

NIBBLES OR SHARE PLATES

	M	NM
Garlic and Herb Bread:		
House made herb and garlic butter on oven baked rosemary panini bread	4.5	5.5
Bruschetta		
Diced vine ripened Roma tomatoes, marinated Persian feta cheese, basil oil, aged balsamic reduction on toasted sourdough (V)	10	12
Fries		
Steak house chips with aioli, seasoned with rosemary, thyme sea salt	5	6
Wedges		
Spiced potato wedges seasoned with chilli flake sea salt, served with sour cream and sweet chilli sauce	8.5	9.5
Sweet Potato Fries		
Seasoned with rosemary and sea salt and served with chipotle mayo	10	11
Buffalo Wings		
Four southern style smoked chicken drumettes with ranch dressing	8	10
Chicken Yakitori		
Grilled Japanese style chicken thigh skewers, marinated in mirin, Togarishi, Ginger and soy, served with mixed bean sprout salad	10	12
Smoked Lamb Ribs	28	30
Braised and Smoked Lamb ribs marinated in hickory, bbq and honey, served with sweet potato fries and garden salad		

LIGHT / TO START

	M	NM
Vegetarian Salad		
Wild Rocket, Pomegranate, goats cheese, currant, and cherry tomato with French vinaigrette and aged balsamic vinegar	15	17
Smoked Salmon and Walnut Salad		
Huon Smoked Salmon, roasted walnuts, cherry tomato, Spanish onions and watercress with citrus vinaigrette	16	17
Chicken Caesar Salad		
Baby Cos Lettuce, Bacon bits, croutons, soft boiled eggs, shaved Parmesan, with house Caesar dressing	15	16
Roasted Pumpkin Salad		
Roasted butternut pumpkin, baby spinach, Persian feta cheese, toasted pine nuts with honey, seeded mustard and balsamic dressing	15	17
Vegetarian Tagliatelle		
Cherry tomatoes, kalamata olives, asparagus, basil pesto sauce and finely grated parmesan cheese	15	16
Fettucine with Braised Beef Ragù		
Slow cooked diced beef with tomato, garlic and basil served with fettuccine and grated parmesan cheese	15	16
Yellow Fish Curry		
Diced Barramundi fillets cooked in coconut cream and Thai spices with bamboo shoots, baby corn, and Gai lan, served with basmati rice and bean salad	17	18
Rosemary Lamb Sausages		
Grilled Thick Lamb Sausages on creamy mash, green peas, caramelised onions and minted jus	15	16

BURGERS & GOURMET SANDWICHES

Wagyu Beef Burger

House made burger patties, balsamic onion, tomato chutney, gruyere cheese, tomato slices, baby cos lettuce and chipotle sauce 17 19

Peri Peri Chicken Burger

Grilled Chicken Tenders, marinated in peri peri sauce and yoghurt on baby cos lettuce, sliced tomato and melted cheese 16 18

Haloumi and Avocado Burger

Grilled Cyprus Haloumi with avocado, tomato slices and aioli 15 16

Gourmet Steak Sandwich

150gm grilled scotch fillet with lettuce, tomato, melted gruyere cheese, caramelised onions, beetroot relish with rustic toasted sourdough 18 20

Smoked Salmon and Avocado Sandwich

Thinly Sliced Tasmanian Salmon with Avocado, wild rocket, sliced cucumber, baby capers, and sour cream with toasted Sourdough 17 19

Vegetarian Sandwich

Grilled and marinated in garlic and thyme portobello mushrooms, bocconcini, lettuce, and basil pesto, with toasted sourdough 16 17

All burgers and sandwiches served with fries

CLUB CLASSICS

Chicken Schnitzel 16 18

Chicken Parmigiana

Smoked ham, napoletana sauce and mozzarella cheese 22 24

Grilled Barramundi 18 20

Tempura Battered Flathead Fillets 18 20

Seafood Basket

1 battered fish, 3 grilled prawns, 3 grilled scallops and 4pcs of baby calamari 22 24

All served with your choice of chips and salad, or creamy mash and sautéed market vegetables

FROM THE GRILL

250gm Grain Fed Rump 22 24

250gm Black Angus Porter house Steak 29 31

250gm Rib Eye 32 34

300gm Grass Fed T-Bone 32 34

All served with your choice of chips and salad, or creamy mash and sautéed market vegetables

Your choice of Bernaise, Red Wine Jus, Pepper, Mushroom and Gravy

Add Prawns (3pcs).....\$5.00

(All meals are cooked to order. Please inform our staff of any dietary requirements)

LARGE PLATES

Wagyu Beef Cheeks

Slow Cooked Wagyu Beef Cheeks served on wholegrain mustard mash, braised red cabbage, Dutch carrots and red wine jus with a hint of cider 28 30

Tasmanian Salmon

Crispy Skin with oven roasted kipfler potatoes, grilled asparagus, baked trussed cherry tomatoes and lemon butter sauce 27 29

Five Spice Duck Breast

Crispy Duck Breast on steamed wild rice, sautéed wok choy, confit shallots and aged balsamic, garlic and ginger jus 28 30

Pressed Pork Belly

Slow cooked and pressed overnight on lightly spiced baby chat potatoes, sauteed Gailan with ginger infused Teriyaki sauce 26 28

PIZZAS

Garlic and Cheese Pizza

Garlic Paste, Olive oil and shredded mozzarella 10 12

Hawaiin Pizza

Smoked Ham, diced pineapple, mozzarella cheese and house made napolitana sauce 15 16

Chorizo and Roasted Pumpkin

With Chilli flakes, goats cheese, pine nuts, napolitana sauce and wild rocket 16 18

Meat Lovers

Sliced Pepperoni, chorizo and meat balls, capsicum, mozzarella cheese and napolitana sauce 18 20

Mixed Mushroom

Sautéed wild mushrooms, soft Persian feta cheese, mozzarella cheese and napolitana sauce 17 18

SIDES

Sautéed Market Vegetables 5

Roasted Pumpkin, Goats Cheese, Cherry tomato and wild rocket 5

Sweet Potato Fries 5

Broccolini with toasted almond and butter 5

KIDS MENU \$10

(Available for children 12 years and under)

Chicken Tenders

Crumbed Chicken Tenders with Chips and salad

Fish & Chips

Battered Fish with chips

Cheese Burger

House made burger patties with chips

Spaghetti Bolognese

Served with fun novelty bag, ice cream and juice

DESSERTS

A selection of desserts are available from the dessert cabinet (Please see staff)

SUNDAY BIG BREAKFAST

*Start your Sunday with a delicious Breakfast
Available 9am till 11am every Sunday*

Big Breakfast

13
Crispy Bacon, Halved Tomato, Sautéed Mushrooms, Hash Brown, Chorizo Slices, Toasted sourdough & your choice of scrambled, poached or fried egg

Kids Breakfast

7
Sausage, hash brown, toast & egg

Pancakes (2)

9
Served with fresh cream, maple syrup & Strawberries

Fresh Seasonal Fruit

8

For all Function Enquiries, please call our
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OPENING HOURS

MONDAY

Lunch 11.30am - 2.00pm

TUESDAY

Lunch 11.30am - 2.00pm

WEDNESDAY

All Day 11.30am - 8.00pm

THURSDAY

All Day 11.30am - 8.00pm

Specials from 5.30pm

220gm Rump Steak

Served with chips & salad only

Your choice of sauce: Gravy, Mushroom or Pepper

Full Rack of Succulent Ribs

Served with chips & Salad only

FRIDAY

All Day 11.30am - 8.30pm

SATURDAY

All Day 11.30am - 8.00pm

SUNDAY

Breakfast 9.00am - 11.00am

Lunch 11.30am - 2.00pm

COFFEE & CAKE DAILY SPECIAL - \$6.90

PLEASE SEE BLACKBOARD FOR DAILY SPECIALS

Please note opening hours are subject to change without notice.