

KIDS CORNER

Available Lunch & Dinner

MAIN COURSE (12 years and under only)

Chicken Nuggets and Chips \$8.00

with tomato sauce

Battered Fish and Chips \$8.00

with tartare

BLT Burger and Chips \$8.00

bacon, lettuce and tomato with cheese, served with a basket of chips and tomato sauce

SWEETS

Ice cream Sundae \$5.00

Frog in a Pond \$5.00

Ice Cream in a Cone \$5.00

DRINKS

Tea Cup \$4.60

Herbal Tea Cup \$4.60

Café Latte Mug \$5.60 Cup \$4.60

Cappuccino Mug \$5.60 Cup \$4.60

Hot Chocolate Mug \$5.60 Cup \$4.60

SNACK MENU

Available 11am-2pm and 4.00pm-6pm

Steak Burger and Chips \$13.00

minute steak, bacon, cheese, lettuce and tomato with poppy seed dressing and a basket of beer battered chips

Bowl of Beer Battered Chips \$7.00

and tomato sauce

Bowl of Battered Onion Rings and Aioli \$8.00

Bowl of Potato Wedges \$10.00

with sweet chilli and sour cream



**COMMERCIAL
CLUB Albury**

Commercial Golf Resort Bistro

SPRING

Available 12pm-2pm & 6pm-9pm

All prices include GST

ENTREE

Garlic, Cracked Pepper and Mozzarella Cob Loaf \$6.00

Soup of the Day \$6.00

please check for todays selection

Blue Cheese Eye (GF) \$15.00

eye fillet medallion on creamy mash with roasted tomato relish and blue cheese

Panko Crumbed Prawn and Salt & Pepper Calamari Basket \$12.00

served with house made aioli

Smoked Salmon Salad (GF/DF) \$12.00

slithers of smoked salmon, salad greens, red onion, capers and a citrus maple dressing

Tasting Plate \$12.00

hommus, camembert, roasted vegetables, shaved ham, smoked salmon, garlic butter and warm sourdough

Please order and pay at the register

MAIN

Prawn and Chorizo Penne \$22.00

tiger prawn with chorizo and baby spinach, tossed through a creamy garlic white wine and sweet chilli sauce, with parmesan cheese

Chicken Mignon with Mango Salsa (GF) \$24.00

tender oven baked mignon on creamy mash with crisp garden salad, poppy seed dressing and a chunky mango salsa

Oven Baked Barramundi (GF) \$24.00

topped with fresh salsa verde, baked with cherry tomatoes, served on creamy mash with crisp garden salad and poppy seed dressing

Sticky Asian Pork (DF) \$23.00

pork cutlet cooked with hoisin sauce, served with fluffy rice pilaf, a side of Asian slaw and deep fried shallots

Roasted Vegetable Tart \$18.00

roasted vegetable in an egg custard with flaky pastry, served with rocket and goats cheese salad and sweet balsamic glaze

Greek Lamb Salad (GF) \$25.00

grilled backstrap cooked medium, served on salad greens with roast red onion, roast cherry tomatoes, fetta and topped with creamy tzatziki

Scotch Fillet \$25.00

cooked to your liking with your choice of sauce:

Dianne, mushroom, pepper, gravy, hollandaise, garlic butter (GF) or red wine glaze (GF), served with chips and salad or vegetables

Eye Fillet \$28.00

cooked to your liking with your choice of sauce:

Dianne, mushroom, pepper, gravy, hollandaise, garlic butter (GF) or red wine glaze (GF), served with chips and salad or vegetables

Chicken Kiev \$21.00

filled with garlic butter, fried golden, served with your choice of vegetables or chips and salad

Chicken or Beef Schnitzel \$22.00

served with chips and salad or vegetables and your choice of sauce:

Dianne, mushroom, pepper, gravy, red wine glaze (GF) or garlic butter (GF)

Chicken or Beef Schnitzel Parmigiana \$22.00

Napoli sauce, shaved ham, mozzarella cheese with chips and salad or vegetables

Spicy Hawaiian Schnitzel \$22.00

chicken or beef schnitzel topped with crispy bacon, pineapple, sweet chilli sauce and mozzarella cheese

Beef and Reef \$30.00

eye fillet topped with tiger prawn kebab, salt and pepper calamari, a side of hollandaise with your choice of chips and salad or vegetables

EXTRA SIDES

Bowl of Salad \$7.00

with poppy seed dressing

Seasonal Vegetables \$7.00

Bowl of Chips \$7.00

Individual Basket of Chips \$3.00

Additional Sauce \$2.00

Dianne, mushroom, pepper, gravy, red wine glaze (GF) or garlic butter (GF)

DESSERT

Rustic Individual Berry Pavlova (GF) \$10.00

topped with whipped cream, chunky berry coulis and fresh strawberries

Warm Chocolate Brownie (GF) \$10.00

rich chocolate brownie topped with warm chocolate ganache, served with scoops of berry ice cream

Sticky Toffee Pudding \$10.00

traditional favourite with butterscotch sauce and lashings of double cream