

BURGERS & SANDWICHES

- AVAILABLE FOR LUNCH ONLY -

Gluten friendly bun +2

Steak Sandwich *gfo*

Grilled Wagyu steak, tasty cheese, lettuce, tomato, beetroot, aioli & caramelised onions on toasted Turkish, with fries

Add bacon +5

Cajun Chicken Tacos (2) *dfo, gfo*

Grilled Cajun marinated chicken, slaw, manchego & chipotle crema on two grilled tortillas with pico de gallo, guacamole & fries

Add extra taco +9

Pacific Beef Burger *dfo, gfo*

150g Angus beef patty, tasty cheese, lettuce, tomato, aioli & pickles on a seeded milk bun, with fries

Add bacon +5

Add double 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

Crispy Squid *df, gf (i)*

Salt & pepper squid, with salad, fries & roasted garlic mayo

Chicken Schnitzel

Panko crumbed chicken breast, with salad, fries & gravy

Beer Battered Barramundi *df (i)*

Battered barramundi, with salad, fries, lemon & tartare

M NM

28.4 31.6

26.7 29.7

27.4 30.5

14.1 15.7

18.4 20.4

19.4 21.6

19.4 21.6

Golf Members Enjoy 15% Off Non-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

Friday \$30 Putt & Parmi Night

Enjoy a round of Mini Golf and a classic chicken parmi, served with fries & salad

**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

Seafood Origin Key

a - Australian | i - imported | m - mixed



DRIVE ~ PUTT ~ PLAY

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STARTERS

	M	NM
Garlic Bread v <i>Add cheese +1</i>	8.8	9.8
Flat Bread gfo Confit garlic, olive oil, marinated cherry tomato & balsamic <i>Add fresh stracciatella +7</i>	14.6	16.2
Crispy Squid df, gf (i) Salt & pepper squid, with roasted garlic mayo & fresh lemon <i>Make it a main with salad & fries</i>	15.2	16.9
Fries v Served with tomato sauce	25.7	28.6
Buffalo Wings df, gf Buttermilk marinated & fried, tossed in buffalo sauce, with smoked sour cream & pickles	10.9	12.1
Prawn Bucket df, gf (a) 500g cooked prawns, with spicy mayo & fresh lemon	17.9	19.9
Grilled Scallops (3/6) df, gf (m) On a half shell, with roasted garlic butter, pangrattato & fresh lemon	33.4	37.1
PIZZA <i>Gluten friendly base +2</i>		
Margherita v, gfo Tomato sugo, fior di latte & fresh basil	18.4	20.4
Pacific Hawaiian Pizza gfo Shaved leg ham, prosciutto, vodka spiked tomato sugo, fior di latte, chargrilled pineapple salsa & fresh herbs	24.7	27.4
Pepperoni gfo Tomato sugo, fior di latte, pepperoni & calabrese salami	23.7	26.3
Diavola Verduras gfo Calabrian chilli spiked red sauce, smoked mozzarella, sweet & hot peppers, onions, jalapeños, goats curd & smoked crème fraiche swirl	21.7	24.1
The Grazier gfo Pepperoni, leg ham, nduja, tomato sugo, red peppers & fior di latte, with hot honey & shaved prosciutto <i>Add chicken / prawns / prosciutto / salami +7</i>	26.9	29.9

MAINS

Mushroom Risotto gf, dfo Mixed wild mushrooms & roasted garlic risotto with aged Carnaroli rice, Parmigiano Reggiano, crème fraîche, grilled asparagus & dressed rocket <i>Add chicken breast +7</i>		
Beef Cheek gf Braised Black Angus beef cheek cooked in red wine, served over creamy mashed potato with garden peas and red wine pan jus		
Seafood Marinara dfo (m) Prawns, squid, fish & spanner crab with cherry tomatoes, garlic, chilli & olive oil, tossed in creamy tomato rosé sauce with spaghetti, herbs & lemon		
Chicken Schnitzel Panko crumbed chicken breast, with salad, fries & gravy <i>Make it a Parm</i>		
Beer Battered Barramundi df (i) Battered barramundi, with salad, fries, lemon & tartare		
Rostbiff Steak 250g df, gf 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 Baby cos leaves, crispy bacon, egg, garlic croutons, white anchovy, Caesar dressing & Parmigiano Reggiano		
Glazed Vegetable Salad gfo Pumpkin & carrot roasted & glazed with rocket, walnuts, feta & sticky sherry vinaigrette		
Chipotle Burrito Bowl df, gf Warm salad of chorizo, saffron dirty rice, black beans, grilled corn, lettuce, chipotle crema, pico de gallo, guacamole & corn chips <i>Add chicken breast / grilled chorizo / salt & pepper squid / peeled fresh prawns +7</i>		

M	NM
26.9	29.9
29.9	33.2
31.7	35.2
25.7	28.6
30.4	33.8
25.7	28.6
29.9	33.2
22.8	25.3
19.0	21.1
19.9	22.1

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 250g df, gf Diamantina Black Onyx, 120+ day grain-fed SB2-3, QLD	37.9	42.1
Rib Eye 300g df, gf Black Onyx, 120+ day grain-fed SB2-3, QLD	55.9	62.1
Eye Fillet 200g df, gf Flinders Natural grass-fed SB1+, QLD	42.9	47.7
Wagyu Rump 300g df, gf Sanchoku Wagyu, 350+ day grain-fed SB8-9, QLD	49.6	55.1
Butcher's Block dfo, gf Specially selected cuts from the Butcher, see the Showcase Menu.		MP
Toppers <i>Add salt & pepper squid +5</i> <i>Add creamy garlic prawns +7</i> <i>Add onion rings +5</i> <i>Add beef bacon +5</i> <i>Add fried egg + 3</i>		

SIDES

Seasonal Vegetables in Beuree Noisette	10	11.1
Creamy Mashed Potato		
Mini Caesar Salad		
Mexican Yellow Dirty Rice		
Onion Rings with Aioli		

See back for dietary key