

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, sautéed mushrooms, baked beans 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

BELGIAN WAFFLES

Belgian Waffles served with maple syrup and vanilla ice cream.

12 | 14

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 sautéed spinach on an English muffin, topped with hollandaise sauce.

14 | 16

VEGETARIAN BREAKFAST

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

13 | 15

KIDS WAFFLE

FREE

Belgian Waffle served with maple syrup and vanilla ice cream.

KIDS CONTINENTAL

FREE

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

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

All Breakfast menu items include juice, regular tea & coffee. Additions to menu items will incur an added cost.

Member | Non Member

WELCOME TO DIGGERS

LUNCH: 11.30am - 2.30pm

DINNER: from 5pm

Member \$ | Non Member \$

STARTERS

DINNER ROLL .50 | .70

GARLIC BREAD 4 | 5

ADD CHEESE EXTRA 50c

SOUP OF THE DAY 7 | 8

CONE OF WEDGES WITH
SWEET CHILLI & SOUR
CREAM 8 | 9

TOMATO, ONION & BASIL
TOPPED SOURDOUGH WITH
BALSAMIC ONION 8 | 9

SIDES

SEASONAL VEGETABLES 6 | 7

GARDEN SALAD 5 | 6

CONE OF BEER BATTERED
CHIPS 7 | 8

KIDS' MEALS 7.50

Available for children 12yr & under.
All meals include a soft drink or slushy
or ice cream.

FISH WITH CHIPS OR VEGETABLES

SCHNITZEL WITH CHIPS OR
VEGETABLES

SPAGHETTI BOLOGNAISE

ROAST OF THE DAY WITH CHIPS OR
VEGETABLES (GF)

NUGGETS AND CHIPS

HOT DOG AND SAUCE WITH CHIPS

CALAMARI WITH CHIPS OR
VEGETABLES

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)

Served with your choice of seasonal
vegetables, or beer battered chips
and traditional Garden Salad, with
rich gravy.

BEER BATTERED BASA

Served with your choice of beer
battered chips and traditional Garden
Salad or seasonal vegetables with
lemon and tartare sauce.

CHICKEN SCHNITZEL

Succulent breast schnitzel, served
with your choice of beer battered
chips and traditional Garden Salad,
or seasonal vegetables with rich
gravy.

BANGERS AND MASH (GF)

Locally sourced thick snags served
with creamy mashed potato and
onion gravy.

SPAGHETTI BOLOGNAISE

Traditional bolognese sauce served
on spaghetti pasta and topped with
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 13 | 15

Toasted sourdough with steak, lettuce, caramelised red wine onions, tomato, cheese, and basil mayo. Served with beer battered chips.

CHICKEN WRAP 12 | 14

Tortilla wrap with chicken schnitzel, lettuce, tomato, shredded cheese and mayo. Served with beer battered chips.

BEEF BURGER 12 | 14

Milk bun roll with a juicy beef patty, sriracha mayo, cheese, lettuce and battered onion rings. Served with beer battered chips.

ROAST ROLL 12 | 14

Roast of the Day in a toasted milk bun with rich gravy and cheese. Served with beer battered chips.

POTATO GNOCCHI (V) 18 | 20

Blanched and then pan-fried through roasted pumpkin and creamy pesto sauce. Topped with fried leek and parmesan cheese.

SPAGHETTI BOLOGNAISE 18 | 20

Traditional bolognese sauce served on spaghetti pasta, topped with shaved parmesan cheese.

LIME PEPPER DUSTED SQUID 18 | 21

Lightly fried, served with beer battered chips and traditional Garden Salad, with citrus mayonnaise.

BEER BATTERED BASA 18.5 | 21

Beer battered in house Basa fillets, served with beer battered chips and traditional Garden Salad or seasonal vegetables, lemon and tartare sauce.

ROAST OF THE DAY (GF) 18.5 | 21

Served with your choice of beer battered chips and traditional Garden Salad, or seasonal vegetables with rich gravy.

CHICKEN SCHNITZEL 20 | 22

Succulent breast schnitzel, served with your choice of beer battered chips and traditional Garden Salad, or seasonal vegetables.

CHICKEN PARMIGIANA 24 | 26

Succulent breast schnitzel, topped with the Club's own Napoli sauce, ham, and golden grilled cheese to finish. Served with your choice of beer battered chips and traditional Garden Salad or seasonal vegetables.

PORTERHOUSE 200G (GF) 27 | 30

Char-grilled and cooked to your preference, served with your choice of beer battered chips and Garden salad or seasonal vegetables, topped with your choice of sauce.*

***Sauce Choices:**

Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter.

DINNER MENU Available from 5pm

Member \$ | Non Member \$

SPAGHETTI BOLOGNAISE 18 | 20

Traditional bolognese sauce served on spaghetti pasta, topped with shaved parmesan cheese.

VEGETABLE STIR FRY (V)(GF) 18 | 20

Chef's seasonal Vegetable blend, wok-tossed through a sweet chilli and soy sauce, served with fragrant Jasmine Rice.

POTATO GNOCCHI (V) 18 | 20

Blanched and then pan-fried through a roasted pumpkin and creamy pesto sauce and topped with fried leek and parmesan cheese.

LIME PEPPER DUSTED SQUID 18 | 21

Lightly fried, served with beer battered chips and traditional Garden Salad, with citrus mayonnaise.

BEER BATTERED BASA 18.5 | 21

Beer battered in house Basa fillets, served with beer battered chips and traditional Garden Salad or seasonal vegetables, lemon and tartare sauce.

ROAST OF THE DAY (GF) 18.5 | 21

Served with your choice of beer battered chips and traditional Garden Salad, or seasonal vegetables with rich gravy.

CHICKEN SCHNITZEL 20 | 22

Succulent breast schnitzel, served with your choice of beer battered chips and traditional Garden Salad, or seasonal vegetables.

CHICKEN PARMIGIANA 24 | 26

Succulent breast schnitzel, topped with the Club's own Napoli sauce, ham, and golden grilled cheese to finish. Served with your choice of beer battered chips and traditional Garden Salad, or seasonal vegetables.

PORK RIBS 25 | 28

Dry rubbed Cajun & Paprika Pork Ribs rested over beer-battered chips and dressed with a Ranch-style dressing.

SNAPPER STACKER (GF) 27 | 29

Delicate Snapper rested over grilled sourdough and arranged with a corn salsa salad, drizzled with lemon dressing

SEAFOOD PLATE 28 | 30

An assortment of your favourite seafood items including beer battered Basa, Prawns, Scallops and dusted lime pepper Squid. Served with beer battered chips and traditional Garden Salad.

PORTERHOUSE 200G (GF) 27 | 30

Char grilled and cooked to your preference, served with your choice of beer battered chips and Garden Salad or seasonal vegetables, topped with a sauce of your choice.*

SCOTCH FILLET 300G (GF) 33 | 36

Char grilled and cooked to your preference, served with your choice of beer battered chips and Garden Salad or seasonal vegetables, topped with a sauce of your choice.*

RUMP 500G (GF) 40 | 45

Char grilled and cooked to your preference, served with your choice of beer battered chips and Garden Salad or seasonal vegetables, topped with a sauce of your choice.*
(Not available Monday evenings)

*Sauce Choices:

Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter.

ClubMulwala



DIGGERS

MONDAY

Steak Night	\$12*	\$16
-------------	-------	------

TUESDAY

Rib Night	\$12*	\$16
-----------	-------	------

WEDNESDAY

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

THURSDAY

Pasta Night	\$10*	\$14
-------------	-------	------

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
----------------	-------	------

* 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 Nuriootpa, 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

