

## 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

29.9 33.2

28.1 31.2

28.8 32.0

14.8 16.5

19.3 21.4

20.4 22.7

20.4 22.7

## 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 \$23 Steak Night

250g Rostbiff Rump, served with fries, salad & your choice of sauce

Plus half-price toppers

### Friday \$59 Family Night

Enjoy family mini golf (up to 4 people), 2x pizzas & a jug of soft drink

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

Golf Members Enjoy 15% Off Non-Member Price!

\*T&Cs apply.



DRIVE ~ PUTT ~ PLAY

[www.pacificgolf.com.au](http://www.pacificgolf.com.au)

Follow us @pacificgolfclub

## STARTERS

	M	NM
<b>Garlic Bread</b> <i>v</i> <i>Add cheese +1</i>	<b>9.3</b>	<b>10.3</b>
<b>Flat Bread</b> <i>gfo</i> Confit garlic, olive oil, marinated cherry tomato & balsamic <i>Add fresh stracciatella +7</i>	<b>15.3</b>	<b>17.0</b>
<b>Crispy Squid</b> <i>df, gf (i)</i> Salt & pepper squid, with roasted garlic mayo & fresh lemon <i>Make it a main with salad &amp; fries</i>	<b>16.0</b>	<b>17.7</b>
<b>Fries</b> <i>v</i> Served with tomato sauce	<b>27.0</b>	<b>30.0</b>
<b>Buffalo Wings</b> <i>df, gf</i> Buttermilk marinated & fried, tossed in buffalo sauce, with smoked sour cream & pickles	<b>18.8</b>	<b>20.9</b>
<b>Prawn Bucket</b> <i>df, gf (a)</i> 500g cooked prawns, with spicy mayo & fresh lemon	<b>35.1</b>	<b>39.0</b>
<b>Grilled Scallops (3/6)</b> <i>df, gf (m)</i> On a half shell, with roasted garlic butter, pangrattato & fresh lemon	<b>23.2/41.0</b>	<b>25.8/45.6</b>
<b>PIZZA</b> <i>Gluten friendly base +2</i>		
<b>Margherita</b> <i>v, gfo</i> Tomato sugo, fior di latte & fresh basil	<b>19.3</b>	<b>21.4</b>
<b>Pacific Hawaiian Pizza</b> <i>gfo</i> Shaved leg ham, prosciutto, vodka spiked tomato sugo, fior di latte, chargrilled pineapple salsa & fresh herbs	<b>25.9</b>	<b>28.8</b>
<b>Pepperoni</b> <i>gfo</i> Tomato sugo, fior di latte, pepperoni & calabrese salami	<b>24.9</b>	<b>27.6</b>
<b>Diavola Verduras</b> <i>gfo</i> Calabrian chilli spiked red sauce, smoked mozzarella, sweet & hot peppers, onions, jalapeños, goats curd & smoked crème fraiche swirl	<b>22.8</b>	<b>25.3</b>
<b>The Grazier</b> <i>gfo</i> Pepperoni, leg ham, nduja, tomato sugo, red peppers & fior di latte, with hot honey & shaved prosciutto <i>Add chicken / prawns / prosciutto / salami +7</i>	<b>28.3</b>	<b>31.4</b>

## MAINS

<b>Mushroom Risotto</b> <i>gf, dfo</i> Mixed wild mushrooms & roasted garlic risotto with aged Carnaroli rice, Parmigiano Reggiano, crème fraîche, grilled asparagus & dressed rocket <i>Add chicken breast +7</i>		
<b>Beef Cheek</b> <i>gf</i> Braised Black Angus beef cheek cooked in red wine, served over creamy mashed potato with garden peas and red wine pan jus	<b>31.4</b>	<b>34.9</b>
<b>Seafood Marinara</b> <i>dfo (m)</i> Prawns, squid, fish & spanner crab with cherry tomatoes, garlic, chilli & olive oil, tossed in creamy tomato rosé sauce with spaghetti, herbs & lemon	<b>33.3</b>	<b>37.0</b>
<b>Chicken Schnitzel</b> Panko crumbed chicken breast, with salad, fries & gravy <i>Make it a Parm</i>	<b>27.0</b>	<b>30.0</b>
<b>Beer Battered Barramundi</b> <i>df (i)</i> Battered barramundi, with salad, fries, lemon & tartare	<b>30.4</b>	<b>33.8</b>
<b>Rostbiff Steak 250g</b> <i>df, gf</i> Signature Black Angus, 120+ day grain-fed SB2+, QLD <b>Served with your choice of two sides:</b> Fries   Salad   Creamy Mash   Seasonal Vegetables <b>Finished with your choice of sauce:</b> Creamy Mushroom ( <i>df</i> ), Peppercorn, Diane, Gravy, Red Wine Jus	<b>27.0</b>	<b>30.0</b>
<b>SALADS</b>		
<b>Caesar</b> <i>gfo</i> Baby cos leaves, crispy bacon, egg, garlic croutons, white anchovy, Caesar dressing & Parmigiano Reggiano	<b>23.9</b>	<b>26.6</b>
<b>Glazed Vegetable Salad</b> <i>gfo</i> Pumpkin & carrot roasted & glazed with rocket, walnuts, feta & sticky sherry vinaigrette	<b>19.9</b>	<b>22.2</b>
<b>Chipotle Burrito Bowl</b> <i>df, gf</i> 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 &amp; pepper squid / peeled fresh prawns +7</i>	<b>20.9</b>	<b>23.2</b>

M	NM
<b>28.3</b>	<b>31.4</b>

## GRILL

<b>Served with your choice of two sides:</b> Fries   Salad   Creamy Mash   Seasonal Vegetables <b>Finished with your choice of sauce:</b> Creamy Mushroom ( <i>df</i> ), Peppercorn, Diane, Gravy, Red Wine Jus		
<b>Sirloin 250g</b> <i>df, gf</i> Diamantina Black Onyx, 120+ day grain-fed SB2-3, QLD	<b>39.8</b>	<b>44.2</b>
<b>Rib Eye 300g</b> <i>df, gf</i> Black Onyx, 120+ day grain-fed SB2-3, QLD	<b>58.7</b>	<b>65.2</b>
<b>Eye Fillet 200g</b> <i>df, gf</i> Flinders Natural grass-fed SB1+, QLD	<b>45.1</b>	<b>50.1</b>
<b>Wagyu Rump 300g</b> <i>df, gf</i> Sanchoku Wagyu, 350+ day grain-fed SB8-9, QLD	<b>52.1</b>	<b>57.9</b>
<b>Butcher's Block</b> <i>dfo, gf</i> Specially selected cuts from the Butcher, see the Showcase Menu.		<b>MP</b>
<b>Toppers</b> <i>Add salt &amp; 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	<b>10</b>	<b>11.1</b>
Creamy Mashed Potato		
Mini Caesar Salad		
Mexican Yellow Dirty Rice		
Onion Rings with Aioli		

See back for dietary key