## Tasmania Golf Club RESTAURANT MENU

### ENTREE

Garlic Bread	\$10.00
<b>Thai-Style Coconut Crumbed Prawns (GFA)</b> Tender, crunchy prawns, fried and served with an Asian relish.	\$16.00
<b>Crispy House-Made Arancini (3)</b> Chefs' risotto balls, crumbed and golden fried (see spe menu for today's flavour).	<b>\$15.50</b> cials
<b>Szechuan Salt and Pepper Squid</b> (GFA) Flash fried squid tossed through mixed salad leaves, se cashew nuts and a black bean and fresh lime dressing.	\$16.00 erved with
Crispy Fried Chicken Wings(GFA)Crispy fried chicken wings, choice between:Gunpowder Spiced with Texan Dipping SauceAsian Spiced with Korean Mayonnaise.	\$15.50
<b>Vegetarian Grazing Board</b> Vegetarian Spring Roll, Falafel, Turmeric Tempura Mus House-Made Arancini, and Guacamole Toast.	<b>\$18.00</b> shroom,
<b>LIGHTER SERVES</b> Fish of the Day (GFA) Beer battered, panko crumbed, or pan seared. Served	S   L MP
chips and salad or vegetables.	with
chips and salad or vegetables.	521   \$34
chips and salad or vegetables. Tasmanian Scallops (GFA) Beer battered, panko crumbed, or pan seared. Served chips and salad or vegetables.	<b>521   \$34</b> with <b>520   \$27</b>

### PARMIGIANAS ALL (GFA)

<b>The Classic</b> Topped with ham, nap sauce, and cheese.	\$28   \$42
<b>Aussie</b> Topped with BBQ sauce, ham, cheese, and a fried eg	<b>\$28   \$42</b> <sup>g.</sup>
<b>Hawaiian</b> Topped with ham, nap sauce, pineapple, and cheese	\$28   \$42
<b>Mexican</b> Topped with corn chips, salsa, avocado, and cheese.	\$28   \$42

Cheesy Garlic Pide Loaf	\$10.50
<b>Turmeric Tempura Crispy Mushrooms (</b> <i>v</i> , v <b>G</b> , <b>GFA</b> ) White cap mushrooms coated with our turmeric and h batter, served with salad leaves, fresh tomato, and dri with balsamic caramel.	nerb
House-made Vegetarian Spring Rolls (V, VG, GFA)	\$15.50
Rice noodles cooked in soy, sweet chilli, and ginger win carrot and coriander.	th
<b>Garlic and Chilli Prawns</b> (GF) Pan-seared prawns tossed through a creamy garlic an chilli sauce, served with basmati rice.	<b>\$16.00</b> d fresh
<b>TGC Grazing Board</b> House-Made Arancini, Texan Chicken Wings, Turmeric Te Mushrooms, Szechuan Salt and Pepper Squid, and Lamb	•
<b>Asian Grazing Board</b> Spring Roll, Coconut Prawns, Asian Spiced Chicken Wi Char-Grilled Pork Rib, and Chicken Wonton.	<b>\$20.00</b> ngs,
GOURMET SALADS	
Cadia Drawas and Crisey Courid Calad (774)	ć 3.0. 0.0

Garlic Prawns and Crispy Squid Salad (GFA) \$30.00 Flash fried squid tossed through salad, with juicy, garlic prawns and drizzled with house-made sweet chilli dressing.

#### Harissa-spiced Chat Potatoes and Chorizo \$25.00 Salad (GFA, V available)

Spinach leaves, Spanish red onion, and fried chorizo tossed with harissa chats and topped with a fried egg.

Add Roasted Chicken Breast \$4 | Grilled Prawns \$5 | Squid \$5

#### Tempura Battered Mushrooms (V, VG, GFA) \$25.00

Market fresh mushrooms coated in our turmeric and herb batter, served with salad, fresh tomato, and drizzled with balsamic caramel.

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<b>Mediterranean</b> Topped with prosciutto, spinach, and feta.	\$30   \$42
<b>Did You Miss Breakfast?</b> Topped with bacon, hash brown, and egg.	\$30   \$42
<b>Volcano</b> Topped with spicy sauce, hot salami, jalapeno, black olive, and capsicum.	\$30   \$42
Seafood Chowder Topped with tartare béchamel, mixed seafood, and red onion.	\$32   \$45





CHICKEN | BEEE

# Tasmania Golf Club **RESTAURANT MENU**

MAINS				
Fettucine Carbonara (GFA)	\$26.00	Spinach and Po	tato Gnocchi	\$26.00
An all-time favourite, with smokey bacon, onion, parmesan		(GF, V or VG available)		
cheese, finished with egg and cracked pepper.			ler gnocchi pillows, scented with nutn prosciutto, parmesan, and toasted pir	
Add Chicken	+ \$4.00	cream sauce.	P, P,,	
Add Prawns	+ \$5.00	Add Chicken		+ \$4.0
	<b>h</b> a	Add Prawns		+ \$5.0
Hearty Mixed Grill (GFA)	\$36.00	Campfire Bee	r-Braised Lamb Shank (GE)	\$34.0
100g Porterhouse Steak, Pork Ribs, House-Made Lamb Sausage, Streaky Bacon, Battered Onion Rings, and a Fried Egg, served with chips and salad or vegetables.		<b>Campfire Beer-Braised Lamb Shank (GF)</b> \$34.00 Hearty and satisfying lamb shank braised with dark beer, and aromatic herbs, served on smashed potato and char-grilled vegetables, with a braising gravy reduction.		
Honey & Whisky Glazed Pork Ribs (GFA)	\$34.00	Eye Fillet Bee	ef Schnitzel (GFA)	\$38.0
Sweet and sticky, slow roasted pork ribs, served with crispy wedges and salad or vegetables.		-	order, served with chips and salad or	
SEAFOOD				
Market Fresh Fish of the Day (GFA)	MP		and Pepper Squid (GFA)	\$30.00
Beer battered, panko crumbed, or pan seared. Served and salad or vegetables.	with chips	•	cossed with roasted cashews, with a b essing, served with chips and salad.	lack
Tasmanian Scallops (GFA)	\$34.00	Garlic and Chilli Prawns (GF) \$30.0		\$30.00
Beer battered, panko crumbed, or pan seared. Served and salad or vegetables.	Pan-seared prawns tossed through a creamy garlic and fresh chilli sauce, served with basmati rice and salad.			
Seafood Assortment (GFA)	\$36.00	Seafood Ther	midor Bake (GFA)	\$34.00
rket fresh beer battered fish, salt and pepper squid, crumbed whys, and battered scallops, served with chips and salad or getables. Includes Tasmanian scallops, prawns, squid, fish, and mussels. Baked in a creamy English mustard sauce and topped with a gratinated cheese crumb. Served with chi and salad or vegetables.			nips	
TGC Sea	afood Chowdo	er <mark>(GFA)</mark> \$30	).00	
-		mussels, and prawns soup, served with to		
FROM TH	E GRILL			
200g Porterho	use Steak	(GFA)	\$34.00	
200g Scotch Fi	illet Steak	(GFA)	\$40.00	
200g Eye Fille	t Mignon	(GFA)	\$40.00	
Char-Grilled Ta	smanian Chick	ken Breast (GFA)	\$28.00	
All served with chips and sa	alad or vegetables	s, and the choice of t	he following sauces:	
	-	epper, Gravy, Diane		

