



STARTERS / SHARE PLATES

	MEMBER	GUEST
TODAY'S SOUP	\$6	\$8
GARLIC BREAD	\$4	\$5
GARLIC COBB LOAF	\$9	\$11
Add Cheese	\$1	
BRUSCHETTA (V)	\$8	\$10
Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze		
SALT & PEPPER CALAMARI (10)	\$12	\$14
Tender pineapple cut calamari dusted with salt & pepper flour, flash fried and finished with garlic aioli and lemon wedges		
CHORIZO CROQUETTE	\$10	\$12
Pipping hot crispy crumbed oozy chorizo and cheese croquette		
PAN-FRIED HALOUMI (V)	\$12	\$14
Pan fried slices of haloumi cheese served with vine ripened roasted cherry tomato and green olive salsa		
PAN SEARED SCALLOPS	\$15	\$17
Succulent scallops seared over a high heat then finished with a crème fraiche and sauce verge		
CIDER PULLED PORK SLIDERS	\$14	\$16
Slow roasted spice rubbed pork shoulder served on a heated brioche bun with apple slaw and American BBQ sauce		

SALADS

	MEMBER	GUEST
THAI BEEF SALAD	\$24	\$26
Sliced eye fillet marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok salad with roasted cashews		
CHICKEN & AVOCADO SALAD (GF)	\$17	\$19
Tender chicken thighs marinated with garlic, pepper, chilli, honey and lime juice finished with lettuce, Spanish onion, tomato and avocado then dressed in a honey and lime juice		
CAESAR SALAD	\$17	\$19
Crisp cos lettuce, baked bread croutons, shaved parmesan cheese, pan fried bacon pieces all combined with our house made Caesar dressing topped with a boiled egg		
Add Avocado \$3, Add Chicken \$4, Add Prawns \$7 Gluten Free option - omit the croutons		
WARM LAMB GREEK SALAD (GF)	\$26	\$28
Lean lamb back strap coated with a rosemary and lemon zest rub pan seared and roasted, accompanied with a rocket, mint, olive, fetta, fire roasted capsicum and tomato salad finished with a basil pesto dressing		

MORWELL BOWLING CLUB

TAKEAWAY MENU

PIZZA - 9 INCH

	MEMBER	GUEST
GARLIC AND CHEESE	\$10	\$12
MEXICANA	\$18	\$20
Chilli Con Carne, cheese, guacamole, red onion, corn chips and sour cream		
CAPRICCOSA	\$20	\$22
Pizza sauce, ham, mushroom, olives, anchovies and cheese		
MEAT LOVERS	\$17	\$19
Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce		
AUSSIE	\$15	\$17
Pizza sauce, cheese, onion, bacon, egg		
BBQ CHICKEN	\$18	\$20
Pizza sauce, shredded chicken, onion, bacon, BBQ sauce, cheese		
VEGETARIAN	\$16	\$18
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach and pumpkin		
HAM AND PINEAPPLE	\$15	\$17
Pizza sauce, cheese, ham, pineapple pieces		
MUSHROOM	\$17	\$19
Pizza sauce, cheese, ham, onion and mushrooms		
CALABRESE	\$18	\$20
Pizza sauce, cheese, fresh chilli, hot salami, olives and garlic		
BRUSCHETTA	\$13	\$15
Olive oil, garlic, tomato, basil, Spanish onion and cheese		
GLUTEN FREE BASES \$2 EXTRA		

SEAFOOD MAINS

	MEMBER	GUEST
BLUE EYE COD	\$27	\$30
Deep sea blue eye cod steak seasoned then grilled, served with smashed garlic potato and sautéed greens and bearnaise sauce		
BEER BATTERED GUMMY	2 pieces \$23 1 piece \$19	\$26 \$21
Hand cut gummy shark coated with seasoned flour, dipped in light beer batter and fried till golden served with chips and salad		
SEAFOOD SELECTION	\$32	\$35
Battered gummy, battered scallops, crumbed prawns, salt and pepper squid and chilli black mussels served with lemon and tartare sauce, chips and salad		
HONEY PRAWNS	\$26	\$29
Battered green prawn tails served on a bed of special fried rice with a thick honey and sesame sauce		
SEAFOOD CREPE	\$31	\$33
A selection of prawns, scallops, squid, mussels and Atlantic salmon tossed in a cheesy white sauce wrapped in a tender thin crepe served with smashed garlic potato and sautéed greens		
SEAFOOD CHOWDER (GF)	\$26	\$28
A classic dish of warmth and comfort consisting of bacon, onion, garlic, potato, corn, prawns, scallops, squid, Atlantic salmon and mussels served in a creamy fish stock with crusty bread		



CHICKEN MAINS

	MEMBER	GUEST
CHICKEN PARMIGIANA	\$23	\$26
Hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and cheddar cheese grilled to golden. Served with chips and salad or vegetables		
GLUTEN FREE CHICKEN PARMIGIANA	\$25	\$28
Hand cut chicken breast, lightly coated with gluten free flour and crumbs topped with ham, house made Napoli, and cheddar cheese grilled to golden. Served with chips and salad or vegetables		
GLUTEN FREE CHICKEN SCHNITZEL	\$22	\$25
Hand cut chicken breast, lightly coated with gluten free flour and crumbs served with gravy. Served with chips and salad or vegetables		
CHICKEN SCHNITZEL	\$19	\$22
Hand cut chicken breast, lightly breaded cooked to golden served with gravy. Served with chips and salad or vegetables Add Aussie Topper - Bacon, egg & battered onion rings \$7 Choice of Sauces - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, Garlic Butter all our house made sauces are gluten free		
CHICKEN KIEV	\$22	\$25
Succulent chicken breast filled with garlic butter and coated with breadcrumbs cooked till golden brown, served on a bed of basmati rice and topped with a creamy garlic sauce. Served with chips and salad or vegetables		
CHICKEN TACO	\$18	\$21
Fresh chicken thigh mince cooked with tomato, capsicum, corn, onion and a touch of chilli, accompanied with a flour tortilla, lettuce, cheese, tomato finished with a mild salsa and spicy potato wedges		
CHICKEN & TARRAGON BURGER	\$16	\$19
Chicken thigh patty mixed with ricotta, spring onion, tarragon and seasoning, pan fried and finished with a damper roll, tomato, lettuce and red onion with a wholegrain mustard yoghurt		

PICK-UP ONLY

All Orders need to be paid over the phone prior to pick-up

Dinner
7 nights a week

5.30pm - 8pm

Lunch
Monday - Friday

11.30am - 2pm

PH. 5134 3449

PADDOCK TO PLATE

ALL OUR STEAKS ARE CHAR-GRILLED

	MEMBER	GUEST
LAMB SOUVLAKI	\$26	\$29
Lamb back strap marinated with garlic, rosemary, lemon and seasoning, pan fried sliced and served on a toasted pita with lettuce, tomato, pickled onion and fetta finished with tzatziki and chips		
RUMP STEAK (GF)	\$32	\$35
Loosen your belt, this one is 500gm of char-grilled goodness cooked to your liking and served with chips and salad or vegetables		
PORTERHOUSE STEAK (GF)	\$35	\$38
Grass fed 350g sirloin steak cooked to your liking		
LAMB WELLINGTON	\$32	\$35
Lean lamb back strap pan seared then wrapped in puff pastry with wild mushrooms and house made pate, finished with a robust herb and garlic jus, served with chips and salad or vegetables		
PORK CUTLET	\$26	\$29
300gm pork cutlet coated with bread, garlic parmesan cheese and seasoning, pan fried and finished in the oven, finished with garlic smashed potato, sautéed greens and topped with a lime infused crème fraîche		
ROAST OF THE DAY (GF)	\$19	\$22
Ask our friendly staff for today's roast of the day		



CHOICE OF SAUCES

All steaks are served with your choice of sauce (1 choice) - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, and Garlic Butter
(Extra sauces will incur an extra charge)
All our house made sauces are Gluten Free

STEAK TOPPERS

Garlic Prawn Sauce - 4 prawns (GF) \$8
Aussie Topper - bacon, egg & battered onion rings \$7
Please allow up to 40 minutes for medium well & well-done steaks

PASTA / RISOTTO

	MEMBER ENTREE	GUEST ENTREE	MEMBER MAIN	GUEST MAIN
CHICKEN, CHEESE & ASPARAGUS RISOTTO (GF)	\$17	\$19	\$21	\$23
Chicken tenderloin pan fried with garlic, red onion. Asparagus and spring onion then tossed through a creamy white wine sauce finished with arborio rice, double brie and parmesan cheese				
SMOKED SALMON & LEEK RISOTTO (GF)	\$20	\$22	\$24	\$26
Smoked salmon, leek, garlic and spring onion tossed with arborio rice in a cream and white wine sauce				
SEAFOOD FETTUCCINI	\$21	\$23	\$25	\$27
Selection of pan-fried seafood including Atlantic salmon, scallops, prawns and calamari in a ruby sauce tossed with al dente pasta				
CHICKEN PARMA LASAGNE	\$16	\$18	\$20	\$2s
A new twist on a couple of old favourites, thinly cut breaded chicken breast layered with marinara sauce, ricotta, parmesan and mozzarella cheese and lasagne noodles, oven baked and served with chips and salad or vegetables				
FETTUCCINI CARBONARA	\$15	\$17	\$18	\$20
Al dente pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese - Add Chicken \$4				

KIDS 12 YEARS & UNDER \$9

FISH AND CHIPS (Grilled Or Fried)

CHICKEN NUGGETS & CHIPS

ROAST OF THE DAY (GF)

PARTY PIES & CHIPS

HALF CHICKEN SCHNITZEL

SPAGHETTI BOLOGNAISE

CHICKEN PARMA

Free kids fun pack & soft drink with every kid's meal
Kids Gluten Free options available please ask

KIDS DESSERTS

Ice Cream & Chocolate Frog \$3
Bowls of Ice Cream & topping \$3

Also, check-out our freshly made desserts in the display fridge

VEGAN / VEGETARIAN

	MEMBER	GUEST
BRUSCHETTA	\$8	\$10
Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze		
PAN-FRIED HALOUMI	\$12	\$14
Pan fried slices of haloumi cheese served with vine ripened roasted cherry tomato and green olive salsa		
VEGAN BURGER	\$17	\$19
Plant based burger patty served on a vegan damper roll with tomato, lettuce and mushrooms, finished with vegan cheese and a vegan chipotle mayonnaise		
CHICK PEA AND BEAN CHILLI	\$19	\$21
Pan fried onion, celery, capsicum, red kidney beans and chick peas finished with fresh chilli and tomato served on basmati rice and dry crackers with (optional sour cream)		
FALAFEL SLIDERS	\$15	\$17
Tasty smashed falafel's served on a toasted brioche bun (Vegan bun optional) with Asian slaw and chipotle vegan mayonnaise		
VEGETARIAN PIZZA	\$16	\$18
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach and pumpkin		



SIDES

	MEMBER	GUEST	
BOWLS OF STEAK FRIES & GRAVY	\$5	\$6	
CRUNCHY POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE (V)	\$7	\$8	
BOWLS OF SEASONAL VEGETABLES (GF, V)	\$7	\$8	
MIXED LEAF SALAD	\$7	\$8	
With tomatoes, salad onions and julienne veg with red wine vinegar dressing (GF, V)			
EXTRAS			
Mash Potato	\$2	Avocado	\$3
Vegetables	\$2	Cheese	\$2
Side Salad	\$2	Fried Egg	\$2
Bacon	\$2	Bread Roll	\$0.50

SPECIALS & SENIORS

	MEMBER \$12	GUEST \$14
FRIED FISH FILLET - GRILLED FISH FILLET (GF option)		
Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges		
TODAY'S ROAST		
Please ask our helpful staff what today's roast is, served with vegetables and our rich beef gravy		
CHICKEN PARMIGIANA		
Small serve hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and a cheddar and mozzarella mix and grilled to golden. Served with chips and salad or vegetables		
BAKED POTATO		
A large baked potato, topped with garlic butter, melted cheese, sour cream and coleslaw		
HAM STEAK AND PINEAPPLE		
Grilled ham steak topped with a pineapple ring and melted cheese. Served with chips and salad or vegetables		
SAVOURY MEATLOAF		
A combination of sausage mince, peas, corn, onion and carrot seasoned with tomato sauce, garlic, salt and pepper. Baked till cooked through, served on a bed of mashed potato and rich beef gravy		
SOUTHERN FRIED CHICKEN		
Crispy on the outside tender on the inside, Southern fried chicken is finger licking good served alongside crunchy chips and ranch dressing		
CHICKEN SCHNITZEL		
Small serve hand cut chicken breast, lightly breaded cooked to golden finished with gravy. Served with chips and salad or vegetables		
TODAY'S CASSEROLE		
Please ask our helpful staff what today's casserole is, served with mash potato		
CRUMBED CALAMARI		
Crumbed calamari rings served with your choice of chips and salad or vegetables finished with tartare sauce and lemon wedges		
ADD - Seniors Soup of the Day \$2.00		
ADD - Seniors Dessert of the Day \$2.00		
Please note: Seniors card must be presented to be eligible for the senior's meal deal		

FAMILY MEAL DEAL

ANY 2 MAIN MEALS
+ ANY 2 KIDS MEALS
+ 1.25lt BOTTLE SOFT DRINK
ALL FOR \$55

(GF) Gluten Free ingredients - Not a gluten free environment
(V) Vegetarian

Please note: Menu items may contain peanuts, soybeans and bee pollen which can cause severe allergic reactions
(Please ask staff for clarification on ingredients if you have any allergies)