

BURGERS & SANDWICHES

- AVAILABLE FOR LUNCH ONLY -

Gluten friendly bun +2

Steak Sandwich *gfo*
Grilled Wagyu steak, cheese, caramelised onion & horseradish mayo on toasted garlic bread, served with fries

Baja Chicken Burger *dfo, gfo*
Grilled chipotle chicken breast, cheese, avocado, pickled red onions, Romaine lettuce & garlic mayo on a toasted milk bun, served with fries

Bacon Cheeseburger *dfo, gfo*
Chargrilled Angus beef patty, bacon, Jack cheese, pickles & burger sauce on a toasted milk bun, served with fries
Add Angus beef patty +7

Roast Beef Roll
Roasted beef sirloin & gravy in a toasted roll
Add slaw & fries +4

SENIORS

*Please note these are smaller serving sizes
Seniors Card must be shown at time of ordering*

Crab Spaghetti *dfo*
Spanner crab & cherry tomatoes sautéed in garlic, chilli & olive oil with white wine, fresh herbs & lemon

Crispy Squid *df, gf*
Salt & pepper squid, served with salad, fries & roasted garlic mayo

Chicken Schnitzel
Panko crumbed chicken breast, served with salad, fries & gravy

Beer Battered Barramundi *df*
Battered barramundi served with salad, fries, lemon & tartare

Golf Members enjoy an extra 5% off Member Price!

*T&Cs apply.

WEEKLY SPECIALS

Monday \$18 Barra Night

Main size beer battered barramundi, served with fries, salad & tartare sauce

Tuesday \$18 Schnitty Night

Panko crumbed chicken breast, served with fries, salad & gravy
Make it a Parmi for +4
Add a Garlic & Avocado Salsa Topper +4

Wednesday \$15 Pizza Night

All your favourite Pacific Golf Club pizzas
Dine-in only

Thursday \$22 Steak Night

250g Rostbiff Rump, served with fries, salad & your choice of sauce
Plus half-price toppers

Sunday \$22 | \$18 Roast Night*

Roast of the day, served with roasted potatoes, pumpkin, peas, gravy & Yorkshire pudding
\$18 for Seniors | Available for Social & Club Members Only*

Be sure to check the Showcase Menu
for today’s offers & seasonal dishes.

Kindly inform us of any dietary restrictions or allergies you may have.

df - dairy friendly | dfo - dairy friendly option available
gf - gluten friendly | gfo - gluten friendly option available
v - vegetarian | vo - vegetarian option available



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STARTERS

Garlic Bread v	8.8	9.8
<i>Add cheese +1</i>		
Flat Bread gfo	14.6	16.2
Confit garlic, olive oil, heirloom tomato & balsamic		
<i>Add fresh stracchiatella +7</i>		
Crispy Squid df, gf	15.2	16.9
Salt & pepper squid, served with roasted garlic mayo & fresh lemon		
<i>Make it a main with fries & salad</i>	25.7	28.6
Fries v	10.9	12.1
Served with tomato sauce		
Pulled Brisket Slider (1)	7.3	8.1
Brown sugar barbecue glaze & pickles on a soft milk slider		
Prawn Bucket df, gf	31.5	35.0
500g cooked prawns, spicy mayo & fresh lemon		

PIZZA

Gluten friendly base +2		
Margherita v	18.4	20.4
Tomato sugo, fior di latte & fresh basil		
Prosciutto	24.7	27.4
Tomato sugo, fior di latte, shaved prosciutto, rocket & olive oil		
Pepperoni	23.7	26.3
Tomato sugo, fior di latte, pepperoni & calabrese salami		
Herbivore v, df	20.9	23.2
Pesto, fior di latte, pumpkin, zucchini, cherry tomatoes, pine nuts		
Capricciosa	25.7	28.6
Tomato sugo, fior di latte, shaved ham, mushrooms, olives & Parmigiano Reggiano		
Add smoked chicken or prawns +7		

See back for dietary key

MAINS

Pasta alla Vodka v	26.2	29.1
Rigatoni in a creamy tomato vodka sauce with stracchiarella & fried basil		
Add smoked chicken or prawns +7		
Seafood Hot Pot df, gf	32.1	35.7
Prawns, scallops, squid, fish & mussels in a coconut, chilli ginger broth, served with Jasmine rice		
Brisket gf	31.5	35.0
Slow-cooked & glazed brisket with pumpkin purée, caramelised onion & grilled broccolini		
Seafood Spaghetti	33.6	37.3
Prawns, spanner crab & cherry tomatoes sautéed in garlic, chilli & olive oil with white wine, fresh herbs & lemon		
Market Fish		MP
<i>See our Showcase Menu</i>		
Chicken Schnitzel	25.7	28.6
Panko crumbed chicken breast, served with salad, fries & gravy		
Make it a Parmi	30.4	33.8
Beer Battered Barramundi df	25.7	28.6
Battered barramundi served with salad, fries, lemon & tartare		
Rostbiff Steak 250g df, gf	29.9	33.2
Signature Black Angus, 120+ day grain-fed SB2+, QLD		
Served with your choice of two sides:		
Fries Salad Creamy Mash Seasonal Vegetables		
Finished with your choice of sauce:		
Creamy Mushroom (df), Peppercorn, Diane, Gravy, Red Wine Jus		
SALADS		
Caesar gfo	21.5	23.9
Baby cos leaves, crispy bacon, egg, garlic croutons, anchovy, Caesar dressing & Parmigiano Reggiano		
Mexi-Bowl Salad df, gf	19.9	22.1
Black beans, pico di gallo, crumbled fetta, avocado & shredded lettuce with chipotle crema & corn chips		

Add chicken breast, salt & pepper squid, peeled fresh prawns or pulled brisket +7

GRILL

Served with your choice of two sides: Fries Salad Creamy Mash Seasonal Vegetables		
Finished with your choice of sauce: Creamy Mushroom (df), Peppercorn, Diane, Gravy, Red Wine Jus		
Sirloin 300g df, gf Signature Black Angus, 120+ day grain-fed SB4+, QLD	44.8	49.8
Rump Cap 'Picanha' 300g df, gf Diamantina Angus, 120+ day grain-fed SB2+, QLD	38.8	43.1
Eye Fillet 200g df, gf Flinders Natural grass-fed SB1+, QLD	41.7	46.3
Wagyu Rump 300g df, gf Sanchoku Wagyu, 350+ day grain-fed SB8-9, QLD	49.6	55.1
Ribeye 300g df, gf Diamantina Classic, 100 day grain-fed SB2, QLD	47.6	52.9
Augustus Tomahawk 900g (min.) dfo, gf 100+ day grain-fed SB2+, served with red wine jus & any 2 sides <i>*Please allow 45 minutes</i>	94.2	104.7
Toppers		
<i>Add truffle butter (50g) +15</i>		
<i>Add salt & pepper squid, garlic prawns or pulled brisket +7</i>		
<i>Add onion rings +6</i>		
<i>Add fried egg + 3</i>		
Sides	10	11.1
Grilled broccolini with honey mustard dressing		
Corn ribs in chimmichurri with Parmigiano Reggiano		
Mashed potato		
Crushed & fried kipfler potatoes df, vo		
Mini Caesar salad gfo		
Onion rings served with roasted garlic aioli v		