

Member/Non-Member

Deer Park Club Spring/Summer Menu



Vegetarian



Gluten Free

STARTERS

M/N-M

- Cheesy Garlic Bread** 9.00/10.00
4 pieces, topped with cheese & garlic (add bacon \$3)
- Bruschetta** 11.00/12.00
3 pieces, a classic mix of roma tomatoes, spanish onion, fresh basil, extra virgin olive oil, garnished with danish fetta, 18 month aged Grana Padano and aged balsamic glaze (optional vegan, d/f)
- Pork Belly** 17.00/18.00
Triple cooked Pork Belly slices glazed with honey & soy sauce
- Beetroot & Goats Cheese Arancini** 16.00/17.00
Served on a bed of rocket and beetroot aioli (4 arancini)
Add extra arancini \$5.50 each
- Tandoori Chicken Lollipops** 18.00/19.00
Tandoori chicken lollipops (3) served with mint & sour cream sauce
- Oysters Natural** 24.00/26.00
1/2 Dozen
Dozen 40.00/42.00
- Oysters Kilpatrick** 26.00/28.00
1/2 Dozen
Dozen 42.00/44.00
- Mussels** 26.00/28.00
Half shell mussels cooked with chilli, white wine & garlic sauce served with ciabatta slices (optional GF)

SALADS

M/N-M

- Caesar Salad** 18.00/20.00
Cos Lettuce, crispy bacon, garlic croutons and Caesar dressing with parmesan and poached egg (optional GF)
Add anchovies \$1
- Ham Hock Salad with Crispy Noodles** 20.00/22.00
Triple cooked shredded ham hock mixed with salad mix, red capsicum, cherry tomatoes, green apple slices & topped with crispy noodles & Asian dressing
- Greek Salad** 20.00/22.00
Lettuce, cucumber, cherry tomatoes, olives, capsicum and fetta with a house dressing

Add	Grilled Chicken	6.00/7.00
	Calamari	10.00/11.00
	Grilled Barramundi	12.00/13.00
	Grilled Salmon	14.00/15.00
	Battered Fish	10.00/11.00

RISSOTTO and STIR FRY

M/N-M

- Beetroot Risotto** 26.00/28.00
Oven roasted baby beetroot served with lemon oil, peas & pumpkin topped with crumbled fetta cheese (veg, g/f)
- Pork & Pumpkin Risotto** 28.00/31.00
Sous-vide pork pieces served with chunky pumpkin & cherry tomatoes tossed with shaved Grana Padano cheese
- Prawn Pad Thai** 26.00/28.00
Thin flat rice noodles tossed with tiger prawns and pad thai sauce, garnished with crushed peanuts
Add chicken \$6 (M) or \$7 (N-M)
- Beef Stir Fry** 28.90/30.90
Slow cooked sliced beef fillet, stir fried in XO sauce and kecap manis (sweet soy sauce) and Asian greens served on fragrant rice
- Nasi Goreng** 31.00/34.00
Traditional Indonesian fried rice mixed with XO sauce, Asian vegetables, prawns, chicken and topped with a fried egg and crispy shallots (optional g/f)

PASTA

M/N-M

- Your choice of Spaghetti, Fettuccine or Penne**
Gluten Free Penne add \$2.50
- Traditional Bolognese** 23.00/25.00
Our classic Beef Bolognese
- Chicken & Mushroom** 23.00/25.00
Medley of mushrooms with chicken in a rich creamy sauce
- Seafood Aglio Olio** 27.00/29.00
Seafood medley of barramundi, prawns, calamari & mussels tossed in chilli, garlic, olive oil & white wine sauce
- Puttanesca** 25.00/27.00
Rich Napoli sauce served with tomato, olives, capers & garlic
Add white anchovies \$2.50 (optional vegan)



Deer Park Club Wine List
on reverse side

FAMOUS PARMAS

Made In-House

M/N-M

- 300g Parmas, panko hand-crumbed chicken breast, served with chips**
Add salad \$3 Gluten Free Option add \$2.50
- ALL PARMAS** 23.00/25.00
- Classic Chicken Parma**
Topped with rich napoli, smoked ham, melted mozzarella and tasty cheese blend
- Hawaiian Parma**
Topped with rich napoli, smoked ham, pineapple rings, melted mozzarella and tasty cheese blend
- Avocado & Corn Parma**
Topped with guacamole, charred corn, melted mozzarella and tasty cheese blend
- Texan Parma**
Topped with rich napoli, crsipy bacon, melted mozzarella and tasty cheese blend, topped with fried onion slices and smokey BBQ sauce
- Nacho Parma**
Topped with Mexican salsa, corn chips, guacamole, jalapenos, melted mozzarella, tasty cheese blend and sour cream
- Beef Parma**
Beef Schnitzel topped with rich napoli, smoky ham, melted mozzarella and tasty cheese blend
- Vegan Parma**
Soy based Vegan Schnitzel topped with rich napoli sauce and rocket
- Chicken Schnitzel**
Crumbed Chicken Breast served with lemon wedge

\$16

CLASSIC

PARMA

made in-house



ALL DAY WEDNESDAY

12PM - 2PM
MONDAY - FRIDAY

MAINS

M/N-M


- Substitute chips for mash \$3*
Substitute salad for beans & broccolini \$3
- Confit Garlic Prawns** 33.90/36.90
Pan cooked tiger prawns (8) cooked with confit garlic and white wine butter sauce served with greens and rice
- Roast of the Day** 20.00/22.00
Served with roasted potatoes, pumpkin, greens and topped with gravy
- Open Souvlaki** 21.00/23.00
Marinated shredded chicken, lettuce, cucumber, Spanish onion, cherry tomatoes, fetta and tzatziki sauce served on warm pita bread brushed with garlic oil, served with chips.
- Lamb Shank** 29.90/31.90
With chunky vegetables and chick peas in a rich red sauce, served on sweet potato mash
- Beef Cheeks** 25.90/28.90
Slow cooked for 16 hours served with roasted veg, mash and our special sauce
- Open Steak Sandwich** 28.00/30.00
Grilled marinated porterhouse with crispy bacon, fried egg, caramelised onions, rocket, seeded mustard mayonnaise on a stone baked focaccia, served with chips
- Beef Burger** 23.00/25.00
Grilled burger patty topped with cheesy sauce, baby cos lettuce, crispy bacon, fried egg, sliced tomato, mustard mayo and tomato relish, served with chips
- Chicken Tikka Burger** 24.00/26.00
Blend of mixed spices, served with spicy relish, lettuce, tomatoes and onion rings
- Portuguese Chicken Chido** 26.00/28.00
Marinated grilled Portuguese chicken served with corn chips, charred corn & corn guacamole
- Vegan Schnitzel Sandwich** 24.00/26.00
Soy based schnitzel served with rocket, red onion, spicy relish, on a stone baked focaccia, served with chips
- Fish & Chips** 21.00/23.00
Battered fish served with chips and salad, lemon wedge and tartare sauce
- Sichuan Spiced Calamari** 26.00/28.00
Spiced calamari served with aoli, chips and salad
- Grilled Barramundi** 30.00/33.00
Skin off Barramundi topped with herb butter, served with chips and salad (optional g/f)
- Crispy Skinned Salmon** 33.00/36.00
Crispy Skinned Salmon topped with a chunky corn salsa and served on creamy mash with a side of garlic sauce and greens

PIZZAS 9"

M/N-M

Stone baked pizza bases
Gluten free base add \$2.50

Classic Pizzas 15.50/16.50

 Margherita
Roma tomatoes, fresh basil, baby bocconcini and mixed cheese

Hawaiian
Ham, pineapple, mozzarella, parmesan and tasty cheese

Gourmet Pizzas 20.00/22.00

Capricciosa
Shaved ham off the bone, field mushrooms, mixed cheese and kalamata olives

Malai Chicken Tikka
Tandoori roasted malai chicken, red capsicum, Spanish onion garnished with mint & sour cream sauce

THE GRILL

M/N-M

100% Pasture Fed & sourced from SA's Coonawarra Region. Graded MSA 3, aged min. 14 days.

All steaks served with chips and salad. Substitute chips for mash \$3, substitute salad for greens \$3

Eye Fillet (200g) 38.90/41.90

Scotch Fillet (250g) 38.90/41.90

Porterhouse Steak (300g) 36.90/39.90

Choice of Gravy, Creamy Garlic, Mushroom, Green Peppercorn, Blue Cheese, Red Wine Jus
Additional sauce \$3

Sticky Glazed Pork Ribs
With smokey BBQ sauce, served with chips

Half Rack 33.00/36.00

Full Rack 56.00/62.00

Sides

Garden Salad 6.00/7.00
Creamy Buttered Mash 5.00/6.00
Steakhouse Crunchy Chips 6.00/7.00
Hand Cut Onion Slices 6.00/7.00
Wedges 7.50/8.50
Sweet Potato Chips 8.00/9.00
Beans & Broccolini 10.00/12.00
w/ beurre noisette & toasted almonds

DESSERT

M/N-M

Sticky Date Pudding 9.00/10.00
House made sticky date pudding, butterscotch sauce and vanilla ice cream

Mixed Berry Panna Cotta 11.00/12.00
Sweetened cream dessert topped with mixed berry compote & fairy floss

Crème Brûlée 11.00/12.00
Rich custard base topped with a layer of hardened caramelised sugar and berry compote

KIDS

All Kids meals include a scoop of ice cream M/N-M

Nuggets & Chips 12.00/13.00

Beef Cheeseburger 12.00/13.00

Chicken Parma & Chips 12.00/13.00

Dagwood Dog & Chips 12.00/13.00

Spaghetti Bolognaise 12.00/13.00

Fish 'n' Chips 12.00/13.00

Ice Cream Sundae 5.00/6.00
With sprinkles and choc wafer

Premium Everest Ice Cream Bar 5.50/6.50

SENIORS

Must present Seniors Card M/N-M

Choice of Entrée & Main OR Main & Dessert 16.90/17.90

SENIORS ENTRÉE

Cheesy Garlic Bread or Soup of the Day

SENIORS MAIN

Chicken Parmigiana Served with chips and salad

Roast of the Day Served with roasted vegetables & gravy

Spaghetti Bolognese Classic spaghetti beef bolognese

Chicken & Mushroom Pasta Medley of mushrooms & chicken in a rich creamy sauce

Sichuan Spiced Calamari Served with chips and salad

Fish 'n' Chips Served with chips and salad

Gourmet Bangers & Mash Served with gravy

Porterhouse Steak (200g) Served with chips and salad

SENIORS DESSERT

Sticky Date Pudding or Pavlova



WINE LIST



Present your membership card for further discount






SPARKLING

	 150ml	 bottle
Yarra Burn Cuvée Brut 200ml Yarra Valley VIC		8.90
Brown Brothers Prosecco 200ml King Valley VIC		10.00
Brown Brothers Sparkling Moscato 200ml King Valley VIC	10.00	
De Luca Prosecco Italy		28.00
Tatachilla Brut NV South Australia	6.5	26.00

WHITE WINE

	 150ml	 250ml	 bottle
Hardys Riddle Sauvignon Blanc Australia	6.5	10	26
Ta_Ku Sauvignon Blanc Marlborough NZ	7.5	12	32
Hardys Riddle Moscato South Australia	6.5	10	26
Brown Brothers Moscato King Valley VIC	7.5	12	34
Tatachilla Chardonnay South Australia	6.5	10	26
Leasingham Bin 7 Riesling Clare Valley SA	7	11	30
Grant Burge Benchmark Pinot Grigio South Australia	7	11	30

RED WINE

	 150ml	 250ml	 bottle
Brown Brothers Rosé King Valley VIC	7.5	12	34
Hardys Riddle Cabernet Merlot South Australia	6.5	10	26
Grant Burge Benchmark Cabernet Sauvignon South Australia	7.5	11.5	28
Geology Cabernet Sauvignon McLaren Vale SA			30
St Hallett Faith Shiraz Barossa Valley SA	8.5	12	36
Hardys Riddle Shiraz South Australia	6.5	10	26
Grant Burge Benchmark Shiraz South Australia			28
Mud House Pinot Noir Central Otago NZ			36
Brown Brothers Cienna 200ml (Chilled/Sweet) North East Victoria			10



DEER PARK CLUB





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