



STARTERS AND SIDES

	M	NM
GARLIC FOCACCIA	7	8
PARMESAN AND GARLIC FOCACCIA	8	9
BOWL OF CHIPS VG, V, GF choice of tomato or bbq sauce (aioli or gravy +\$2)	7	8
SWEET POTATO CHIPS VG, V, GF choice of tomato or bbq sauce (aioli or gravy +\$2)	9	10
GARDEN SALAD VG, V, GF mixed leaves, cucumber, tomato, spanish onion with red wine vinaigrette	9	10
STEAMED MIXED VEGETABLES V, GF with sea salt and butter	8	9

SOMETHING LIGHT

	M	NM
SOUP OF THE DAY with a crusty bread roll	10	11
BUFFALO CHICKEN WINGS served with a blue cheese dressing	15	17
SALT AND PEPPER SQUID served with chilli plum sauce	17	19
PUMPKIN, PINE NUT AND FETTA SALAD GF, V, VG AVAIL mixed leaves, spanish onion, asparagus and red wine vinaigrette	13	15

ENTRÉES

	M	NM
OYSTERS PREMIUM SYDNEY ROCK served natural	6 PC 24 12 PC 44	28 48
Kilpatrick, Mornay or mixed	6 PC 26 12 PC 46	30 50
KING PRAWNS OCEAN CAUGHT GF with lemon and cocktail sauce	6 PC 22 12 PC 39	24 43

BRAISED BEEF RIB GF BBQ glaze, papaya, mint, small leaves, fried shallots and lime dressing	18	20
SMOKED SALMON + PRAWN TIAN GF avocado, tomato salsa and baby salad leaves	18	20
PORK BELLY BITS GF fried and tossed through a sticky maple and quince sauce	18	20
GRILLED VEGETABLE TERRINE V, GF olive tapenade, fetta and basil pesto	16	18

MAINS

	M	NM
SEARED SALMON GF beetroot, pearl cous cous, rocket and orange salad	29	31
PAN ROAST CHICKEN SUPREME GF served with baby potatoes, snow peas, crisp pancetta, cherry truss tomatoes and red wine reduction	26	29
300G WAGYU SURF AND TURF GF served with King prawns, kipfler potato, beans and bearnaise sauce	30	34
CHICKEN, CHORIZO AND LEEK CREAMY PENNE PASTA with shaved parmesan	21	24
LEEK, AVOCADO AND SEMI DRIED TOMATO CREAMY PENNE PASTA V, VG AVAIL	19	21
ROASTED CHERRY TRUSS TOMATOES, RATATOUILLE, BROCCOLINI, PEARL COUS COUS, ROCKET AND CITRUS SALAD V, VG	21	24
HOT AND COLD SEAFOOD PLATTER		
	FOR ONE	55 60
	FOR TWO	105 115
Fresh king prawns, oysters natural, Kilpatrick, mornay, smoked salmon, salt and pepper squid, tempura fish, tempura prawns, tempura scallops served with chips, salad, lemon and dipping sauces		

CHEF'S SELECTION**FISH OF THE DAY**

Market fresh fish. Please see wait staff for details

300G PORK CUTLET GF

served with roasted pumpkin, snow peas, baby carrots and maple jus

ROASTED LAMB RUMP GF

with vegetable terrine, charred leeks, peas and eschallot jus

BEEF FILLET

served with a mushroom ragout pie, beans wrapped in pancetta and finished with a red wine reduction

M NM

31 34

29 33

30 34

33 37

GOLFY CLASSICS**CHICKEN SCHNITZEL**

house crumbed schnitzel with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane

CHICKEN PARMIGIANA

house crumbed schnitzel topped with homemade napolitana sauce and melted cheese with chips and salad

FISH AND CHIPS

house battered fresh fish with chips, salad, tartare and lemon

RUMP STEAK 300G GRAIN FED GF

with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane

STEAK SANDWICH

premium beef fillet on toasted Turkish with lettuce, tomato, cucumber, cheese, pickled onions and tomato chutney with chips

WAGYU BEEF BURGER

lettuce, cucumber, tomato, beetroot, cheese, bacon, caramelized onions, smoky BBQ sauce and served with chips

GRILLED CHICKEN CAESAR BURGER

grilled chicken, coz lettuce, tomato, parmesan cheese, bacon, Caesar dressing and served with chips

LENTIL BURGER V, VG AVAIL

house made patty, lettuce, tomato, sour cream and sweet chilli sauce

M NM

19 21

21 23

19 21

24 27

19 21

19 21

18 20

17 19

CADETS

INCLUDES ICE CREAM AND AN ACTIVITY PACK

CHICKEN NUGGETS

with chips and salad

CHEESEBURGER

with chips

BATTERED FISH

with chips and salad

STEAK GF

with chips and salad

PASTA V

with napolitana sauce and parmesan

M NM

12 14

DESSERTS**HOME-MADE DESSERTS V****CHOCOLATE BRULEE V**

served with shortbread cookies

STICKY DATE PUDDING V

with vanilla ice cream and butterscotch sauce

VANILLA PANNACOTTA V, GF

poached peach, mixed berry and mint salsa

TRIO OF SORBET V, VG, GF

with mixed berry compote

CHEESE PLATE**FOR ONE**

12

14

FOR TWO

19

21

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



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