Breakfast Menu

Fruit loaf with butter	6
Sourdough toast with jam and butter	6
Ham, cheese and tomato croissant	6.5
Bacon, baby spinach omelet with toast and tomato relish	12
Big breakfast (two eggs your way, hash brown, baked tomato, bacon, chipolata, mushroom, sourdough toast)	18
Light breakfast (two eggs your way, smashed avocado, sourdough toast)	12
- add bacon, chipolata, mushroom and/or baked tomato	2.5 ea
- Gluten free bread available	1.5
Assorted muffins and pastries	4.5

Lunch Menu

Ham and cheese toasted sandwich	5.5
- add tomato	0.5
Tuna and lemon mayonnaise grilled sandwich	6
Roasted pumpkin, blue cheese and pear bruschetta	6.5
Chicken, avocado and cheese toasted sandwich	6.5
Smoked ham and potato hash - smashed pea, goat cheese and poached egg	7
Cold summer capers salad – tomato, buffalo mozzarella, basil, rocket, basamico dressing	9
Prosciutto, goat cheese, sage French toast, corn and sour cream relish	9
Chicken Caesar salad wrap	9.5
Lemon marinated chicken tenderloin with tzatziki salad	10
Maple mustard lamb skewers with rocket and parmesan salad	10
Spinach and ricotta ravioli - blue cheese, caper and parmesan sauce	11
House made pork pattie burger – red apple relish, gruyere cheese, mustard mayonnaise	12
Golfer club sandwich	12
Beef lasagne with mixed salad	15
Pan-fried salmon – zucchini ruban, coriander and cream cheese dressing	16
Pan fried rib eye steak with soft haloumi cheese – mint and heirloom tomato salad, avocado olive oil	18
Soup of the day	9

Tapas Menu

Sweet chilli chicken wings with sour cream	5
Garlic butter and parsley, roast mushroom with toast	5
Pork and sesame seed meatball with Chinese noodle	6
Chicken, onion, walnut and parmesan mini pizza	9
Beef nachos with guacamole melted cheese	9

Sides & Desserts

Garden salad	5
Fries with aoli	5
Wedges with sour cream and sweet chilli	7.5
Apple crumble served with apple sorbet	6
Trio of sorbet served with raspberry coulis	8
Petit four selection	9
Chocolate decadence - chocolate tart, ice cream & sauce	10
Cheese plate with quince paste, grape, rhubarb jam & lavosh	12

Drinks Menu

Coffee

Cappuccino, Flat White, Chai Latte, Piccolo Latte	3.5
Mug	4
Latte, Short Black, Long Black, Hot Chocolate	4
Ice Coffee	5
Icecream (1 scoop)	2.5

Extras

Extra Shot, Soy Milk, Decaf	0.6
Takeaway Cup	0.2

Tea

English Breakfast, Earl Grey, Lemon, Green	3.5
Real Ice Tea	6.5

Flavoured Milk

Chocolate, Original, Double Shot, Triple Shot 600ml	6

Juice

Apple, Orange & Mango, Mango & Banana, Orange 375ml	6

Soft Drinks and Others

Agrum Blood Orange, Dry Ginger Ale, Bitters, soda	4.8
Lemon, Natural Mineral Water, Tonic Water 300ml	
Pepsi, Pepsi Max, Solo Lemon, Lemonade, Sarsaparilla, Ginger Beer 600ml	6.5
Angostura Lemon, Lime & Bitters 285ml	4.5
Gatorade 600ml	6
Cool Springs Water 600ml	3.5

Sparkling

Deakin Estate Azahara Sparkling NV 200ml	per glass 9
Veuve Ambal Vin Mousseux Blanc NV Beaune, Burgundy	40
Ninth Island Sparkling NV Tamar Valley, TAS	60
Louis Roederer Brut Premier Champagne NV Reins, Champagne France	110

Rose

La Linea Rose 2016 Adelaide Hills, SA	45

White

All Saints Moscato 2016 Rutherglen, VIC	40
Tainui Sauvignon Blanc 2016 Marlborough, NZ	per glass 9 / 32.50
Catalina Sounds Sauvignon Blanc 2016 Marlborough, NZ 375ml	25
Shaw + Smith Sauvignon Blanc 2016 Adelaide Hills, SA	50
Leeuwin Estate Art Series Riesling 2015 Margaret River, WA	49
Aquilani Pinot Grigio 2015 Veneto, Italy	40
Catalina Sounds Pinot Gris 2016 Marlborough, VIC	55
Deakin Estate Chardonnay 2015 Murray Darling, VIC	per glass 9
Sticks Chardonnay 2015 Yarra Valley, VIC	44
Red Claw Chardonnay 2015 Mornington Peninsula, VIC	46

Red

Cake Pinot Noir 2015 Adelaide Hills, SA	40
Giant Steps Pinot Noir 2016 Yarra Valley, VIC	50
Louis Jadot Bourgogne Rouge Pinot Noir 2015 Beaue, Burgundy	69
Norfolk Rise Merlot 2015 Mount Benson, SA	per glass 9 / 32.50
Plantagenet Three Lions Cabernet Merlot 2014 Great Southern, WA	45
Cape Barren GSM 2015 McLaren Vale, SA	42
Fattoria Zervine Ceregio Sangiovese 2014 Emilia Romagna, Italy	45
Rockbare Cabernet Sauvignon 2014, Coonawarra, SA	45
Deakin Estate Shiraz 187ml 2015 Murray Darling, VIC	per glass 9
Mojo Shiraz 2016 Barossa Valley, SA	35
Two Hands Gnarly Dudes Shiraz 2016 Barossa Valley, SA	50
Campbell's Rutherglen Muscat 375ml NV Rutherglen, VIC	45
Ramos Pinto Tawny Port NV Oporto, Portugal	glass 9 / 60

Draught Beer

Cascade Premium Light 285ml	3.6
XXXX Gold 285ml	4.4
Carlton Mid-Strength 285ml	4.4
Pure Blonde 285ml	5.5
James Squire One Fifty Lashes Pale Ale 285ml	5.8
Lazy Yak 285ml	6
Peroni Leggara 300ml	6.2
Peroni Nastro 300ml	8

Import Beers

Peroni Leggera, Stella	6
Corona	6.7
Crown	6.8
Peroni Nastro Azzurro	7
Heineken	7.9

Ciders

Strongbow Apple Cider	5

Local Beer

XXXX Bitter	6.9
Carlton Draught, Hahn Super Dry 3.5, VB, Pure Blonde, XXXX Gold	6.5
Pure Blonde Mid, Hahn Premium Light	5.5
Carlton Mid, Cascade Premium Light	5

Spirits

Basic 30ml	from 4.3
Premium 30ml	from 5.4

Executive Chef: Frederick Marechal, Sous Chef: Joshua Williams. Breakfast Menu 9am to 11.30am, Lunch Menu 11am to 2.30pm, Sides, Desserts and Tapas menus available 2:30pm - 5:30pm Wednesday to Sunday.
Add 10% for non-member pricing. No substitutions. Package beer can be purchased in six packs for consumption on-course. www.brisbanegolfclub.com.au