| TAPPAS PLATES | M | NM |
|---|---|---|
| **FRIED WHITEBAIT GF** | **$9** | **$11** |
| *Dijonnaise* | | |
| **BAKED BRIE W/ CROUTONS V** | **$12** | **$14** |
| *Tomato Relish* | | |
| **HOUSE MARINATED OLIVES V GF** | **$6** | **$8** |
| *Mt Zero Olives* | | |
| **POPCORN CHICKEN** | **$11** | **$13** |
| *Chipotle Mayo* | | |
| **BEEF BRISKET TACOS (2)** | **$10** | **$12** |
| *Slaw and Chipotle Salsa* | | |
| **HEIRLOOM BRUSCHETTA V** | **$12** | **$14** |
| *Confit Garlic and Heirloom Tomatoes* | | |
| **FRIED SQUID GF** | **$12** | **$14** |
| *Tartare Sauce and Lemon Wedge* | | |
| **JALAPEÑO POPPERS V** | **$12** | **$14** |
| *Stuffed Risotto and Cheese* | | |
| **DUCK PANCAKES (4)** | **$12** | **$14** |
| *Cucumber, Shallot and Tamarind* | | |
| **BEEF SHORT RIB GF** | **$14** | **$16** |
| *Red Wine Jus* | | |
| **SHARE PLATTER FOR 4** | **$40** | **$45** |
| *Select 4 items from above* | | |
| **GRAZING PLATTER** | **$40** | **$45** |

Chefs Selection of Cheeses and Cured Meats, Fruit, Quince Paste, Crackers, Duck Rillette, Cornichons, Croutons

## BECOME A SOCIAL MEMBER FOR $5

| MAIN MEALS | M | NM |
|---|---|---|
| **PAN SEARED SALMON GF** | **$32** | **$34** |
| *Wilted Spinach and Kipfler* | | |
| **PORK SCHNITZEL GF Available** | **$26** | **$28** |
| *Homemade Slaw* | | |
| **LEMON AND THYME SPATCHCOCK** | **$28** | **$30** |
| *Pea and Corn Risotto* | | |
| **SPRING LAMB CUTLETS GF** | **$25** | **$27** |
| *Beetroot and Goats Curd* | | |
| **EGGPLANT LASAGNE – VEGAN** | **$22** | **$24** |
| *Garden Salad* | | |
| **300G SIRLOIN** | **$32** | **$34** |
| *Fries and Garden salad* | | |

| SALADS | | |
|---|---|---|
| **TEXTURES OF BEETROOT V GF** | **$16** | **$18** |
| *Baby, Target and Golden Beetroots and Goats Curd* | | |
| **PESTO CHICKEN SALAD GF** | **$16** | **$18** |
| *Sundried Tomato, Fetta, Onion, pine nut* | | |
| **CEASAR SALAD** | **$16** | **$18** |
| Cos, Parmesan, Bacon, Poached Egg, | | |

| SAUCES | | |
|---|---|---|
| **GRAVY** | **$1** | **$2** |
| **MUSHROOM** | **$3** | **$4** |
| **RED WINE JUS** | **$3** | **$4** |
| **PEPPER** | **$3** | **$4** |

| SIDES | M | NM |
|---|---|---|
| **GARDEN SALAD** | **$6** | **$8** |
| **FRIES AND AIOLI** | **$6** | **$8** |
| **SWEET POTATO FRIES AND AIOLI** | **$6** | **$8** |
| **DUCK FAT KIPFLERS** | **$8** | **$10** |

| CLUB GRUB – available until 5:30pm | | |
|---|---|---|
| **WAGYU STEAK SANDWICH** | **$16** | **$18** |
| *Turkish, Relish, Mayo, Cos, Tomato, Beetroot, Onion, Brie* | | |
| **BATTERED FISH AND CHIPS** | **$15** | **$17** |
| *Garden Salad, Tartare* | | |
| **BEEF BRISKET SLIDERS (3)** | **$15** | **$17** |
| *Brioche Bun, Pickle, Cheese* | | |
| **SOUTHERN FRIED CHICKEN SLIDERS (3)** | **$15** | **$17** |
| *Brioche Buns, Slaw, Chipotle Mayo* | | |

| KIDS MEALS Each Meal Includes 1 activity Pack and Ice Cream | | |
|---|---|---|
| **CHICKEN NUGGETS AND CHIPS** | **$12** | **$14** |
| **BATTERED FISH AND CHIPS** | **$12** | **$14** |
| **BEEF LASANGE AND CHIPS** | **$12** | **$14** |

| STONE BAKED PIZZAS | | |
|---|---|---|
| **HAM AND PINEAPPLE** | **$16** | **$18** |
| **PEPPERONI** | **$16** | **$18** |
| **PESTO CHICKEN AND SUNDRIED TOMATO** | **$18** | **$20** |

| DESSERTS | | |
|---|---|---|
| **CHURROS** *Dulce de leche* | **$7** | **$9** |
| **LEMON MERINGUE TART** | **$10** | **$12** |

# WINE LIST

| | | | |
|---|---|---|---|
| **SPARKLING** | | **GLASS** | **BOTTLE** |
| NV | Croser Rosé | | $55 |
| NV | Zilzie '*Regional Collection'* Prosecco | $9 | $36 |
| NV | '*Selections 23'* by Zilzie Sparkling | $7 | $28 |
| NV | Yarra Burn 'Premium Cuvee' Piccolo (200ml) | | $8 |
| **WHITE** | | | |
| 2017 | SOHO 'Harry' Rosé | $10 | $45 |
| 2016 | SOHO Sauvignon Blanc | | $45 |
| 2016 | Drift Sauvignon Blanc | $8 | $32 |
| 2017 | '*Selections 23'* by Zilzie Sauvignon Blanc | $7 | $28 |
| 2016 | De Iuliis Chardonnay | | $55 |
| 2016 | Main Divide Chardonnay | | $48 |
| 2016 | Grant Burge 'Benchmark' Chardonnay | $8 | $32 |
| 2016 | '*Selections 23'* by Zilzie Chardonnay | $7 | $28 |
| 2017 | Knappstein Riesling | | $45 |
| 2017 | Mr Riggs *'Watervale'* Riesling | | $45 |
| 2013 | Main Divide Pinot Gris | | $45 |
| 2017 | SOHO 'Ziggy' Pinot Gris | $10 | $45 |
| 2016 | '*Selections 23'* by Zilzie Moscato | $7 | $28 |
| 2017 | Grant Burge Moscato Frizzante | | $32 |
| **RED** | | | |
| 2015 | Montsable Pinot Noir | | $60 |
| 2015 | Waipara Hills Pinot Noir | $8 | $40 |
| 2016 | Zilzie '*Selections 23'* Merlot | $7 | $28 |
| 2016 | Mosswood "Amy's" | | $68 |
| 2015 | Katnook Cabernet Sauvignon | | $45 |
| 2016 | Tim Gramp Grenache | $10 | $45 |
| 2015 | Zilzie '*Regional Collection'* Cabernet Sauvignon | | $36 |
| 2014 | Elderton Shiraz Cabernet | $8 | $40 |
| 2014 | Grant Burge 'Benchmark' Shiraz | $8 | $32 |
| 2016 | St Hallett "Gamekeeper" Shiraz Grenache Touriga | $8 | $40 |
| 2016 | St Hallett "Gamekeeper" Cabernet Sauvignon | $8 | $40 |
| 2015 | Mr Riggs *'The Gaffer'* Shiraz | | $45 |
| 2015 | Mr Riggs *'The Gaffer'* Shiraz (Half Bottle 375mL) | | $25 |
| 2016 | Mojo Shiraz | | $40 |
| 2016 | Zilzie '*Selections 23'* Shiraz | $7 | $28 |

TOOWOOMBA GOLF CLUB

Middle Ridge

EST 1896

# SPRING MENU

# 2018

***HEAD CHEF – KATIE PHILLIPS***

***HOUSE MANAGER – SARAH CROKER***