonnaise	<b>16</b>
<b>PUMPKIN &amp; SAGE ARANCINI</b> Served with a Tomato Relish (GF,VG)	<b>15</b>
<b>ASIAN PORK BITES</b> Pork Bites, Korean Mayonnaise (GF)	<b>15</b>
<b>CRUMBED CALAMARI</b> with Aioli	<b>15</b>
<b>SPANISH HAM CROQUETTES</b> with Aioli & Pickles	<b>16</b>
<b>GARLIC PRAWNS</b> served with Rice (GF)	<b>18</b>

## SALADS

<b>CAESAR SALAD</b> Cos Lettuce, Egg, Bacon, Parmesan, Croutons & Anchovies • <b>Add Chicken \$5</b>	<b>25</b>
<b>THAI BEEF SALAD</b> Marinated Beef Strips on a Bean Shoot, Cucumber, Capsicum and Coriander Salad	<b>28</b>
<b>PUMPKIN &amp; CHICKPEA SALAD</b> Roast Pumpkin, Chickpea & Spinach Salad (GF,VG)	<b>24</b>
<b>GREEK SALAD</b> Cucumber, Red Onion, Olives, Oregano, Tomato, Lemon Juice, Olive Oil & Feta Cheese	<b>22</b>

## SEAFOOD

<b>CRUMBED CALAMARI</b> with Aioli, served with Chips and Salad	<b>26</b>
<b>GARLIC PRAWNS</b> Tiger Prawns cooked in Garlic, White Wine and Cream served with Rice and Salad (GF)	<b>30</b>
<b>SQUIDZEL</b> Calamari Schnitzel set on Chips finished with Cos, Parsley, Parmesan, and Caper Salad	<b>30</b>
<b>FISH OF THE DAY (GF)</b>	<b>DAY PRICE</b>

## PASTAS

<b>CARBONARA</b> Garlic, Onion, and Bacon in a White Wine Cream Sauce • <b>Add Chicken \$5</b>	<b>26</b>
<b>FUNGI</b> Mushrooms, Garlic, Onion, in a White Wine Cream Sauce	<b>26</b>
<b>CALABRESE</b> Hot Salami, Olives, Napoli <i>Gluten-Free Option Available</i>	<b>26</b>

## STEAKS

STEAKS ARE PREPARED TO YOUR LIKING AND CHOICE OF SAUCE.

<b>MIXED GRILL</b> Steak, Sausage, Rissole, Bacon, Black Pudding, Fried Egg	<b>45</b>
<b>PORTER HOUSE STEAK</b> SOUTHERN RANGERS (VIC) 100% GRASS FED (GF)	<b>44</b>
<b>SCOTCH FILLET</b> SOUTHERN RANGERS (VIC) 100% GRASS FED (GF)	<b>45</b>
• <b>Mushroom</b>	• <b>Jus</b>
• <b>Pepper</b>	• <b>Gravy</b>
• <b>Garlic Butter</b>	

*Served with Chips and your choice of House Vegetables or House Salad.*

## CLASSIC MAINS

<b>CHICKEN SCHNITZEL</b> Crumbed Chicken Breast, Chips, House Salad & choice of Gravy	<b>27</b>
<b>CHICKEN PARMA</b> Crumbed Chicken Schnitzel, Virginia Ham, Napoli, Mozzarella Cheese, Chips & House Salad	<b>29</b>
<b>VEGETARIAN PARMA</b> Baked Butternut Pumpkin topped with Spinach, Napoli, Roasted Capsicum, and Goats Cheese (GF, VO)	<b>28</b>
<b>ROAST OF THE DAY</b> Selection of Roast served with Steamed Vegetables and Gravy (GF)	<b>24</b>
<b>FISH AND CHIPS</b> Lightly Battered Flake served with Tartare Sauce, Lemon & House Salad	<b>28</b>
<b>BANGER &amp; MASH</b> Bratwurst Sausages served with Creamy Potato Mash, Onion Gravy and Vegetables (GF)	<b>28</b>

## CHEFS SELECTIONS

<b>CHICKEN BREAST FILLET</b> Chicken Breast filled with Bocconcini, Spinach and Pumpkin(GF)	<b>32</b>
<b>SLOW COOKED WAGYU BRISKET</b> Served on a base of Truffle Mash with a selection of Vegetables (GF)	<b>34</b>
<b>PAN FRIED PORK LOIN</b> Set on a Medley of Potatoes, Bacon and Vegetables, finished with Mushrooms in Cream and Port (GF)	<b>33</b>
<b>CAULIFLOWER AND CASHEW CURRY</b> Served on a base of White Rice, with Naan Bread (GF,V,VO)	<b>26</b>
<b>VEGETABLE STIR-FRY</b> With Hokkien Noodles • <b>Add Chicken \$5</b> • <b>Add Prawns \$8</b>	<b>25</b>

## SENIOR MAINS

<b>CHICKEN SCHNITZEL</b> Crumbed Chicken Breast, Chips, House Salad & choice of Gravy	<b>15</b>
<b>CHICKEN PARMA</b> Crumbed Chicken Schnitzel, Virginia Ham, Napoli, Mozzarella Cheese, Chips & House Salad	<b>15</b>
<b>VEGETARIAN PARMA</b> Baked Butternut Pumpkin topped with Spinach, Napoli, Roasted Capsicum, and Goats Cheese (GF)	<b>15</b>
<b>ROAST OF THE DAY</b> Selection of Roast served with Steamed Vegetables and Gravy (GF)	<b>15</b>
<b>FISH AND CHIPS</b> Lightly Battered Flake served with Tartare Sauce, Lemon & House Salad	<b>15</b>
<b>BANGER &amp; MASH</b> Bratwurst Sausage served with Creamy Potato Mash, Onion Gravy and Vegetables (GF)	<b>15</b>

## SIDES

<b>BOWL OF CHIPS</b> Served with House-Made Aioli	<b>9.50</b>
<b>BOWL OF SEASONAL VEGETABLES</b> Selection of Steamed Vegetables	<b>12</b>
<b>GARDEN SALAD</b> Served with House Dressing	<b>4.50</b>
<b>GREEK SALAD</b> Cucumber, Red Onion, Olives, Oregano, Tomato, Lemon Juice, Olive Oil & Feta Cheese	<b>9</b>

## KIDS MENU

<b>CHEESEBURGER</b>	<b>10</b>
<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>10</b>
<b>PASTA NAPOLI &amp; CHEESE</b>	<b>10</b>
<b>SAUSAGE, MASH &amp; VEG</b>	<b>10</b>

*KIDS UNDER 12 YEARS INCLUDES A FREE SOFT DRINK*

vg - vegan v - vegetarian vo - vegetarian option gf - gluten free gfo - gluten free option available df - dairy free

SURCHARGE ON PUBLIC HOLIDAYS APPLY 10% MEMBERS 15% NON MEMBERS

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# Drinks Menu



## SPARKING WINE

	150ml	250ml	Bottle
Vivo Sparkling Brut Cuve	\$7		\$30
DeBortoli King Valley Prosecco			\$45

## WHITE WINE

### CHARDONNAY

Vivo Chardonnay	\$7	\$10	\$30
DB Winemaker Chardonnay	\$9	\$12	\$36

### SAUVIGNON BLANC

Vivo Sauvignon Blanc	\$7	\$10	\$30
DB Winemaker Sauvignon Blanc	\$9	\$12	\$36
3 Tales Sauvignon Blanc	\$11		\$44

### OTHER VARIETALS

Vivo Mosacto	\$7	\$10	\$30
DB Winemaker Pinot Grigio	\$9	\$12	\$36

## RED WINE

### SHIRAZ

	150ml	250ml	Bottle
Vivo Shiraz	\$7	\$10	\$30
DB Winemaker Shiraz	\$9	\$12	\$36
DeBortoli Heathcote Woodfired Shiraz			\$50

### CABERNET SAUVIGNON

Vivo Cabernet Sauvignon	\$7	\$10	\$30
DB Winemaker Cabernet Sauvignon	\$9	\$12	\$36
DeBortoli Heathcote Woodfired Cab Sav			\$50

### OTHER VARIETALS

DB Winemaker Merlot	\$9	\$12	\$36
DeBortoli Regional Reserve Pinot Noir	\$11	\$14	\$42

## FROM THE TAPS

Carlton Draught
Carlton Dry
Carlton 3.5% Dry
Great Northern Super Crisp
Balter XPA
Hard Rated

## BOTTLE BEER

Abbotts
Asahi
Corona
Boags Light
Carlton Draught
Carlton Dry 3.5%
Coopers Sparkling
Great Northern Super Crisp
Guinness
Heineken Zero
Matsos Ginger Bear
Stone & Wood
Victorian Bitter Can
Victorian Bitter Stubbie

## CIDER

Somersby Apple Cider
Somersby Pear Cider
Mercury Dry Cider

## READY TO DRINK

Bundy & Cola Can
CC & Dry Bottle
CC Lime & Soda Can
Hard Rated Lemon & Lime Can
Hard Rated Orange Can
Hard Rated Lemon Can
Jim Beam Cola Bottle
Jack Daniels Cola Bottle
Johnny Walker Cola Can
Southern & Cola Can
Wild Turkey & Cola Can

## SOFT DRINK

Pepsi - Pepsi Max - Solo - Lemonade	
Raspberry - Dry Ginger	
Kids	\$3
Pot	\$4
Schooner	\$5.5
Pint	\$7.5
Jug	\$14

## LLB

Pot	\$5.5
Schooner	\$8
Pint	\$10
Jug	\$20

## JUICE

Orange - Apple - Pineapple - Cranberry	
Kids	\$3
Pot	\$4.5
Schooner	\$6
Pint	\$8
Jug	\$14

## TEA & COFFEE

Cup	\$4.5
Mug	\$5.5

**WONTHAGGI WORKERS CLUB EST 1911**

**MEMBER BENEFITS**

- Earn Points every time you dine, drink or play
- Entry into Members Only Promotions & Draws
- Discounts on Food & Beverages
- Email & SMS Offers with exclusive rewards
- Local Trader Discounts - save with our partners
- Access to our Free Courtesy Bus

**JOIN TODAY FOR MORE INFORMATION SEE OUR TEAM AT RECEPTION**