

# THE GLENELG CLUB MENU

*'The Bay's Biggest Backyard'*



# A WORD FROM OUR CHEF

Thank you for choosing The Glenelg Club. We have an extremely passionate, dedicated, and focused team of chefs and culinary superstars who genuinely LOVE what they do and always strive to achieve maximum customer satisfaction. We endeavour to use locally grown produce, products and supplies wherever possible. If you have any specific dietary requirement or concerns, please speak to one of our friendly staff and we will do our best to accommodate your needs.

- Damien Owens, Head Chef

## ENTREES

Make it a main w/chips and salad for + \$5.90

### **GARLIC BREAD 8**

### **MUSTARD 'N' CHEESE BREAD 8**

### **SOUP OF THE DAY 9.5**

Served with a piece of Turkish garlic bread

### **CRUNCHY FRIES 9**

Served with aioli and tomato sauce

### **WEDGES 12**

Served with sour cream and sweet chilli

### **SWEET POTATO FRIES 10**

Served with bacon and parmesan aioli

### **TRIO OF HOUSE DIPS 15**

House marinated olives, dukkha, Australian feta and chargrilled pita (extra pita \$3)

## SKEWERS

3 pieces per serve

Make it a main w/chips and salad for + \$5.90

### **MIDDLE EASTERN LAMB SKEWERS 13.9 GF**

Fleurieu lamb loin, Baharat spiced, wood skewered and grilled with tzatziki, olive oil and lemon

### **CRISPY CHICKEN TENDERS 12.9 GF**

Crispy fried southern style tenders with Kakadu plum BBQ sauce

### **BBQ PRAWNS 14.9 GF**

Chermoula laced prawn skewers with sundried tomato aioli



## SIDES

Add a small side to any meal choice or menu option or just enjoy by itself

### **CHIPS 4**

### **SWEET POTATO FRIES 5.50**

### **ONION RINGS 6.50**

### **WEDGES 5**

### **SALAD 3**

### **GREEK SALAD 4.50**

### **ROAST VEG 4**

### **MASHED POTATO 3.50**

### **MASHED SWEET POTATO 4.50**

### **NEW SEASON POTATOES 4**

# SALAD

## CRISPY CHICKEN SALAD 23.9 **GF**

Buttermilk-soaked chicken breast skewers, fried crispy in a house blend of spices served with mixed lettuce, cherry tomatoes, cucumber, snow peas, roasted cashews, cranberries and mint with a soy and chardonnay dressing

## WARM BEEF SALAD 24.9 **GF**

Fleurieu angus beef strips, marinated and fried atop red cabbage, carrot, lettuce, sprouts, spring onions and chilli with fire roasted peanuts, palm sugar and a drizzle of sweet soy and coriander

## MEDITERRANEAN LAMB SALAD 25.9 **GF**

Baharat spiced lamb backstrap skewers atop mixed lettuce, heirloom tomatoes, cucumber, Spanish onion, roasted red peppers, Australian fetta, kalamata olives, olive oil, sticky balsamic and tzatziki

## SALT 'N' PEPPER SQUID SALAD 24.9 **GF**

Fried Australian squid pieces dusted in our lemon myrtle and native pepper berry spice blend. Served with mixed lettuce leaves, nigella seeds, Spanish onions, snow pea tendrils, baby heirloom tomatoes, olive oil, sweet chilli balsamic and citrus aioli

## VEGAN'S VALHALLA 22 **GF V**

Roasted butternut pumpkin, sweet potato, nigella seeds, rocket, pea tendrils, quinoa, roasted baby beets, semi dried tomatoes, toasted sesame seeds, green beans, mixed lettuce, heirloom tomatoes and cucumber with olive oil salsa verde

# SEAFOOD

## FISH AND CHIPS | 17.90 (1PC) | 23.9 (2PC)

Fried golden in an ale batter and served with crunchy chips, side salad, lemon and house tartare (crumbed or grilled available on request)

## SALT 'N' PEPPER SQUID | 18.9 (SM) | 24.9 (LGE) **GF**

Australian squid dusted in our unique spice blend with lemon myrtle and native pepper berries. Served with crunchy chips, lemon, citrus aioli and side salad

## PANKO CRUMBED PRAWNS

### 19.9 (5PC) | 27.9 (10PC)

Fried golden in a Japanese style fresh white crumb and served with crunchy chips, lemon, tartare and side salad

## SEAFOOD TRIO 32.9

Panko crumbed prawn tails, Australian caught salt n pepper squid and a piece of ale battered fish fried golden and served with crunchy chips, fresh lemon, house tartare and a side salad (GF option or grilled/crumbed available on request)

## ATLANTIC SALMON 29 **GF**

Crispy skin Tasmanian salmon fillet with new season baby tomatoes, rocket, heirloom tomato and nigella salad, red pepper rouille, olive oil and vincotto

## BARRAMUNDI ALMONDINE 32

NT Barra fillet roasted with an almond and herb crust, served on mash with steamed bok choy and citrus beurre blanc

# MAINS

**350G COORONG BLACK ANGUS RUMP STEAK 29.9** **GF**  
Grass-fed steak cooked to your liking and served with crunchy chips and side salad

**300G MURRAY LANDS SCOTCH FILLET 35.9** **GF**  
Grain-fed scotch fillet steak, cooked to your liking and served with crunchy chips and side salad

**KAKADU PLUM KANGAROO FILLET 28.9** **GF**  
Char-grilled South Australian kangaroo fillet, served on kumara mash with sauteed karkalla and a rich sweet Kakadu plum and chilli glaze

**GOURMET CHICKEN BURGER 23.9**  
150g chicken breast schnitzel with hickory smoked bacon, sliced tomato, double cheddar, mixed lettuce leaves, candied pineapple, battered onion rings and aioli in a brioche bun served with chips and aioli

**GOURMET BEEF BURGER 24.9**  
180g beef patty, double cheddar cheese, free range egg, hickory smoked bacon, beetroot slices, pickle, tomato, mixed lettuce, Beerenberg caramelised onion jam and tomato relish in a brioche bun served with chips and aioli

**ROAST OF THE DAY 18.9** **GF**  
With roast veg, steamed greens and gravy

**SILVERSIDE WITH MUSTARD SAUCE 17.9**  
Slow cooked in-house and served with mash, mustard bechamel and steamed greens

**BANGERS 'N' MASH 18.9**  
Slape and Sons thick pork English sausages, grilled and served on mash with traditional gravy and steamed greens

**BANGIA CHICKEN 27**  
Chicken breast with native spice mix serviced with pilaf, spicy masala style sauce and a vegetable croquette

**BOSCAIOLA 28**  
Your choice of risotto or tagliatelle with corn-fed chicken breast pieces, history smoked bacon, leek, prawn cutlets, white wine, cream, parmesan, sea salt parsley and cracked black pepper

**SIMPLE SUMMER PASTA 22** **VEG**  
Tagliatelle tossed with fresh rocket, pesto, roasted butternut pumpkin, confit garlic, parmesan, sea salt and pepper, finished with truffle paste, olive oil and vincotto

**THAI INSPIRED CHOO CHEE CHICKEN (24.9) OR PRAWNS (28.9) OR COMBO (33.9)**  
Simmered with red curry, coconut, Kaffir lime braise and served with jasmine rice and shallots

# SCHNITZEL

**CHICKEN BREAST SCHNITZEL 22.9 (250G) | 17.9 (150G)**  
Prime chicken breast fried golden in coarse bread crumbs and served with crunchy chips and side salad

**ANGUS PORTERHOUSE SCHNITZEL 22.9 (250G) | 17.9 (150G)**  
Grain-fed Murraylands porterhouse beef schnitzel fried golden in coarse bread crumbs and served with crunchy chips and side salad

## TOPPINGS

**Parmigiana 3** | sugo and grilled cheese

**Hawaiian 3.5** | leg ham, sugo, candied pineapple and grilled cheese

**Aussie 4** | smoky bacon, BBQ sauce, onion rings and grilled cheese

**Kilpatrick 3** | smoky bacon, Worcestershire sauce and grilled cheese

**Swiss 3** | chunky mushroom sauce and grilled cheese

**Surf 8.9** | grilled prawn cutlets, buttered leek, a hint of garlic confit, cream and parsley

**SAUCES 2** **GF**  
Traditional gravy  
Mushroom maelstrom  
Decadent Diane  
Creamy pepper menage



# PIZZA

No halves

## TANDOORI CHICKEN 24

Tandoori spiced chicken thigh, sour cream, spring onions, buttered leek, raita, red peppers, coriander and cheese

## CHEESEBURGER DELUXE 24

BBQ sauce, Spanish onion, ground lean Fleurieu beef, smoky bacon, cheddar + mozzarella cheese, and a swirl of mayo

## SUPREME 24

Tomato sugo, Virginian leg ham, smoky bacon, Spanish onion, heirloom tomatoes, mushrooms, roasted red peppers, marinated kalamata olives, cheddar and mozzarella cheese

## HAWAIIAN 23

Tomato sugo, Virginian leg ham, smoky bacon, caramelised pineapple, a hint of cheddar and mozzarella cheese

## MEDITERRANEAN LAMB 26

Tomato sugo, spiced lamb sirloin, rocket, Spanish onion, kalamata olives, roasted red peppers, heirloom tomato, roasted pumpkin

## VEGETARIAN 22

Tomato sugo, mushrooms, roasted butternut pumpkin, rocket, Spanish and spring onion, heirloom tomatoes, basil pesto, cheddar and mozzarella cheese

## EXTRAS 2 (NO SUBSTITUTES)

Smoky bacon  
Mushrooms  
Egg  
Candied pineapple  
Heirloom tomatoes  
Roasted butternut pumpkin  
Rocket  
Kalamata olives  
Virginian ham  
Chicken  
Roasted red peppers  
Spanish onions

# KIDS MENU

All kids meals come with a small sundae for dessert. Please advise which flavour you'd like when ordering your meal

## NUGGETS AND CHIPS 12

## FISH AND CHIPS 12

Tempura battered flathead fingers

## PIZZA AND CHIPS 12

6" Hawaiian pizza

## CHICKEN SCHNITZEL AND CHIPS 12

150g chicken breast schnitzel (add gravy for \$2)

## SALT 'N' PEPPER SQUID 12

Australian squid dusted in our special spice blend. Served with chips and aioli

## CHEESEBURGER AND CHIPS 12

Angel bay beef patty and double cheddar cheese on a sesame bun

# DESSERTS

## STICKY DATE PUDDING 12

Served with toffee sauce and vanilla bean ice cream

## CHOCOLATE BROWNIE 11

Served on white chocolate ganache with vanilla bean ice cream

## BANOFFEE 9

Banana and caramel tart served with Chantilly cream

## LEMON MERINGUE TART 8.5

Served with Chantilly cream

## NUT SUNDAE 9

Ice cream topped with either chocolate, caramel or strawberry topping, crushed nuts, wafers and Chantilly cream

## JUNIOR SUNDAE 4

Small serve of ice cream with chocolate, caramel or strawberry topping, wafers, and whipped cream

