

@ Springwood
SPORTS CLUB

THE DINING ROOM

“Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious.” Ruth Reichl, US Chef and author

LIGHT MEALS

		Member	Non-Member
Garlic Bread		5.5	6.5
Herb Bread		5.5	6.5
Mixed meze plate of dips for two House made beetroot carrot cumin hommus dips marinated olives mixed bread		15.5	18
Cherry Tomato bruschetta Sour dough Goats Cheese Balsamic mayo basil		9.5	11
Bowl of chips	Small Large	7 9	8.1 10.3
Wedges Sour cream sweet chilli lime		12	13.8
Sweet potato chips Garlic aioli		12	13.8
Artisan baked sourdough Smashed avocado feta vine ripened tomato rocket		15.5	18
V Goats cheese tart Puff pastry caramelised onions roasted beetroot goat's cheese balsamic glaze garden salad		16.5	19
Spiced lamb riblet Watercress tomato & cumin salsa garlic aioli	Entree	15	17.2
Classic Caesar Cos lettuce bacon soft poached egg house made Caesar dressing parmesan		15.5	18
Honey roasted pumpkin salad Cherry tomato cashews mixed leaf baby beets Bulgarian fetta		16.5	19
Salt and peppered squid Asian slaw charred lime smoky chipotle sauce		19	21.5

Add any of the following extra items to your meal

Smoked chicken 4	Prawns 6	Bacon 5
Smoked salmon 6	Poached egg 3	Parmigiana 5
Haloumi 4	Cheese 1.5	Hawaiian Parmigiana 6
Mashed potatoes \$5	Garden salad \$5	Steamed seasonal vegetables \$5

v = vegetarian
gf = gluten free
vgn = vegan

@ Springwood
SPORTS CLUB

THE DINING ROOM

"My doctor told me to stop having intimate dinners for four. Unless there are three other people." Orson Welles - US Director

MAINS	Member	Non-Member
Creamy chicken linguini Capsicum garlic mushroom shallots parsley shaved parmesan	22	25.5
American burger 200g char-grilled patty bacon cheddar cheese ranch aioli pickles tomato onion rings milk bun chips	20	23.5
Grilled chicken burger Creamy garlic mayo cos lettuce sliced avocado tomato cucumber chili milk bun chips	15.5	18
Cumberland pork bangers Mash onion jam mint smashed peas red wine gravy	17.5	20.2
gf Atlantic salmon fillet Crispy skin butter snow peas kifer potatoes beetroot reduction tapenade baby herbs	25.5	30
Beer battered flat head Chips salad house made tartare	20.4	24
House crumbed chicken schnitzel Chips salad	19	22.5
gf Pan fried wild barramundi Hand cut chips salad homemade tomato sauce lemon	21.5	25.5
Butter chicken Fragrant jasmine rice lime & mango pickle nann bread	23	27
Spiced lamb riblet Watercress tomato & cumin salsa garlic aioli	23	27
Twice cooked lamb rump Sweet potato mash kale mint jus	24	28.5
gf Garlic & thyme marinated chicken breast Potato & herb stack green beans creamy white wine sauce avocado	20.4	24

The following steaks are served with your choice of gravy or sauce, as well as chips and salad

gf 250g aged sirloin	24.2	28.5
gf 250g scotch fillet rvarna	25.5	30
gf 350g rump	25	29.5

v = vegetarian
gf = gluten free
vgn = vegan