

The Vineyard

BISTRO

TODAY'S SPECIALS

*Please ask about our
TREASURE TROVE
and
DAILY SPECIALS BOARD*

ENTREE

Prawn Cocktail	10.40
Seafood Skewer	10.90
Seafood infused with fresh herbs served On a lemon and dill mayo on the side	
Summer Beef Salad	12.80
A combination of Asian greens topped With tender strips of beef and finished With a tarragon mustard vinaigrette	
Oysters	
Natural	1/2 doz 11.20 doz 19.90
Kilpatrick	1/2 doz 12.60 doz 21.80
Garlic or Herb Bread	5.30
Soup of the Day	4.70

CHILDRENS MENU *(Children Under 12 years)*

Party Pies & Chips	5.80
Nuggets with Chips	5.80
Roast with Chips & Vegetables	5.80
Fish Fingers & Chips	5.80
Pasta (self serve)	5.80
Bowl of Chips and Gravy	3.50

SELF SERVE SELECTION

Pasta	10.90
Soup - Pasta - Salad - Dessert	21.80

DESSERT

Selection of Delicious Desserts	4.50
Ice-cream only	2.90

TRADITIONAL

Chicken Schnitzel		15.70
Chicken Parmigiana		16.50
Veal Schnitzel	<i>Half</i>	11.40
	<i>Full</i>	15.50
Veal Parmigiana	<i>Half</i>	11.50
	<i>Full</i>	16.40
Chicken Kiev		17.30
Seafood Catch		19.10
Scotch Fillet		22.60
Porterhouse Steak		21.10
SAUCE SELECTION		
Pepper/Dianne/Mushroom/Gravy/Garlic Butter		
Crumbed Fish	<i>Half</i>	12.10
	<i>Full</i>	18.90
Roast of the Day	<i>Half</i>	9.50
	<i>Full</i>	13.90

HEALTHY CHOICE

Moroccan Grilled Fish	18.90
Pan fried fillet of fish served on a bed of spicy cous cous and napped with a Moroccan sauce	
Avocado Feta & Roasted Tomato Salad	16.20
Freshly roasted tomatoes tossed with ripe avocado, feta cheese, olives, green beans and rocket lettuce sprinkled with a herb vinaigrette	
Baked Eggplant Stack	16.50
Baked eggplant layered with goats cheese and tomato concasse drizzled with a light garlic infused sour cream	

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BISTRO

We hope you enjoy your dining experience in the Vineyard Bistro.

The Club policy is that we only accept one account per booking.

SPECIALTY MENU

Reef and Beef 24.90

Scotch fillet topped with sautéed green prawns and a garlic cream sauce

Garlic Prawns 20.30

Sautéed prawns tossed in a creamy garlic sauce served on potato mash

Honey Mustard Lamb 19.20

Grilled lamb back strap served on a bed of seeded mustard mash then drizzled with a honey mustard glaze

Almond & Herb Pilaf Grilled Barramundi 18.90

Grilled barramundi fillet served on a bed of herb infused rice pilaf with toasted flaked almonds

Peach Pork Steaks 18.90

Pork butterfly steaks served on rice and Coomie's own fresh peach chutney

Mexican Chicken 17.50

Baked chicken fillet filled with avocado topped with a mild salsa, sour cream and chives

Coomie Steak 22.50

Tender scotch fillet cooked to your liking topped with grilled mushrooms, asparagus and hollandaise sauce

Citrus Chicken 17.50

Oven baked seasoned chicken breast served on a citrus and watercress salad topped with a zesty citrus and garlic sauce

PIZZA

Pizza is only available Wednesday to Saturday evenings

Extra Toppings \$1.00 each

Entrée Pizza Lg 13.70

Pizza base topped with garlic oil, mozzarella, tasty and parmesan cheeses

Tropical Sml 10.80 Lg 15.40

Tomato, cheese, ham & pineapple

Meat Lovers Sml 11.70 Lg 15.70

Hot & mild salami, prosciutto, shredded bacon, bolognese & BBQ sauce

The Works Sml 11.70 Lg 15.70

All your traditional pizza toppings plus more

Coomie Catch Sml 11.80 Lg 16.60

Tomato sauce, mozzarella, prawns, anchovies, smoked salmon

Vegetarian Supreme Sml 9.30 Lg 13.40

Eggplant, capsicum, baby spinach, mushrooms and sun dried tomatoes

Chicken & Prosciutto Sml 11.20 Lg 16.30

Chicken, prosciutto, roasted capsicum, fresh tomato and parmesan cheese

Yiros Pizza Sml 11.60 Lg 16.70

Marinated lamb, fresh tomato, onion topped with Tzakiki sauce

Fire and Spice (extra hot) Sml 12.80 Lg 17.10

Red pepper, chilli, fresh tomato, hot Salami topped with dried chilli powder.