MORWELL BOWLING CLUB

BISTRO MENU

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup	$6	$8
Garlic Bread (VEGAN)	$6	$8
Garlic Cobb Loaf	$10	$12
Add Cheese $2 Add Bacon & Cheese $4		
Bruschetta (V)	$11	$13
Oven baked garlic ciabatta topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze		
Salt & Pepper Calamari (10) (GF)	$15	$17
Tender pineapple cut calamari dusted with salt & pepper seasoning, flash fried and finished with garlic aioli and lemon wedges		
Satay Chicken Tenderloins (GF)	$17	$19
Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce		
Hand Rolled Arancini (3) (GF)	$13	$15
A variety of hand rolled arancini balls changed regularly, coated with gluten free flour and crumbs, fried to golden served with a rich tomato relish, please ask our staff for today's varieties		
Vegetable Spring Rolls (4) (V)	$13	$15
A selection of pan-fried vegetables wrapped in spring roll paper and cooked to golden, served with sweet chilli sauce		
Taquitos (2) (V) (GF)	$12	$14
Traditional rolled tacos, vegan and gluten free friendly also dairy free, rolled tortilla filled with mildly spiced beans and vegetables served with sides of sour cream, salsa and avocado		

PIZZAS - 9 INCH

	MEMBER	GUEST
Garlic & Cheese	$10	$12
Margherita	$13	$15
Pizza sauce, Mozzarella cheese and fresh basil		
BBQ Chicken	$18	$20
Pizza sauce, cheese, chicken, bacon and BBQ sauce		
Meat lovers	$18	$20
Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce		
Aussie	$16	$18
Pizza sauce, cheese, onion, bacon, egg		
BBQ Pork Belly	$20	$22
House made pizza base topped with legendary Smokey BBQ sauce, pork belly, pepperoni and jalapeno peppers, finished with coleslaw and picked onion		
Pumpkin & Feta	$17	$19
Pizza sauce, cheese, feta, chargrilled pumpkin, red onion and pine-nuts		
Lamb Souvlaki	$22	$24
Pizza sauce, cheese, yiros lamb, red onion, fetta, spinach and olives finished with a bruschetta mix and tzatziki		
Hawaiian	$15	$17
Pizza sauce, ham, pineapple, cheese		

Gluten Free bases $3 extra

FROM THE PANS

	MEM. ENTR.	GUEST ENTR.	MEM. MAIN	GUEST MAIN
Fettuccini Carbonara	$16	$18	$20	$22
Al dente pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese				
Add Chicken $7 **Gluten Free Penne** $3				
Spaghetti Bolognaise	$16	$18	$20	$22
Spaghetti noodles tossed through a ground beef and tomato herbed sauce finished with shaved parmesan				
Gluten Free Penne $3				
Chicken and Bacon Risotto (GF)	$28		$30	
Al dente arborio rice tossed through a rose sauce of white wine, tomato and cream with diced onion, garlic, bacon, steamed chicken and baby spinach topped with basil pesto and finished with shaved parmesan cheese				
Garlic Prawns (GF)	$33		$35	
12 sauteed prawns tossed through a white wine and garlic sauce served on a bed of steamed basmati rice				
Satay Chicken Tenderloins (GF)	$23		$26	
Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce, served with chips and salad or vegetables				

VISIT OUR WEBSITE:

SPECIALS & SENIORS

MEMBER $15 GUEST $17

Fried Fish Fillet / Grilled Fish Fillet (GF option)
Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges, served with chips and salad or vegetables

Bangas and Mash (GF)
Sausages served on mashed potato with onion gravy finished with your choice of chips and salad or vegetables

Today's Roast (GF)
Please ask our helpful staff what today's roast is, served with vegetables and our rich beef gravy

Chicken Parmigiana
Small serve hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and a cheddar and mozzarella mix and grilled to golden. Served with chips and salad or vegetables

Steak & Kidney Casserole (GF)
Steak and kidney slow cooked in a rich onion gravy, served on mashed potato. Served with your choice of chips and salad or vegetables

Chicken Schnitzel
Small serve hand cut chicken breast, lightly breaded cooked to golden finished with gravy. Served with chips and salad or vegetables

Loaded Baked Potato (GF)
Filled with bacon, garlic butter, cheese., coleslaw, sour cream

Seafood Combination
A selection of crumbed and battered seafood including calamari, prawns and fish, deep fried finished with tartare sauce, lemon wedges, chips and salad

Maple Bacon Caesar Salad
Made with cos lettuce, croutons, parmesan cheese and Caesar dressing finished with maple and brown sugar glazed bacon pieces
GF option available - no croutons

ADD - Seniors Soup of the Day $2.00
ADD - Seniors Dessert of the Day $3.00

(GF) Gluten Free ingredients – Not a gluten free environment

(V) Vegetarian

Please note: Menu items may contain peanuts, soybeans and bee pollen which can cause severe allergic reactions

(Please ask staff for clarification on ingredients if you have any allergies)

MAINS

	MEMBER	GUEST
Maple Bacon Caesar Salad	**$19**	**$22**

Made with cos lettuce, croutons, parmesan cheese and Caesar dressing finished with maple and brown sugar glazed bacon pieces

Add Chicken $7

GF option available - no croutons

Thai Beef Salad	**$24**	**$27**

Tenderised beef marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok, onion, capsicum, snow-peas shoots with roasted cashews

Farmhouse Mixed Grill	**$32**	**$35**

Sirloin steak, sausage, lamb chop, bacon egg and beer battered onion rings, served with, a side of gravy with chips and salad or vegetables

MBC Steak Sandwich	**$26**	**$29**

200g porterhouse steak grilled and served with on a toasted focaccia roll with burger cheese, caramelised onion, bacon, and a fried egg fished with Smokey tomato relish

Wagyu Rump Steak 300g (GF)	**$44**	**$47**

A well marbled rump steak with a score of six, cooked to your liking with a choice of sauces and accompanied with either chips and salad or vegetables

Scotch Fillet Steak (GF)	**$38**	**$41**

300g char-grilled goodness cooked to your liking with your choice of sauce with chips and salad or vegetables

Porterhouse Steak (GF)	**$36**	**$39**

Prime cut 300gr sirloin steak cooked to your liking with your choice of sauce with chips and salad or vegetables

CHOICE OF SAUCES

All steaks are served with your choice of sauce (1 choice) - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, and Garlic Butter

(extra sauces will incur an extra charge)

All our house made sauces are **Gluten Free**

STEAK TOPPERS

Garlic Prawn Sauce - 4 prawns (GF) **$9**

Aussie Topper - bacon, egg & battered onion rings **$7**

Please allow up to 40 minutes for medium well & well-done steaks

	MEMBER	GUEST
Braised Lamb Pie	**$24**	**$27**

A short crust pie case filled with a slow cooked braised lamb leg topped with mushy peas and mashed potato, then baked to golden and finished with a flaky puff pastry sail, served with your choice of chips and salad or vegetables

Twice Cooked Pork Belly (GF)	**$33**	**$35**

Succulent well rendered pork belly, served on a bed of rustic mashed potato infused with purple cabbage and middle rash bacon with a side of sauteed greens then finished with a red wine jus garnished with sweet potato shards

Roast Of The Day	**$25**	**$28**

Ask our friendly staff for today's roast of the day.

Slow Cooked Beef Cheeks (GF)	**$34**	**$37**

Lean trimmed beef cheek slow cooked with tomato, onion, carrot, celery, and garlic until tender, served on a bed of creamy mashed potato

Chicken Schnitzel	**$23**	**$26**

Hand cut chicken breast, lightly breaded and cooked to golden finished served with your choice of sauce with chips and salad or vegetables

GF option available - MEMBER $24 GUEST $27

Chicken Parmigiana	**$27**	**$30**

Hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli sauce and cheddar cheese, served with chips and salad or vegetables

GF option available - MEMBER $26 GUEST $29

Chicken Kiev	**$24**	**$27**

Succulent chicken breast filled with parsley and garlic butter coated with breadcrumbs cooked to golden served on a bed of basmati rice topped with a creamy garlic sauce. Served with chips and salad or vegetables

Beer Battered Flathead Fillets	**$27**	**$30**

Skinned and boned flathead fillets lightly coated with beer batter and deep fried to cook through, served with lemon and tartare sauce with chips and salad or vegetables

Seafood Selection	**$35**	**$38**

Beer battered fish fillet, battered scallops, crumbed prawns, salt and pepper calamari and chilli mussels served with lemon and tartare sauce chips and salad or vegetables.

Salt & Pepper Calamari (GF)	**$27**	**$30**

Tender pineapple cut calamari dusted with salt & pepper seasoning, flash fried and finished with garlic aioli and lemon wedges, served with chips and salad or vegetables

VEGAN / VEGETARIAN / PLANT BASED

Bruschetta	**$11**	**$13**

Oven baked garlic ciabatta topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze

Taquitos (2) (GF) (V) (DF)	**$12**	**$14**

Traditional rolled tacos, vegan and gluten free friendly also dairy free, rolled tortilla filled with mildly spiced beans and vegetables served with sides of sour cream, salsa and avocado

Vegetable Spring Rolls (Entrée)	**$13**	**$15**

A selection of pan-fried vegetables wrapped in spring roll paper and cooked to golden, served with sweet chilli sauce

Vegan Schnitzel	**$23**	**$25**

Plant based breaded schnitzel, pan fried in vegetable oil, served with chips and salad or vegetables

Vegan Parmigiana	**$28**	**$30**

Plant based breaded schnitzel topped with Napoli sauce and vegan cheese served with chips and salad or vegetables

Pumpkin & Feta Pizza	**$17**	**$19**

Pizza sauce, cheese, feta, chargrilled pumpkin, red onion and pine-nuts

Margherita	**$13**	**$15**

Pizza sauce, Mozzarella cheese and fresh basil

KIDS 12 YEARS & UNDER $10

SPAGHETTI BOLOGNAISE

CHICKEN NUGGETS & CHIPS

ROAST OF THE DAY (GF)

FRIED FISH & CHIPS **½ CHICKEN SCHNITZEL**

PARTY PIES & CHIPS **CHICKEN PARMA**

Free kids' soft drink or juice with every kid's meal

Kids Gluten Free options available please ask

SIDES

	MEMBER	GUEST
Bowl of chips & gravy	**$5**	**$6**
Crunchy potato wedges with sour cream and sweet chilli sauce (V)	**$7**	**$8**
Bowl of seasonal vegetables (GF, V)	**$7**	**$8**

EXTRAS

Mash Potato	**$3**	**Cheese**	**$3**
Vegetables	**$3**	**Fried Egg**	**$2**
Side Salad	**$3**	**Bread Roll**	**$1**
Bacon	**$4**	**Onion Rings (3)**	**$3**
Avocado	**$4**		

ICE CREAMERY

BUILD YOUR OWN

$3 per 100gm

1. **Pick your flavour**
2. **Choose your toppings**
3. **Weigh & pay**