

# Autumn / Winter 2018

## Snacks and Starters

- Panko crumbed calamari rings with tartare (5) **\$8**
  - Salt and pepper popcorn squid with tartare (8) **\$6**
  - Tempura battered flathead with tartare (4) **\$9**
  - Large bowl of chips with your choice tomato sauce or aioli **\$8**
  - Small basket of chips with tomato sauce **(GF) \$6**
  - Large bowl of sweet potato chips with sweet chilli sauce **\$8**
  - Cajun spiced wedges with sour cream and sweet chilli sauce **\$9**
  - Basket of onion rings with aioli **\$8**
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- **Gravy \$2**

## From The Grill

- **Steak Sandwich \$17**  
Grilled steak with Italian truffle mayonnaise, tomato relish, lettuce, tomato, caramelised onion and Swiss cheese served on toasted Panini  
**Add Bacon \$2 Add Egg \$1 Add Sidewinder Potatoes \$3**
- **Clubhouse BLT \$14**  
Bacon, lettuce and tomato served between two slices of toasted 1 inch bread and tomato relish  
**Add Sidewinder Potatoes \$3**
- **Grilled Halloumi Burger \$16 (V)**  
Grilled halloumi burger with tomato, mushroom, capsicum, mixed leaf and aioli  
**Add Sweet Potato Chips \$3**
- **Bunker Burger \$18.00**  
Homemade beef patty on a toasted bun with lettuce, tomato, beetroot, grilled onion and cheese, served with fried onion rings  
**Add Bacon \$2 Add Egg \$1**
- **Traditional Margarita Pizza \$13 (V)**  
Pizza base topped with fresh tomato and a blend of mozzarella and tasty cheese finished with a basil pesto

## Mains

- **Salt and Pepper Squid Salad Large - \$17 Small - \$12 (GF)**  
Deep fried salt and pepper squid, tossed through a salad of mixed lettuce leaves, snow pea sprouts, bean sprouts, cherry tomato, Spanish onions, cucumber and a creamy dill and caper dressing
- **Salmon Strudel \$22**  
Salmon and spinach strudel encased in filo pastry with Maleny cuisine spicy tomato relish harissa, finished with goat cheese, lime, cracked Sichuan pepper dressing and salad leaves
- **Chiang Mai Chicken Curry - 3 chilli rating \$19 (GF)**  
Chiang Mai chicken curry with peanuts, Thai basil and fragrant rice
- **Fish & Chips Large - \$21 Small - \$16**  
Grilled or battered fish fillet served with tartare sauce, chips and salad
- **Crab Cakes \$25**  
Trio stacked crab cakes with soft shell crab with salsa verde and baby herbs
- **Pumpkin and Oyster Mushroom Baked Risotto Large - \$16 Small – \$11 (V – GF)**  
Pumpkin and oyster mushroom baked risotto with parmesan cheese, drizzled with green basil oil
- **Beef Shin with Yoghurt Sauce \$20**  
Slow braised beef shin with creamy herbed polenta and yoghurt sauce
- **Chicken Parmigiana \$24 – Chicken schnitzel no topping \$19**  
Breaded breast of chicken topped with bacon, homemade tomato ragout and a blend of cheese served with chips and salad
- **Seafood Basket \$17**  
A classic blend of seafood consisting of crumbed prawns, crumbed calamari, Battered fish fillet, crumbed scallop, seafood bites, chips, lemon and tartare sauce
- **Vegan Lasagne \$18**  
Club made lasagne with freshly farmed vegetables, salad leaves and chickpea water aioli

**Extra: Tomato Sauce, BBQ Sauce, Mustard, Mayo, Aioli, Tartare, Sour cream, Sweet chilli \$1 each**

**Twin Waters Golf Club is a fresh food premises, seasonal products may vary**

**(GF) - GLUTEN FREE: (DF) - DAIRY FREE: (V) - VEGETARIAN:**