



COLD DRINKS

Soft Drinks

Cans – Coke, Coke No Sugar, Diet Coke, Sprite, Fanta, Ginger Beer, Sparkling Water, Water

\$4.00

Smoothies

Caramel Popcorn, Tim Tam, Mint Slice, Cherry Ripe, Tropical Delight

\$9.00

Milkshakes

Chocolate, Vanilla, Caramel, Strawberry, Spearmint

KIDS \$4.00 REG \$8.00

Iced Drinks

Coffee, Mocha, Chocolate, Chai

KIDS \$4.00 REG \$8.00

MENU

HOT DRINKS

Coffee, Tea, Hot Chocolate

ESPRESSO – Macchiato, Piccolo, Ristretto

\$3.50

COFFEE – Flat White, Latte, Cappuccino, Long Black, Mocha, Chai Latte, Dirty Chai, Hot Chocolate

REG - \$4.50 LRG - \$5.00

TEA – English Breakfast, Earl Grey, Peppermint, Green

\$4.00

STARTERS

Gourmet Pies & Sausage Rolls

from \$4.50

Clubhouse Cafe Hotdog Deluxe

Topped with bacon, onion, mozzarella cheese, mustard & tomato sauce

\$6.50

Bunker Toasties

Ham, cheese & tomato | Ham & cheese
Chicken, cheese & guacamole

\$7.00



WRAPS & SANDWICHES

On The Green Wrap

Succulent bacon, fried egg, baby spinach, caramelized onion, mushroom & hollandaise sauce

\$13.50

Sweet Chilli Chicken Wrap

Tender chicken breast, lettuce, tomato, Spanish onion with sour cream & sweet chilli sauce

\$13.50

Chicken Caesar Salad Wrap

Cos lettuce, crispy bacon, boiled egg, parmesan cheese, croutons & rich Caesar dressing

\$13.50

Ham on the Hunter Sandwich

Honey ham, avocado, tomato, onion with sour cream

\$8.50

Turkey on the Green Sandwich

Succulent turkey, swiss cheese, lettuce, tomato & rich cranberry sauce

\$8.50

Clubhouse Special Egg Sandwich

Boiled egg, in-house mayonnaise, lettuce & sprouts

\$8.50

Clubhouse Loaded Sandwich

Ham, clubhouse slaw, tomato & avocado

\$8.50



LUNCH

Moroccan Lamb Salad [GF]

Marinated tender lamb, maple roasted pumpkin, kalamata olives, feta cheese, pine nuts, sundried tomatoes, sweet balsamic glaze with rocket & spinach drizzled with clubhouse dressing

\$19.90

Spiced Pumpkin Fritters

Topped with bacon, poached egg, baby spinach served with hollandaise sauce

\$19.90

Quiche or Frittata [GF] & Salad

Daily Special

\$15.50

Gourmet Steak Sandwich

House made beetroot relish, caramelised onion, aioli & baby spinach in a lightly toasted Turkish bread

\$21.00

Deconstructed Nachos [GF]

Seasoned tortilla crisps, ground beef, in-house salsa, sweet corn cob with avocado sour cream

\$18.00

Meze Plate for Two [GF]

Char-grilled capsicum, sundried tomatoes, three deli meats, double brie cheese, dukkah, capers, in-house seasonal dip & sour dough crouton

\$22.00

