

THE GEEBUNG POLO CLUB

STARTERS and SHARE PLATES

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| Soup of the day with freshly baked bread | \$6.5 |
| Bread with oven roasted garlic or fresh basil pesto | \$4.5 |
| Grilled lamb cutlets served with a tomato and mint relish (min. 2) | \$5.5 ea |
| Salt and pepper calamari with rocket, cucumber and sweet paprika aioli | (S)\$14 / (L)\$18 |
| Dips served with Turkish bread | \$12 |
| Spring rolls of confit pork belly served with cucumber, spring onion and house made plum and apple sauce | \$13 |
| Corn chips served with melted mozzarella, sour cream, guacamole, jalapeños and tomato salsa | \$12.5 |
| with chilli beef | \$14 |
| Prawn pizza with garlic sauce, rocket and cherry tomatoes | \$14 |
| Pumpkin pizza with goat's cheese and onion marmalade | \$12 |
| Share plate with two lamb cutlets, calamari and dips | \$28 |

MAINS

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| Seared Yellow Fin tuna with a chickpea, spring onion and rocket salad with mint yoghurt | \$24 |
| Spinach and ricotta ravioli with roma tomatoes and shaved parmesan | \$18 |
| Caesar salad with crispy bacon, anchovies, poached egg, parmesan and garlic croutons | \$18 |
| Roasted beetroot, rocket, grilled asparagus, eggplant and toasted pine nut salad with a goat's cheese dressing | \$18 |
| Spaghetti tossed with prawns, garlic, parsley, cherry tomatoes and extra virgin olive oil | \$21.5 |
| Roasted pumpkin and sage risotto with shaved parmesan | \$17.5 |
| House-made sausages with roasted garlic mash and onion gravy | \$19.9 |
| 240g Hopkins River burger with cheese, fried onions, house pickles and chips | \$19.9 |
| Market fresh fish in a James Squire Golden Ale batter with chips and tartare sauce | M/P |
| Hand crumbed chicken parmigiana served with chips and a side salad | \$19.9 |
| Slow roasted lamb shoulder served with mash, mint sauce and steamed greens | \$25 |
| Steak, vegetable and red wine pie served with roasted garlic mash | \$21 |
| Moroccan spiced half chicken with grilled figs and vegetable cous cous | \$22 |
| Milk fed veal schnitzel with red coleslaw and caramelised lemon | \$24 |

STEAKS

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| 350g Hopkins River grass fed rump | \$24 |
| 300g Grass fed porterhouse | \$26 |
| 350g Hopkins River 110 day grain fed scotch fillet | \$33 |
| 400g Daylesford dry aged, grain fed T-bone | \$36 |

All steaks served with chips, salad and choice of green peppercorn sauce, café de Paris butter or mushroom sauce

SIDES

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| Mashed potato | \$6.5 |
| Steamed greens | \$6.5 |
| Rocket, parmesan and roasted pine nut salad | \$7.5 |
| Chips | \$6.5/ L\$8.5 |
| Wedges served w/ sweet chilli sauce and sour cream | \$7.5/ L\$9.5 |

DESSERTS

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| Glazed lemon tart with vanilla bean ice cream | \$9.5 |
| Baked Bombe Alaska with hot blackberry sauce | \$9.5 |
| Sticky date pudding with toffee sauce and cream | \$9.5 |
| Summer pudding served with a berry coulis and double cream | \$9.5 |
| Trio of ice creams | \$9.5 |