LUNCH FROM 12PM | DINNER FROM 5:30PM

CORNER OF WHALLEY & TANNER ST, BARGARA QLD 4670





@SANDHILLSSPORTSCLUB

BISTRO MENU

GFO (GLUTEN FRIENDLY OPTION)

Please note that while care is taken when catering to dietary requirements, there is a small risk that meals may come into contact with other ingredients whilst being prepared. Please inform staff of any dietary requirements prior to ordering thank you.





GARLIC & HERB CHEESE \$9 **BRFAD**

SWEET CHILLI, CHEESE \$12 & BACON BREAD

BAKED BRIE S 16

Served with crostini, fig jam and walnut dukkha.

\$16 | \$22 NACHOS > VO

Corn chips topped with pulled beef, tomato salsa and melted cheese. Served with sour cream and guacamole.

COCONUT CRUMBED \$14 CHICKEN PIECES

With coconut and mango sauce.

BOWL OF CHIPS 🖖 \$7 | \$11 Choice of gravy or aioli.

\$14 SWEET POTATO CHIPS

With chipotle mayonnaise.

\$13 BOWL OF WEDGES

With sweet chilli and sour cream.

CITRUS CRUMBED \$18 CALAMARI RINGS

With tartare sauce.

NATURAL 1/2 DOZEN ₩	\$19
NATURAL DOZEN 🌱	\$38
KILPATRICK 1/2 Dozen ₩	\$22
KILPATRICK DOZEN ₩	\$40

+ \$2 GFO (GLUTEN FRIENDLY OPTION)

SALAD

\$22

\$23

\$29

\$33

\$32

\$32

\$28

\$27

\$22

\$22

\$22

\$22

GRILLED & MARINATED VEGETABLE SALAD VO GFO

Served with baby spinach, parmesan and semi-dried tomatoes. Finished with toasted flaked almonds and balsamic glaze

+ avocado \$5 | chicken \$7 | smoked chicken \$9 | prawns \$10

ROCKET & FETTA SALAD

Served with pear, prosciutto, Spanish onion, dried cranberry and walnut dukkha. Finished with crostini shards

+ avocado \$5 | chicken \$7 | smoked chicken \$9 | prawns \$10

PANS

SMOKED CHICKEN FETTUCINE GFO

Shredded smoked chicken with sauteed bacon and onion. Finished with baby spinach and fresh herbs in confit garlic cream sauce, topped with shaved parmesan cheese.

LOADED SEAFOOD LINGUINE GFO

Prawns, squid, fish pieces, mussels and scallops in garlic and herb Napoli sauce, finished with shaved parmesan

BEEF AND CHORIZO LINGUINE GFO

Pulled beef and chorizo linguine with bacon, onion and cherry tomatoes in napoli sauce.

BUNDY PRAWNS 🖖

Stir-fried ginger rum sauce prawns with capsicum, onion and pak choy. Served over steamed rice.

CHICKEN & CASHEW STIR-FRY

Chicken breast pieces stir-fried with mixed Asian vegetables and hokkien noodles. Finished with coconut cashew sauce and fresh coriander.

VEGETABLE RISOTTO > VO

Grilled vegetable risotto with toasted cashews and fresh herbs

+ chicken \$7 | prawns \$10

SANDWICHES & BURGERS

PULLED BEEF SANDWICH GFO

Red wine braised beef on a toasted Turkish bun with brie, cranberry jam and pickled onion. Served with chips.

STEAK SANDWICH GFO

Char-grilled rib fillet on a toasted on a Turkish bun with cheese, caramelised onion, tomato relish, lettuce, tomato, beetroot. Served with chips.

TROPICAL BEEF BURGER GFO

180g beef pattie, bacon, pineapple, cheese, lettuce, tomato, beetroot, pickled onion with BBQ sauce. Served on a toasted sesame bun with chips.

CHICKEN BURGER GFO

Sesame and panko crumbed chicken breast with sticky chilli soy glaze, creamy slaw and baby spinach. Served on a toasted sesame bun with chips.

KIDS MENU	CHICKEN NUGGETS Served with chips and salad.	\$14
	HAM & PINEAPPLE PIZZA Served with chips.	\$14
	CRUMBED WHITING Served with chips and salad.	\$14
	PASTA BOLOGNESE GFO	\$14
	CHEESE BURGER & CHIPS GFO	\$14
LIGHT MEALS	HALF CHICKEN SCHNITZEL With chips and salad. + \$3 make it a parmy	\$15
	CRUMBED WHITING With chips, salad & tartare	\$15
	PASTA BOLOGNESE GFO With parmesan cheese.	\$15
	100G RIB FILLET GFO With chips and salad.	\$18

EXTRAS \$5 SIDES > House Salad, Roast Vegetables, Mixed Greens, Creamy Mash Potato **TOPPERS** \$10 Creamy Garlic Prawns \$10 Oysters Kilpatrick 🦞 \$9 Natural Oysters 🦞 \$7 Citrus Calamari \$3 PREMIUM SAUCES > Creamy Mushroom, Creamy Peppercorn, Diane, Garlic Cream, Red Wine Sauce \$2 TRADITIONAL SAUCES > Gravy, Tomato, BBQ, Aioli, Tartare, Mustard, Sweet Chilli, Mayonnaise, Sour Cream, Worcestershire Sauce

+ \$2 GFO (GLUTEN FRIENDLY OPTION)

SEAFOOD

\$27

FISH & CHIPS

Battered flathead chips, salad, tartare and lemon wedge.	\$21
CRUMBED SEAFOOD BASKET Crumbed whiting, prawns, scallops and calamari. Served with chips, salad, tartare sauce and lemon wedges.	\$30
FISH CURRY Flaky cod fillet cooked in creamy coconut, turmeric and kaffir lime leaf curry sauce. Served over steamed rice and pak choy, finished with chilli lime pickle.	\$30
GARLIC BUTTER PRAWNS GFO Oven baked prawns in garlic butter. Served with char-grilled sour dough and house salad.	\$30
OVEN BAKED BARRAMUNDI Served with steamed Asian greens and baby vegetables tossed with Asian noodles and sesame soy sauce. Finished with toasted sesame seeds and lemon wedge.	\$33
CHAR GRILLED	
400G 100 DAY GRAIN-FED BLACK ANGUS RUMP ** Char-grilled to your liking + served with 2 sides and choice of sauce.	\$39
200G 100 DAY GRAIN-FED BLACK ANGUS RUMP Char-grilled to your liking + served with 2 sides and choice of sauce.	\$30
300G 100 DAY GRAIN-FED BLACK ANGUS RIB FILLET W	\$42
BUTTERFLIED CHICKEN BREAST Served with 2 sides and choice of sauce.	\$28
CHICKEN	
CHICKEN SCHNITZEL VO Golden fried chicken breast schnitzel served with choice of 2 sides & 1 sauce (+\$1 vegetarian option).	\$27
CHICKEN PARMIGIANA VO Golden fried chicken breast schnitzel topped with ham, Napoli sauce & melted mozzarella cheese + choice of 2 sides (+\$1 vegetarian option).	\$29
GARLIC CHICKEN SUPREME Chicken supreme stuffed with roasted garlic, chicken, cream cheese and parsley mousse, oven roasted and served over mashed potato and broccolini, finished with garlic cream sauce.	\$34
CHICKEN & MUSHROOM LASAGNE Shredded chicken, sauteed garlic mushrooms, leek, smoky velouté with spinach leaves. Served with chips and salad.	\$30
MAINS	
BEEF CHEEKS Slow braised in red wine sauce, served over parmesan mash potato and mixed vegetables. Finished with zesty gremolata.	\$34
LAMB RUMP Oven baked and served with dauphinois potatoes and mixed greens. Finished with red wine sauce.	\$35
CONFIT DUCK MARYLAND ** Served over lemon thyme and mushroom risotto with broccolini and red wine sauce.	\$34
PLUM LAMB SHANK Slow cooked lamb shank in spiced plum sauce. Served with mash and vegetables.	\$30
GRILLED KING PORK CUTLET 🤟	\$36

Served over colcannon mash, steamed greens with spiced pear chutney.







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