

# SHEPPARTON CLUB

## MENU

### BISTRO



S H E P P A R T O N

**CLUB**

Inc.

## Entrees

### **Garlic Bread \$9 V**

with fresh garlic butter and parsley

### **Garlic & Cheese Bread \$10 V**

fresh garlic bread topped with cheese

### **Seasoned Wedges \$11V**

with sweet chilli and sour cream

### **Southern Spiced Chicken \$17**

tenderloins with garlic aioli

### **Garlic Prawns (6) \$18 GF**

Creamy garlic prawns with steamed rice

### **Tempura Scallops (6) \$17**

Served with lemon and tartare sauce

### **Chilli Cointreau Prawns (6) \$20 GF**

Creamy sweet chilli prawns, flamed with cointreau, served on steamed rice

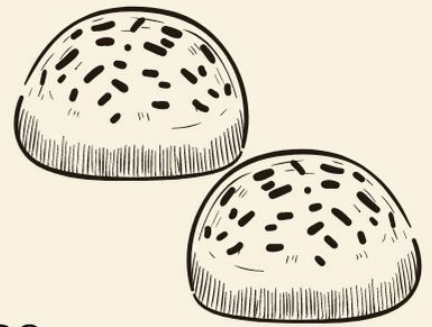
**Bread roll** - served warm with butter **\$1.50**

## Sides

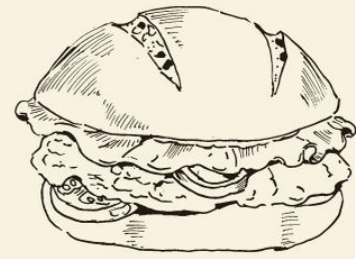
**Bowl of Chips and Gravy \$7 V**

**Garden Salad \$8 V GF**

**Seasonal Vegetables \$8 V GF**



# Burgers and Parmis.



## **Aussie Burger \$21 GFO VO**

Beef patty, bacon, cheese, caramelised onion, egg, tomato, lettuce, beetroot & Tomato sauce

## **Texan Burger \$21 VO**

Beef patty, bacon, cheese, onion rings, lettuce & BBQ sauce

## **Hawaiian Burger \$21 GFO VO**

Chicken schnitzel, bacon, cheese, red onion, pineapple, lettuce & garlic aioli

## **Big Boy Burger \$30 GFO**

Everything that the Aussie burger has and MORE!  
Extra - patty, bacon & cheese. Jalapeno peppers & garlic aioli

All burgers served with chips. Make any burger vegetarian with a plant based patty and removal of bacon

## **Traditional Parmis \$19 /\$26 GFO**

Chicken breast schnitzel topped with Napoli sauce and cheese.

## **Outback Parmis \$19/\$26 GFO**

Chicken schnitzel, BBQ sauce, bacon, red onion and cheese

## **Chicken Schnitzel \$17/\$24 GFO**

with your choice of sauce (Mushroom, Pepper, Dianne, Garlic Butter, Gravy)

# Kids Meals



Under 12

**Fish & Chips \$10 V**

**Chicken Nuggets & Chips \$10 GFO**

**Cheese Burger & Chips \$10 VO**

**Kids Chicken Schnitzel & Chips \$14 GFO**

**Kids Chicken Parmi & Chips \$14 GFO**

**KIDS MEAL DEAL**

**Add \$4 -**

INCLUDES SMALL  
ICE CREAM TUB  
OR CONE AND A  
DRINK

## Desserts

**Homemade Sticky Date Pudding \$13**

Served with butterscotch sauce and  
salted caramel ice cream

**Banana Fritter \$13**

Served with Maple syrup and vanilla ice  
cream

**Ice Cream Tub or Cone**

S/M/L \$3.50/\$5.00/\$6.00

GF - Gluten free, GFO - Gluten free option

V - Vegetarian VO - Vegetarian option



# Mains

## **Roast of the day \$18/\$22 GF**

Served with traditional roast vegetables, seasonal greens and gravy

## **Red wine & Rosemary Lamb Shank \$28 (Extra Shank - add \$12)**

Slow cooked, resting on mashed potato & seasonal vegetables

# Pastas & Salads

## **Lasagne \$27**

Good old fashioned lasagne

## **Chicken Carbonara \$18/\$26 \*VO**

Creamy chicken, bacon, white wine, herbs and onion, tossed with fettuccini pasta and topped with parmesan cheese

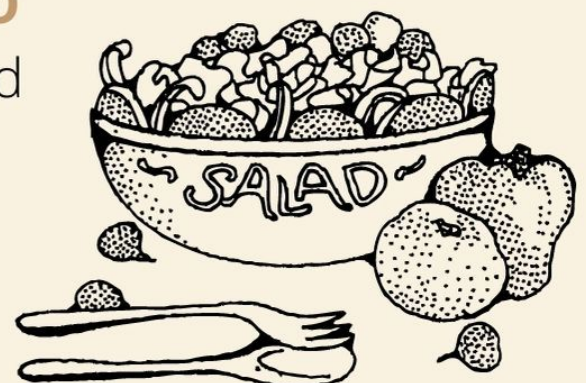
\*plant based chicken & no bacon

## **Salt & Pepper Calamari Salad \$24**

Tossed with roquette lettuce, beetroot, tomato, cucumber, red onion, shaved parmesan & sweet chilli mayonnaise

## **Caesar Salad \$24 GFO**

Traditional Caesar salad  
(Add Chicken) \$8



# Grill



## **300g Porterhouse \$36**

Cooked to your liking with your choice of sauce

## **300g Scotch Fillet \$36**

Cooked to your liking with your choice of sauce

## **Smokey BBQ Pork Belly \$27 GF**

Twice cooked for flavour and tenderness. Served with mashed potato and special BBQ sauce

## **Grilled Chicken Breast \$28 GF**

Topped with creamy bacon and garlic sauce

# Seafood

## **Grilled Barramundi Fillet \$28 GF**

Served with fresh lemon and hollandaise sauce

## **Flathead tails \$18/ \$22**

Pale Ale battered. Served with chips and salad, lemon and tartare sauce

## **Seafood Platter \$30**

Flathead tails, Calamari rings, Panko prawns & Tempura scallops with chips, salad, lemon & Tartare sauce

## **Chilli Cointreau Prawns (12) \$30 GF**

Creamy sweet chilli Prawns, flamed with Cointreau, served on steamed rice

## **Creamy Garlic Prawns (12) \$29 GF**

Served on steamed rice

## Sauces

- All Gluten free

Pepper

Mushroom

Garlic butter

Dianne

Gravy