



## STARTERS AND SIDES

	M	NM
<b>GARLIC FOCACCIA</b>	7	8
<b>PARMESAN AND GARLIC FOCACCIA</b>	8	9
<b>BEER BATTERED CHIPS</b> choice of tomato or bbq sauce (aioli or gravy +\$2)	6	7
<b>SWEET POTATO CHIPS</b> GF choice of tomato or bbq sauce (aioli or gravy +\$2)	7	8
<b>GARDEN SALAD</b> GF mixed leaves, cucumber, tomato, spanish onion with red wine vinaigrette	9	10
<b>STEAMED MIXED VEGETABLES</b> GF with lemon butter	8	9
<b>SOUP OF THE DAY</b> with a crusty bread roll	10	11

## SOMETHING LIGHT

	M	NM
<b>VIETNAMESE CHICKEN SALAD</b> GF coleslaw, cabbage, carrot, rice noodles and mint topped with roast chicken, cashews, apple and Asian dressing	17	19
<b>SPICED CHICKEN RIBS</b> with ranch sauce	15	17
<b>MAPLE ROASTED PUMPKIN SALAD</b> GF, V, VG with asparagus, toasted pecans, Spanish onion, mixed leaves, and a balsamic dressing	13	15
<b>ADD HALOUMI \$4</b>		
<b>ADD ROAST CHICKEN \$5</b>		

## VEGETARIAN OPTIONS

	M	NM
<b>VEGAN YELLOW CURRY</b> VG, GF Lentil and chat potato yellow curry with grilled eggplant and roast pumpkin served on coconut rice with Asian salad and toasted almonds	22	25
<b>THE VEGGIE SPREAD</b> VG, GF AVAIL Grilled eggplant, roasted chickpeas, cauliflower 2 ways- roasted and pickled topped with slivered almonds served on hommus with mixed leaves, toasted Turkishbread and lemon oil	20	22

## GOLFY CLASSICS

	M	NM
<b>CHICKEN SCHNITZEL</b> house crumbed schnitzel with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane	18	20
<b>CHICKEN PARMIGIANA</b> house crumbed schnitzel topped with homemade napolitana sauce and melted cheese with chips and salad	20	22
<b>FISH AND CHIPS</b> house battered fresh fish with chips, salad, tartare and lemon	19	21
<b>RUMP STEAK 300G GRAIN FED</b> with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane	24	27
<b>STEAK SANDWICH</b> premium scotch fillet on toasted Turkish with lettuce, tomato, cucumber, cheese, pickled onions and tomato chutney with chips	19	21
<b>BEEF BRISKET BURGER</b> low and slow tender beef brisket with slaw, pickles, cheese, smoked BBQ sauce served on a brioche bun with chips	18	20
<b>CHICKEN SCHNITZEL BURGER</b> house crumbed schnitzel served with lettuce, tomato, cheese and mayo with a side of chips	18	20

## CADETS

	M	NM
<b>INCLUDES ICE CREAM AND AN ACTIVITY PACK</b> kids eat free Sunday, Monday and Tuesday nights, terms and conditions apply	11	13
<b>CHICKEN NUGGETS</b> with chips and salad		
<b>SAUSAGES</b> with chips and salad		
<b>BEEF BRISKET CHEESE BURGER</b> with chips		
<b>BATTERED FISH</b> with chips and salad		
<b>STEAK</b> with chips and salad		
<b>PASTA WITH NAPOLITANA SAUCE AND PARMESAN</b>		

## CHEF'S SELECTION AND FAVOURITES

### ENTRÉE M NM

**SYDNEY ROCK OYSTERS** 6 PC 22 24  
served either natural, 12 PC 36 40  
kilpatrick, mornay or mixed

**KING PRAWNS OCEAN CAUGHT** GF 6 PC 22 24  
with lemon and cocktail sauce 12 PC 36 40

**THAI STYLE BEEF SALAD** 17 19  
with rice noodles, mixed leaves, cucumber, celery, coriander, topped with fried shallots, peanuts and nam jim dressing

**SZECHUAN PEPPER COATED WHITING FILLETS** 18 20  
served with green mango mint salad and a sweet and sour dressing

**SCAMPI TAILS GRILLED IN CHILLI AND GARLIC BUTTER** 19.5 22  
served with an avocado, cherry tomato and baby coz lettuce salad, lemon vinaigrette

**BEEF CHEEK BITES** 17 19  
hand crumbed and fried served with horseradish aioli and parmesan

**ROAST DUCK SALAD** 19 21  
with salad leaves, nashi pear, coriander, watermelon, bamboo shoot and a hoi sin dressing

**SALT AND PEPPER SQUID** 16 18  
served with chilli plum sauce

### SEASONAL MAINS M NM

**NEW ZEALAND KING SALMON** GF 29 32  
mashed potato, asparagus, beans and lemon beurre blanc

**PAN FRIED BARRAMUNDI** 27 30  
served with steamed rice noodles, baby bok choy, cherry tomatoes and a rice wine and chilli dressing

**COLD SEAFOOD PLATTER** GF AVAIL 33 37  
fresh king prawns, oysters, smoked salmon, salt and pepper squid, served with chips, salad, lemon and dipping sauces

**HOT AND COLD SEAFOOD PLATTER**  
FOR ONE 52 58  
FOR TWO 100 110

fresh king prawns, oysters, smoked salmon, salt and pepper squid, tempura fish, tempura prawns, tempura scallops, served with chips, salad, lemon and dipping sauces

### SEASONAL MAINS CONTINUED M NM

**MIXED SEAFOOD CURRY** GF 26 29  
fresh prawns, fish, mussels and scallops cooked in yellow curry sauce and served with coconut rice and Asian salad

**PAN ROASTED CHICKEN SUPREME** GF 25 28  
chat potatoes, snow peas, crisp pancetta, cherry truss tomatoes and red wine reduction

**ROASTED CRESTWICK LAMB RUMP** GF 28 31  
served with sweet potato mash, roast parsnips, peas and jus

**350G RIB EYE** 33 38  
roasted kipfler potatoes, broccolini and a caper berry cream sauce

**300G PORK CUTLET** 28 31  
roasted pumpkin, snow peas, baby carrots maple jus

**BACON AND MUSHROOM PENNE PASTA** 19 21  
bacon and mushroom penne pasta finished in a garlic cream sauce topped with parmesan and shallots

### DESSERTS M NM

**ORANGE AND CARDAMOM BRULÉE** GF AVAIL 12 14

**STICKY DATE PUDDING** 12 14  
with vanilla ice cream and butterscotch sauce

**LIQUORICE PANNACOTTA** GF 12 14  
with lime sorbet and chocolate pistachio crumb

**FLOURLESS CHOCOLATE TORTE** GF 12 14  
with vanilla ice cream

**TRIO OF SORBET** VG,GF 12 14  
with mixed berry compote

**CHEESE PLATE**  
FOR ONE 12 14  
FOR TWO 19 21

Little Creek smoked cheddar and brie with quince paste, green apple and lavosh



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