

BREAKFAST

8:00AM - 10:30AM

CONTINENTAL BREAKFAST (GF OPTION AVAILABLE)

A selection of cereals, toast and condiments with fruit juice, tea and coffee.

8 | 10

DIGGERS BREAKFAST

Your choice of poached, fried or scrambled eggs, served with rasher bacon, grilled tomato, sauteed mushrooms and fried hash brown, served on toast.

14 | 16

BACON & EGGS

Your choice of poached, fried or scrambled eggs served with rasher bacon on toast.

11 | 13

OMELETTE

3 egg omelette with smoky ham, mushroom and cheese.

12 | 15

EGGS BENEDICT

Poached eggs served with smoky ham on an English muffin, drizzled with hollandaise sauce.

14 | 16

EGGS FLORENTINE

Poached eggs and sauteed spinach on an English muffin, topped with hollandaise sauce.

14 | 16

VEGETARIAN BREAKFAST

Grilled tomato, sautéed mushrooms, spinach, fried hash brown, served on toast.

13 | 15

All Breakfast menu items include juice, regular tea & coffee.

Additions to menu items will incur an added cost.

KIDS PANCAKES

Pancakes with ice cream and maple syrup. Available for kids under 12 years.

FREE

KIDS CONTINENTAL

A selection of cereals, toast and condiments with fruit juice. Available for kids under 12 years.

FREE

HOT DRINKS

ESPRESSO

4 CUP | 5 MUG

ESPRESSO MACCHIATO

LONG MACCHIATO

LATTE

CAPPUCCINO

FLAT WHITE

LONG BLACK

CHAI LATTE

4.2 CUP | 5.5 MUG

HOT CHOCOLATE

4.6 CUP | 5.2 MUG

With marshmallows

BLACK TEA

3 CUP | 3.5 MUG

ENGLISH BREAKFAST TEA

EARL GREY TEA

CHAMOMILE TEA

PEPPERMINT TEA

POT OF TEA

5

Add soy milk

0.6

JUICES

3.5

ORANGE

APPLE

PINEAPPLE

TOMATO

WELCOME TO DIGGERS

LUNCH: 11.30am - 2.30pm

DINNER: from 5pm

Member \$ | Non Member \$

STARTERS

DINNER ROLL 1 | 1.1

GARLIC BREAD 4 | 5

SOUP OF THE DAY 7 | 8

CONE OF BEER BATTERED CHIPS 7 | 8

CONE OF WEDGES WITH SOUR CREAM 8 | 9

PESTO & PARMESAN CHEESE TOPPED SOUR DOUGH 8 | 9

SIDES

SEASONAL VEGETABLES 6 | 7

TRADITIONAL SIDE SALAD 5 | 6

KIDS' MEALS 7.50

Available for children 12yr & under.
All meals include a soft drink.

FISH WITH CHIPS OR VEGETABLES

SCHNITZEL WITH CHIPS OR VEGETABLES

SAUSAGES WITH CHIPS OR VEGETABLES

SPAGHETTI BOLOGNAISE

ROAST OF THE DAY

NUGGETS AND CHIPS

SENIORS MEALS 16 | 18

All meals are served with your choice of either soup or a dessert from our cake cabinet.

ROAST OF THE DAY

(GF OPTION AVAILABLE)

Served with seasonal vegetables and rich gravy.

BEER BATTERED FISH AND CHIPS

Our famous beer battered fish, served with your choice of beer battered chips and traditional side salad or seasonal vegetables with lemon and tartare sauce.

CHICKEN SCHNITZEL

Lightly crumbed, served with your choice of beer battered chips and traditional side salad or seasonal vegetables with gravy.

BANGERS AND MASH

Old school thick snags served with creamy mashed potato and onion gravy.

SPAGHETTI BOLOGNAISE

Traditional bolognaise meat sauce, with spaghetti pasta and freshly shaved parmesan cheese.

Please refer to our Daily Specials Board, located near the Servery, for additional meal options

LUNCH MENU 11.30am - 2.30pm

Member \$ | Non Member \$

HAM & CHEESE TOASTY 8 | 9

Toasted ham and cheese sandwich served with chips. Add tomato, onion, pineapple or extra cheese for 50c per extra filling.

STEAK SANDWICH 12 | 14

Toasted bread with a Scotch fillet steak, lettuce, tomato, mayo, caramelised onion, mushroom, cheese and fried egg served with chips.

CHICKEN WRAP 12 | 14

Tortilla wrap with lettuce, tomato, shredded cheese, chicken schnitzel, mayo and served with chips.

CLUB MULWALA BURGER 12 | 14

On a milk bun with a beef patty, lettuce, tasty cheese, tomato, fried egg, tomato sauce and served with chips.

HOT DRINKS 4 CUP | 5 MUG

ESPRESSO

ESPRESSO MACCHIATO

LONG MACCHIATO

LATTE

CAPPUCCINO

FLAT WHITE

LONG BLACK

CHAI LATTE 4.2 CUP | 5.5 MUG

HOT CHOCOLATE 4.6 CUP | 5.2 MUG

With marshmallows

BLACK TEA 3 CUP | 3.5 MUG

ENGLISH BREAKFAST TEA

EARL GREY TEA

CHAMOMILE TEA

PEPPERMINT TEA

POT OF TEA 5

Add soy milk 0.6

ROAST OF THE DAY 17 | 19 (GF OPTION AVAILABLE)

Served with seasonal vegetables and gravy.

CHICKEN SCHNITZEL 16 | 18

Lightly crumbed, served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.

CHICKEN PARMIGIANA 20 | 22

Breast schnitzel topped with Napoli sauce, smoked ham and golden melted cheese, served with beer battered chips and traditional side salad or seasonal vegetables.

PUMPKIN & SPINACH 16 | 18

TORTILLA (DF/V)

Spinach, warm pumpkin, pine nuts, onion and fetta cheese, all lightly dressed with a honey poppy seed dressing.

LIME PEPPER DUSTED SQUID 17 | 19

Lightly fried, served with beer battered chips and traditional garden salad and citrus mayonnaise.

BEER BATTERED FISH & CHIPS 17 | 18

Our famous beer battered fish and chips served with your choice of traditional side salad or seasonal vegetables with lemon and tartare sauce.

SPAGHETTI BOLOGNAISE 17 | 18

Chef's own slow cooked Italian style meat sauce, with spaghetti pasta and freshly shaved parmesan cheese.

PORTERHOUSE 200G 24 | 26 (GF OPTION AVAILABLE)

Cooked to your liking. Served with your choice of beer battered chips and traditional side salad or seasonal vegetables. Accompanied by your choice of sauce*.

*Sauce Choices:
Mushroom, Pepper, G/F Gravy, Gravy.

DINNER MENU Available from 5pm

Member \$ | Non Member \$

LIME PEPPER DUSTED SQUID 17 | 19

Lightly fried, served with beer battered chips and traditional garden salad with a citrus mayonnaise.

PUMPKIN & SPINACH

TORTILLA (DF/V) 17 | 19

Spinach, warm pumpkin, pine nuts, onion and feta cheese, all lightly dressed with a honey poppy seed dressing.

BEER BATTERED FISH & CHIPS 18 | 20

Our famous beer battered fish and chips served with your choice of traditional side salad or seasonal vegetables with lemon and tartare sauce.

ROAST OF THE DAY 18 | 20

(GF OPTION AVAILABLE)

Served with seasonal vegetables and gravy.

SPAGHETTI BOLOGNAISE 18 | 20

Chef's own slow cooked Italian style meat sauce, with spaghetti pasta and fresh shaved parmesan cheese.

PORK BELLY SALAD 18 | 20

Crisp pork belly pieces arranged in an Asian style salad, with fried noodles and chilli mayonnaise

CHICKEN SCHNITZEL 20 | 22

Lightly crumbed, served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.

CHICKEN PARMIGIANA 23 | 25

Breast schnitzel topped with Napoli sauce, smoked ham & golden melted cheese. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables.

PORK CUTLET WITH APPLE 24 | 26

Succulent Pork Cutlet with baked apple and topped with a sweet apple glaze, served with your choice of beer battered chips and traditional garden salad or seasonal vegetables.

OVEN BAKED SALMON (GF) 25 | 28

Oven baked salmon fillet, served with beer battered chips and garden salad or seasonal vegetables, served with salsa verde dressing sauce

SMOKY PORK RIBS (GF OPTION AVAILABLE) 25 | 28

Pork racks marinated in chef's own BBQ Plum sauce, slow cooked to tender and served with your choice of battered chips and traditional side salad or vegetables.

PORTERHOUSE 200G (GF OPTION AVAILABLE) 25 | 28

Char grilled and cooked to your liking. Served with your choice of beer battered chips and traditional side salad or seasonal vegetables. Accompanied by your choice of sauce*.

SCOTCH FILLET STEAK 300G (GF OPTION AVAILABLE) 30 | 33

Char grilled and cooked to your liking. Served with your choice of beer battered chips and traditional side salad or seasonal vegetables. Accompanied by your choice of sauce*.

*Sauce Choices:
Mushroom, Pepper, G/F Gravy, Gravy.

ClubMulwala



DIGGERS

MONDAY

Steak Night	\$12*	\$16
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TUESDAY

Rib Night	\$12*	\$16
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WEDNESDAY

Schnitzel Night	\$12*	\$16
or Parma Night	\$16*	\$20

THURSDAY

Pizza Night	\$10*	\$14
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FRIDAY

Steak Sandwich Lunch	\$10*	\$12.5
Fish & Chips Night	\$10*	\$14

SATURDAY

Steak Sandwich Lunch	\$10*	\$12.5
Schnitzel & Schooner Night	\$15*	\$19

SUNDAY

2 Course Roast	\$14*	\$18
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* Members Price

Open 7 days

Breakfast 8am - 10.30am, Lunch 11.30am - 2.30pm

Dinner from 5pm

Correct at time of printing - May be subject to change

RED WINES

DE BORTOLI LORIMER SHIRAZ Bilbul, NSW	6 22
DE BORTOLI LORIMER CABERNET MERLOT Bilbul, NSW	6 22
LAMBRUSCO DELLEMILIA Italy	6 22
ST HUBERTS THE STAG ROSE Nurioopta, SA	6 22
DE BORTOLI PINOT NOIR Yarra Valley, VIC	7.5 27
WOLF BLASS RED LABEL SHIRAZ CABERNET SAUVIGNON Nurioopta, SA	7.6 26
BULLER BELLADEER CABERNET SAUVIGNON Rutherglen, VIC	7.7 33
JAMIESONS RUN CABERNET SHIRAZ MERLOT Coonawarra, SA	8 31
CLARE VALLEY ANNIE'S LANE SHIRAZ Clare Valley, SA	8.2 33
BROWN BROTHERS WINE MAKER'S SERIES SHIRAZ Heathcote, VIC	8.5 35
GAPSTED HIDDEN STORY CABERNET SAUVIGNON Myrtleford, VIC	24
RUTHERGLEN ESTATE SHIRAZ DURIF Rutherglen, Vic	25
BAROSSA VALLEY SHIRAZ Barossa Valley, SA	34
CAMPBELL'S SHIRAZ DURIF Rutherglen, VIC	36
STANTON & KILLEEN SHIRAZ DURIF Rutherglen, VIC	36
CAMPBELL'S BOBBIE BURNS SHIRAZ Rutherglen, VIC	38
SALTRAMS PEPPERJACK SHIRAZ Barossa Valley, SA	40



Wine List

WHITE WINE

DE BORTOLI LORIMER CHARDONNAY Bilbul, NSW	6 22
DE BORTOLI LORIMER SEMILLON SAUVIGNON BLANC Bilbul, NSW	6 22
DE BORTOLI WILLOWGLEN MOSCATO Riverina, NSW	6 22
GAPSTED RIESLING King Valley, VIC	6.9 24
BROWN BROTHERS CROUCHEN RIESLING Milawa, VIC	6.9 24
BROWN BROTHERS MOSCATO Milawa, VIC	7.6 27
DE BORTOLI WINDY PEAK PINOT GRIGIO King Valley, VIC	7.8 28
MARLBOROUGH OYSTER BAY SAUVIGNON BLANC Marlborough, NZ	8.6 33
T'GALLANT CAPE SCHANCK PINOT GRIGIO Morning Peninsula, VIC	30
MARLBOROUGH SECRET STONE SAUVIGNON BLANC Marlborough, NZ	31
MARLBOROUGH SECRET STONE PINOT GRIS Marlborough, NZ	31
MARLBOROUGH OYSTER BAY CHARDONNAY Marlborough, NZ	33
STANTON AND KILLEEN CHARDONNAY Rutherglen, VIC	33

SPARKLING WINES

WILLOWGLEN CHAMPAGNE Bilbul, NSW	6 22
BROWN BROTHERS SPARKLING MOSCATO ROSA 200ml Bottle Milawa, VIC	8.2
BROWN BROTHERS NV PROSECCO PICCOLO 200ml Bottle Milawa, VIC	8.2
BROWN BROTHERS PROSECCO ROSE PICCOLO 200ml Bottle Milawa, VIC	8.2
YELLOWGLEN YELLOW PICCOLO 200ml Bottle Nuriootpa, SA	8.2
T'GALLANT PROSECCO Main Ridge, VIC	27
YELLOWGLEN YELLOW Nuriootpa, SA	28
JANZ PREMIUM CUVÉE SPARKLING Pipers Book, TAS	36

FORTIFIED

ROYAL RESERVE	2.6 G
CLUBMULWALA VINTAGE PORT	4 G
BROWN BROTHERS TAWNY PORT	5.6 G
PENFOLDS CLUB PORT	5.6 G
HANDWOODS GRAND TAWNY	5.6 G



Premium Cocktails

\$16|\$16.50

Black Russian

Kahlua & Vodka shaken with ice and poured into a short glass. Topped with Cola

Brandy Alexander

Grand Marnier, Dark Crème Decacao & Cream. Shaken with Ice and strained into a Martini Glass.

Americano

Campari & Sweet Vermouth Poured over Ice & Topped With Soda Water. Garnished with a slice of orange

Spiked Iced Coffee

Baileys, Kahlua, Espresso coffee & milk. Mixed with ice and served in a high ball glass topped with whipped cream

Mudslide

Baileys, Kahlua, Butterscotch schnapps & a dash of milk. Blended & poured into a martini glass

Butterscotch Truffle Martini

Butterscotch Schnapps, Crème cacao, Vanilla vodka & a dash of cream. Shaken with ice & poured into a martini glass

Espresso Martini

Kahlua, Vodka & Espresso. Mixed with ice & poured into a martini glass

Cherry Ripe Martini

Cherry Brandy, Crème de cacao, vanilla vodka and a dash of cream. Shaken with ice and strained into a martini glass

Mai Tai

Bacardi, Dark rum, Cointreau, pineapple juice and a dash or grenadine. Shaken and served in a high ball glass with dark rum float

Blue Hawaiian

Malibu, Bacardi, Blue curacao & pineapple juice. Shaken with ice and served in a cocktail glass

Long Island Iced Tea \$18|\$18.50

Vodka, Gin, Bacardi, Cointreau, Tequila, Lime Juice & Coke. Mixed with ice & poured into a cocktail glass



ClubMulwala's

Cocktail Menu



Basic Cocktails

\$10.50|\$11

Tequila Sunrise

Tequila, orange juice and a dash of Grenadine. Served in a cocktail glass

Cold Shower

Crème De Menthe poured over ice and topped with soda water in a high ball glass

Pimm's Cup

Pimm's, lemonade and sliced fruit served mixed in a high ball glass

Moscow Mule

Vodka, Lime juice, Ginger ale and fresh lime. Mixed together and served in a high ball glass

Mimosa \$11.50|\$12

Champagne, Cointreau & orange juice served in a champagne flute

Liqueur Coffee's

\$10.50|\$11



Bailey's Coffee

Bailey's Irish Cream mixed with hot coffee and topped with whipped cream

Roman Coffee

Galliano mixed with hot coffee and topped with whipped cream

Mexican Coffee

Kahlua mixed with hot coffee and topped with whipped cream

Jamaican Coffee

Dark rum & Kahlua mixed with hot coffee and topped with whipped cream

Irish Coffee

Irish Whiskey mixed with hot coffee and topped with whipped cream



Traditional Cocktails

\$13|\$13.50



Golden Dream

Vanilla Galliano, Cointreau, orange juice & a dash of cream. Shaken with ice and strained into a martini glass

Pina Colada

Malibu, Bacardi, Cream, Pineapple Juice.
Blended & poured into a Cocktail Glass

Orange Sun Kiss

Vodka & White Curacao poured over ice, topped with orange juice & a dash of raspberry cordial. Garnished with a slice of orange

Pink Panther

Butterscotch Schnapps, Vanilla Vodka, Milk & a dash of Grenadine.
Mixed with ice and served in a high ball glass topped with whipped cream

Strawberry Daiquiri

Bacardi, Strawberries, Ice & a dash of lime juice. Blended together to make a frozen drink and served in a cocktail glass

Midori Melon Ball

Midori & Vodka poured over ice and topped with orange juice. Served in a cocktail glass

Midori Illusion

Bacardi, Cointreau, Midori & Pineapple Juice.
Mixed with ice & poured into a Cocktail Glass



Traditional Cocktails

\$13|\$13.50



Fruit Tingle

Blue Curacao, Vodka, Lemonade & a dash of Grenadine. Mixed with ice & poured into a cocktail glass

Bloody Mary

Vodka, tomato juice, Worcestershire sauce & Tabasco sauce. Mixed with ice & poured into a high ball glass

Margarita

Tequila, Cointreau & Lemon Juice.
Mixed with ice & poured into a martini Glass

Grass Hopper

Green crème de menthe, white crème de cacao and cream. Shaken with ice and strained into a martini glass

Blue Lagoon

Blue Curacao, Vodka & Lemonade. Mixed together in a high ball glass with ice



Harvey Wallbanger

Vodka, Vanilla Galliano & orange juice. Vodka and orange juice mixed in a high ball glass and served with a Galliano float

