



MT ELIZA RANELAGH CLUB

STARTERS

GARLIC & CHEESE BREAD (V)	9
OLIVE, CHORIZO & FETTA BOWL (GF) Mixed warmed olives with sauteed chorizo and fetta crumble, crusty bread	12
ARRANCINI (V) Pumpkin, fetta & thyme arrancini served with paprika aioli	14
TEMPURA BATTERED PRAWNS Japanese style tempura prawns with wakame salad, Japanese mayo & pickled ginger	16
SPICY CHICKEN RIBLETS (GF) Crispy fried tangy spiced chicken riblets with aioli and spring onion curls	15
MISO MAPLE PORK BAO BUNS (3) Crispy glazed pork belly served in a bao bun with spanish onion & fennel slaw	16

MAINS

SZECHUAN SQUID Seasoned crumbed squid with chips & salad	20
PORK BELLY (GF) Slow cooked Korean spiced pork belly, served with steamed rice & Chinese broccoli	26
TERIYAKI SALMON Teriyaki glazed salmon, pan seared & served on hokkien noodles with a honey soy broth	28
PORTERHOUSE STEAK Chargrilled porterhouse, cooked to your liking & served with potato wedges, seasonal greens & jus	29
PAPPARDELLE PRIMAVERA (V) Pappardelle tossed with Mediterranean style roast vegetables & shaved parmesan	21
CHORIZO PIZZA Chorizo, spanish onion, sundried tomato, olives & spinach on a napoli base topped with mozzarella	19
PRAWN PAPPARDELLE Prawns, chilli, garlic & spinach tossed with pappardelle, beurre blanc & topped with parmesan	30

\$20 CLASSICS

FISH & CHIPS Battered flat head tails with chips, salad & tartare	
CHICKEN PARMA Chicken schnitzel topped with napoli, ham & mozzarella, with chips & salad	
CHICKEN SCHNITZEL Crumbed chicken breast served with chips & salad	
BEEF BURGER Grilled wagyu beef burger with pickled cornichons, mustard, cheese, lettuce & aioli, served with chips	
VEGGIE BURGER (V) Veggie burger with lettuce, tomato, cheese & relish, served with chips	

SIDES

House fries, tomato sauce & aioli (V)	9
Seasoned potato wedges, sweet chilli & paprika aioli (V)	12
Chef's salad, carrot, cabbage, tomato, mixed lettuce & house dressing (GF,V)	8
Cos salad, pear, parmesan & walnuts tossed in a citrus mustard dressing (GF,V)	12

DESSERT

MUD CAKE (GF) Rich chocolate mud cake served with berry coulis & vanilla ice cream	9
PANNACOTTA (GF) Rosewater pannacotta with peach coulis, fresh mint & rosewater syrup	10
CHOCOLATE FOOL Decedent jumble of chocolate mousse, meringue, berries & fairy floss	10
LEMON TART Lemon curd, whipped cream & berry compote	10

GF - Gluten Friendly

V - Vegetarian