



# The Vines Golf Club of Reynella

## Menu

### Starters & Snacks

<b>Stone Baked Garlic</b> bread served with a side of basil pesto (v) T	7 1.50
Add mozzarella cheese (v)	2.50
Add mozzarella cheese and bacon pieces	
<b>Seasoned Wedges</b> with sour cream & sweet chilli sauce (v) T	9
Crispy <b>Steak house Chips</b> with tomato sauce (v)(vg) T	9
<b>Sweet Potato Chips</b> served with aioli	9
<b>Soup of the day</b> , served with garlic sour dough	9.50
<b>Rustic Crumbed Camembert</b> cooked to a golden colour and served with a sweet cranberry chutney and placed on a bed of mixed leaves (v)	14
<b>Basket of Battered Onion Rings</b> , with aioli dip, tomato and bbq sauce T	9

- Shared Southern Fried chicken plate** with sour cream, sweet chilli sauce and aioli 16
- Share platter of dukkah** made in house and served with olive oil and balsamic vinegar, stone baked bread, feta cheese and kalamata olives 16

## Mains

- Two pieces of Fish** beer battered, crumbed or grilled and topped with garlic butter, served with steak house chips, garden salad, lemon & tartare sauce (gf – grilled, with mash instead of chips) T 23
- Chefs own **Salt & Pepper Squid**, served with steak house chips, garden salad, lemon wedge & tartare, (gf with mash instead of chips, notify bar staff of gf to change flour used) T 23
- Light zesty herb crumbed Barramundi** served with a warm kipfler potato and green bean salad, tossed with a lemon mustard dressing 26
- Chargrilled Lamb Backstrap** marinated in garlic and rosemary, served with a warm sweet potato and baby spinach couscous salad, finished off with a feta and balsamic glaze 30
- 300gram chargrilled Porterhouse Steak**, served with steakhouse chips, steamed broccolini and your choice of gravy (gf) 34
- Confit of Pork Belly** slow cooked and served with wedge of roasted butternut pumpkin, creamy celeriac puree and topped with apple ginger chutney, finished off with red wine jus 30

**Fish of the day** – please check the daily specials menu

**Pasta of the day** – please check the daily specials menu

**Curry of the day** – please check the daily specials menu

**Southern Fried Chicken Burger** with bacon, sliced cheese, tomato, mixed leaves, aioli and coleslaw in a toasted bun served with steakhouse chips **T** 22

**Roasted Beetroot and Sweet Potato Salad**, tossed with cherry tomatoes, Spanish onion, mixed leaves, and snow pea shoots, finished off with a mustard vinaigrette (v)(vg)(gf) 18

**Vegetarian Fettucine** with mushrooms, pumpkin, baby spinach, garlic and pine nuts, in a rose sauce, topped with shaved parmesan cheese (v)(vg without cheese)**T** 25

## Schnitzels

**300g Chicken Breast Schnitzel** with your choice of sauce served with steak house chips & salad **T** 23

**300g Beef Porterhouse Schnitzel** with your choice of sauce served with steak house chips & salad **T** 23

## Complimentary Sauces

gravy (gf)

creamy mushroom (gf)

creamy peppercorn (gf)

Dianne (gf)

Hollandaise

## Toppings

creamy garlic surf sauce with prawns & squid (gf)	8
traditional parmigiana, (Napoli and mozz cheese)	3
mushroom parmigiana, (Napoli, mushroom, mozzarella cheese)	4
Kilpatrick (bbq & Worcestershire sauces, bacon, mozzarella cheese)	6
Hawaiian, (Napoli, ham, pineapple, mozzarella cheese)	4
Aussie (Napoli, bacon, egg and mozzarella cheese)	4
The works (bacon, salami, jalapenos, mushrooms, olives, baby spinach, napoli sauce, topped with mozzarella) (gf)	8.50

## Extras/Sides

roasted vegetables instead of salad topped with broccolini (gf) (v) (vg)	3.50
extra sauce	2
side of steakhouse chips (v) (vg)	3.50
Side of wedges (v) (vg)	3.50
side of sweet potato chips (v) (vg)	4.50
side of roasted seasonal vegetables, topped with broccolini (gf) (v) (vg)	4.50

**(v) vegetarian, (vg) Vegan, (gf) Gluten Free**

**Takeaway available on the items marked 'T'**

## Desserts

**Chocolate Crème Brulee** with a crispy caramelised crust,  
served with shortbread biscuit and Chantilly cream  
\$10.00

**Sticky Date Pudding** served with vanilla ice cream and topped  
with butterscotch sauce  
\$10.00

**Ice cream Sundae** with chocolate wafers, chopped nuts or  
sprinkles and your choice of chocolate, caramel or strawberry  
topping  
\$ 7.00

**Chocolate profiteroles** served with chocolate ganache, whipped  
cream and mixed berries  
\$10.00

**Eton Mess** with baby Meringues, chantilly cream folded with  
mixed berries and coulis  
\$10.00

# Kids meals

for kids under the age of 14

Fish fingers with chips, and tomato sauce	10
Chicken Schnitzel with chips & tomato sauce or gravy	10
Beer battered Fish with Chips & tomato or tartare sauce	10
Salt & Pepper Squid with chips & tomato or tartare sauce	10
Cheeseburger with chips & tomato sauce	10
Hawaiian Pizza with chips	10
Penne pasta with ham, in a creamy cheese sauce	10
Chicken Nuggets with chips	10
Add small salad bowl	2

All children's menu items include a bowl of ice cream with a choice of chocolate, strawberry or caramel topping

Please tell a bar staff member if your child has a food allergy and our chef can organise something for them