



WONTHAGGI WORKMENS CLUB

ENTREE

SOUP OF THE DAY	9
Served with Grilled Bread	
GARLIC BREAD	7
Grilled Bread with Garlic Butter	
CHEESY BREAD	9
Grilled Bread with Garlic Butter and melted Cheese	
GRILLED CHORIZO (GF)	15
Served with Grilled Bread and Olive Oil	
TUNA PATTIES	16
with Lemon Dill Mayonaise	
GRILLED KING BROWN MUSHROOMS (GF,V,VO)	16.50
Set on Fennel Puree, finished with Truffle Oil	
ASIAN PORK BITES (GF)	15
Crispy Pork Bites, Korean Mayonaise	

CLASSIC MAINS

CHICKEN SCHNITZEL	27
Crumbed Chicken Breast, Chips, House Salad & choice of Gravy	
CHICKEN PARMA	29
Crumbed Chicken Schnitzel, Virginia Ham, Napoli, Mozzarella Cheese, Chips & Dressed Salad	
PUMPKIN PARMA (GF)	28
Topped with Spinach, Napoli, Roasted Capsicum, and Goats Cheese	
ROAST OF THE DAY (GF)	24
Selection of Roast served with Steamed Vegetables with Gravy	
FISH AND CHIPS	28
Lightly Battered Flake served with Tartare Sauce, Lemon & House-Dressed Salad	
BANGERS & MASH (GF)	28
Bratwurst Sausage served with creamy Potato Mash & Onion Gravy and Vegetables	
PASTA OF THE DAY	DAY PRICE

STEAKS

Steaks are prepared to your liking, accompanied by your choice of sauce.

PORTER HOUSE STEAK (GF)	44
SOUTHERN RANGERS (VIC) 100% GRASS FED	
RIB-EYE STEAK (GF)	49
SOUTHERN RANGERS (VIC) 100% GRASS FED	
<ul style="list-style-type: none">• Mushroom• Pepper• Garlic Butter• Jus• Gravy	
Served with Chips and choice of House Vegetables or House Dressed Salad	

CHEFS SELECTIONS

COUNTRY STYLE CHICKEN FILLET (GF)	32
Grilled Chicken Fillet set on a medley of Potato, Vegetables and Jus	
OVEN ROASTED PORK BELLY (GF)	32
Served with Hand Cut Chips and a selection of Green Vegetables	
SLOW COOKED WAGYU BRISKET (GF)	34
Served on a base of Truffle Mash with a selection of Vegetables	
FISH OF THE DAY (GF)	DAY PRICE
CAULIFLOWER AND CASHEW CURRY (GF,V,VO)	26
Served on a base of White Rice with Naan Bread	
VEGETABLE STIR-FRY (GF)	25
With Hokkien Noodles	
<ul style="list-style-type: none">• Add Chicken \$5• Add Prawns \$8	

SALADS

CAESAR SALAD	25
Cos Lettuce, Bacon, Parmesan, Croutons & Anchovies	
<ul style="list-style-type: none">• Add Chicken \$5	
THAI BEEF SALAD	28
Marinated Beef Strips on a Bean Shoot, Cucumber, Capsicum, Coriander Salad	
SWEET POTATO AND FENNEL SALAD	28
With a Orange, Kafir Lime Dressing	

SIDES

BOWL OF CHIPS 9.50

Served with House-Made Aioli

BOWL OF SEASONAL VEGETABLES 12

Selection of Steamed Seasonal Vegetables

GARDEN SALAD 4.50

Lettuce, Tomato, Cucumber & Capsicum

GREEK SALAD 9

Cucumber, Red Onion, Olives, Oregano, Lemon Juice, Olive Oil & Feta Cheese

DAILY SPECIALS

BE SURE TO ASK OUR
FRIENDLY STAFF ABOUT
TODAY'S BISTRO SPECIALS

KIDS MENU

CHEESEBURGER 10

CHICKEN NUGGETS AND CHIPS 10

PASTA NAPOLI & CHEESE 10

CHICKEN SCHNITZEL 10

FISH & CHIPS 10

FOR KIDS UNDER 12 YEARS
INCLUDES A FREE SOFT DRINK

SENIORS MAINS

CHICKEN SCHNITZEL 15

Crumbed Chicken Breast, Chips, House Salad & choice of Gravy

CHICKEN PARMA 15

Crumbed Chicken Schnitzel, Virginia Ham, Napoli, Mozzarella Cheese, Chips & Dressed Salad

PUMPKIN PARMA (GF) 15

Topped with Spinach, Napoli, Roasted Capsicum, and Goats Cheese

ROAST OF THE DAY (GF) 15

Selection of Roast served with Steamed Vegetables and Gravy

FISH AND CHIPS 15

Lightly Battered Flake served with Tartare Sauce, Lemon & House-Dressed Salad

BANGERS & MASH (GF) 15

Bratwurst Sausage served with creamy Potato Mash & Onion Gravy and Vegetables

PASTA OF THE DAY 15

PLEASE NOTIFY THE STAFF OF ANY
SPECIAL DIETARY REQUIREMENTS
WHEN PLACING MEAL ORDERS

CRIB BISTRO HOURS

LUNCH 12pm - 2pm

DINNER 5.30pm - 8pm

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



**5 % DISCOUNT
APPLIES TO
FINANCIAL MEMBERS**

Excludes - Kids Menu, Seniors Menu,
and Daily Specials Board

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

ALLERGEN ADVICE

All care is taken when catering for special dietary requirements. However it must be noted that we do handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products within the premises.