

# Breakfast at DIGGERS

8.00am - 10.30am

V: Vegan  
GF: Gluten Free  
GFA: Gluten Free Option Available

Member | Non Member

## CONTINENTAL BREAKFAST (GFA)

A selection of cereals, toast & condiments with fruit juice, tea & coffee. 8 | 10

## BACON & EGG ROLL

Grilled bacon and egg, with cheese and BBQ sauce, in a toasted roll. 10 | 13

## DIGGERS BREAKFAST

Your choice of poached, fried or scrambled eggs, served with bacon, grilled tomato, sauteed mushrooms & fried hash brown, served on toast. 14 | 16

## BACON & EGGS

Your choice of poached, fried or scrambled eggs, served with bacon on toast. 11 | 13

## BELGIAN WAFFLES

Belgian Waffles served with maple syrup & vanilla ice cream. 12 | 14

## OMELETTE

3 egg omelette with smokey ham, mushroom & cheese. 12 | 15

## EGGS BENEDICT

Poached eggs served with smokey ham on an English muffin, drizzled with hollandaise sauce. 14 | 16

## EGGS FLORENTINE

Poached eggs & sauteed spinach on an English muffin topped with hollandaise sauce. 14 | 16

## VEGETARIAN BREAKFAST

Grilled tomato, sauteed mushrooms, spinach & fried hash brown, served on toast 13 | 15

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

## KIDS WAFFLE (Under 12 years) FREE

Belgian Waffle served with maple syrup and vanilla ice cream.

## KIDS CONTINENTAL (Under 12 years)

A selection of cereals, toast & condiments with fruit juice. FREE

## KIDS BACON & EGG (Under 12 years)

1 egg (poached, scrambled or fried) and 1 rasher of bacon. \$7.5



## ESPRESSO

4 CUP | 5 MUG

## ESPRESSO MACCHIATO

## LONG MACCHIATO

## LATTE

## CAPPUCINO

## FLAT WHITE

## LONG BLACK

CHAI LATTE 4.2 CUP | 5.5 MUG

HOT CHOCOLATE 4.6 CUP | 5.2 MUG

BLACK TEA 3 CUP | 3.5 MUG

## ENGLISH BREAKFAST TEA

## EARL GREY TEA

## CHAMOMILE TEA

## PEPPERMINT TEA

POT OF TEA 5

Add Soy Milk, Lactose Free, Almond Milk or Oat Milk .60

JUICES 4

Apple, Pineapple, Orange or Tomato



Member | Non Member

# Lunch at DIGGERS

11.30am - 2.30pm

## BREADS & SOUP

### DINNER ROLL

50c | 80c

### GARLIC BREAD

6 | 7.5

Add cheese 50c extra

### SOUP OF THE DAY

7 | 9

See our Menu Board for details.

Served with a bread roll

## KIDS MEALS

All \$7.50

Available for children 12 years & under.

All meals include a soft drink or slushy or ice-cream

### I DON'T KNOW

Fish with chips or vegetables

### I'M NOT HUNGRY

Schnitzel with chips or vegetables

### I DON'T CARE (GFA)

Roast of the Day with chips or vegetables

### I'LL HAVE WHAT THEY'RE HAVING

Spaghetti Bolognaise

### I DON'T LIKE IT

Nuggets & Chips

### CAN WE GO NOW

Sausages with Chips or Vegetables

## SIDES

### SEASONAL VEGETABLES

6 | 8

### GARDEN SALAD

6 | 8

### CHIPS

7 | 10

### WEDGES

8 | 11

Seasoned wedges served with sweet chilli dipping sauce & sour cream.

## SENIORS MEALS

All meals served with your choice of Today's Soup of the Day or Dessert from the Cake Cabinet

16 | 19

### ROAST OF THE DAY (GFA)

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

### BEER BATTERED BASA

16 | 19

Served with your choice of chips & traditional Garden Salad or seasonal vegetables, lemon & tartare sauce.

### BANGERS & MASH (GF)

16 | 19

Aussie favourite - thick snags served with creamy mashed potato and onion gravy.

### CHICKEN SCHNITZEL

16 | 19

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

### SPAGHETTI BOLOGNAISE

16 | 19

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

### SENIORS PARMA

18 | 21

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

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# Lunch at DIGGERS

11.30am - 2.30pm  
Member | Non Member

V: Vegan  
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## HAM & CHEESE TOASTY 7 | 10

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

## CHICKEN WRAP 13 | 16

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

## ROAST ROLL 15 | 18

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

## STEAK SANDWICH 16 | 20

Toasted sourdough with steak, lettuce, tomato & caramelised onions & mayo. Served with chips.

## CHICKEN SCHNITZEL 16 | 19

### BURGER

Crisp bun with chicken schnitzel, lettuce, tomato, bacon, pineapple, cheese & mayo. Served with chips

## CLUBMULWALA 16 | 19

### BEEF BURGER

Crisp bun with juicy beef patty, cheese, lettuce, sriracha mayo & battered onion rings. Served with chips.

## WARM VEGETABLE SALAD (V) (GF) 18 | 22

Chef's selection of roasted vegetables, tossed through with spinach, chickpeas and pinenuts and drizzled with a wholegrain mustard dressing.

## WARM BEEF SALAD (GFA) 19 | 22

Mixed salad leaves, julienne vegetables, fried shallots & noodles, arranged together with fresh mint and coriander, finished with a chilli lime and soy style dressing. Add Beef \$5

## BEER BATTERED BASA 18 | 22

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

## SPAGHETTI BOLOGNAISE 18 | 22

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

## ROAST OF THE DAY (GFA) 19 | 23

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

## CHICKEN SCHNITZEL 19 | 23

Succulent breast schnitzel, served with your choice of chips & traditional Garden Salad, or seasonal vegetables, and sauce.\*

## LIME PEPPER DUSTED SQUID (GFA) 21 | 24

Lightly fried, served with chips & traditional Garden Salad, with lemon and the Club's own tartare sauce.

## CHICKEN PARMIGIANA 24 | 28

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

## PORTERHOUSE 200G (GFA) 29 | 33

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

\*Sauce choices: Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter



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# Dinner at DIGGERS

Dinner from 5pm  
Member | Non Member

## BREADS & SOUP

**DINNER ROLL** 50c | 80c

**GARLIC BREAD** 6 | 7.5

Add cheese 50c extra

**SOUP OF THE DAY** 7 | 9

See our Menu Board for details.

Served with a bread roll

**KIDS MEALS** All \$7.50

Available for children 12 years & under.

All meals include a soft drink or slushy or ice-cream

**I DON'T KNOW**

Fish with chips or vegetables

**I'M NOT HUNGRY**

Schnitzel with chips or vegetables

**I DON'T CARE (GFA)**

Roast of the Day with chips or vegetables

**I'LL HAVE WHAT THEY'RE HAVING**

Spaghetti Bolognaise

**I DON'T LIKE IT**

Nuggets & Chips

**CAN WE GO NOW**

Sausages with Chips or Vegetables

## SALADS

**WARM VEGETABLE SALAD (V) (GF)**

Chef's selection of roasted vegetables 18 | 22  
tossed through with spinach, chickpeas and  
pinenuts. Drizzled with a wholegrain  
mustard dressing.

**WARM BEEF SALAD (GFA)** 19 | 22

Mixed salad leaves, julienne vegetables, fried  
shallots & noodles, arranged together with  
fresh mint & coriander, finished with a chilli  
lime and soy style dressing. Add beef \$5

**PORK BELLY SALAD** 19 | 22

Crispy pork belly pieces, arranged with salad  
leaves, and shaved slaw mix, finished with a  
honey soy drizzle.

## SENIORS MEALS (GFA)

All meals served with your choice of Today's  
Soup of the Day or Dessert from the Cake  
Cabinet

**ROAST OF THE DAY (GFA)** 16 | 19

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

**BEER BATTERED BASA** 16 | 19

Served with your choice of chips & traditional  
Garden Salad or seasonal vegetables,  
lemon & tartare sauce.

**BANGERS & MASH (GF)** 16 | 19

Aussie favourite - thick snags served with  
creamy mashed potato and onion gravy.

**CHICKEN SCHNITZEL** 16 | 19

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

**SPAGHETTI BOLOGNAISE** 16 | 19

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

**SENIORS PARMA** 18 | 21

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

## SIDES

**SEASONAL VEGETABLES** 6 | 8

**GARDEN SALAD** 6 | 8

**CHIPS** 7 | 10

**WEDGES** 8 | 11

Lightly seasoned potato wedges served with  
sweet chilli and sour cream.

# Dinner at DIGGERS

From 5pm

V: Vegan  
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Option Available

## LIGHTER OPTIONS

**DUCK SPRING ROLLS (4)** 12 | 15

**CRUMBED PRAWNS** 14 | 17

Lightly crumbed prawns (8) served with tartare sauce & lemon

**PORK BELLY BITES** 14 | 17

Crisp pork belly bites (6) arranged with a sweet cherry reduction

**FRIED CHICKEN NIBBLES** 14 | 17

Fried chicken bites (10) tossed through a sticky chilli, soy, garlic & lemon sauce.

**FRIED SQUID** 14 | 17

Flash-fried squid arranged with a sriracha mayo

## SEAFOOD

**BEER BATTERED BASA** 19 | 22

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

**LIME PEPPER DUSTED SQUID (GFA)** 21 | 24

Lightly fried, served with chips & traditional Garden Salad, lemon and Club's own Tartare sauce.

**BAKED LEMON & DILL SALMON (GF)** 30 | 33

Delicate salmon portion, topped with Dill Butter and lemon, served with chips & traditional Garden Salad or seasonal vegetables.

**BARRAMUNDI** 30 | 33

Lemon pepper barramundi, served with chips and traditional Garden Salad or seasonal vegetables and lemon.

\*Sauce choices: Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter

## CLUB FAVOURITES

**STIR FRY (V) (GF)** 18 | 21

Chilli soy seasonal vegetable stir fry with fragrant rice. Add Beef: \$5 extra

**SPAGHETTI BOLOGNAISE** 18 | 22

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

**ROAST OF THE DAY (GFA)** 19 | 23

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

**BEEF OR CHICKEN SCHNITZEL & PARMAS** 19 | 23

Succulent chicken breast schnitzel or crumbed topside beef schnitzel. Served with your choice of chips & traditional Garden Salad, or seasonal vegetables, and sauce\*, or dress it up with these options ...

**PARMIGIANA** 24 | 28

Topped with the Club's own Napoli sauce, ham, and golden grilled cheese to finish.

**HAWAIIAN PARMIGIANA** 25 | 28

Topped with the Club's own Napoli sauce, ham, pineapple & golden grilled cheese.

**PORK RIBS** 25 | 28

Tender BBQ plum-glazed pork ribs, served with your choice of chips & traditional Garden Salad or seasonal vegetables.

## FROM THE GRILL

**PORTERHOUSE 200G (GFA)** 29 | 33

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

**SCOTCH FILLET 300G (GFA)** 36 | 40

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

**RUMP 500G (GFA)** 40 | 45

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

# DIGGERS

AFFORDABLE,  
QUALITY DINING  
OPEN DAILY FROM 8AM  
BALCONY VIEWS

*Daily Dinner Specials from 5pm*

## MONDAY

STEAK NIGHT    \$12\*    \$16

## TUESDAY

RIBS NIGHT    \$12\*    \$16

## WEDNESDAY

CHICKEN SCHNITZEL NIGHT    \$12\*    \$16  
CHICKEN PARMA NIGHT    \$16\*    \$20

## THURSDAY

SENIORS SPECIAL NIGHT    \$10\*    \$12.50

## FRIDAY & SATURDAY LUNCH

STEAK SANDWICH    \$10\*    \$12.50

## FRIDAY

FISH & CHIPS NIGHT    \$10\*    \$14

## SATURDAY

CHICKEN SCHNITZEL & POT NIGHT    \$15\*    \$19

## SUNDAY LUNCH & DINNER

2 COURSE ROAST    \$14\*    \$18

\*Member Price | Non Member Price

Diggers Open 7 Days

Breakfast 8am - 10.30am

Lunch 11.30am - 2.30pm

Dinner from 5pm



# WINE LIST

## SPARKLING WINES



WILLOWGLEN BRUT CUVÉE BILBUL, NSW	6.5	26
BROWN BROTHERS NV PROSECCO PICCOLO MILAWA, VIC	8.5	
BROWN BROTHERS PROSECCO ROSE PICCOLO MILAWA VIC	8.5	
YELLOWGLEN YELLOW PICCOLO SMYTHESDALE, VIC	8.5	
SQUIRES BIRD SERIES PROSECCO ESMOND, VIC		35
JANSZ PREMIUM CUVÉE SPARKLING TAMAR VALLEY, TAS		38
GEORG JENSEN HALLMARK CUVÉE TAS		50

## WHITE WINES



DE BORTOLI WILLOWGLEN MOSCATO RIVERINA, NSW	6.5	10.5	26
BROWN BROTHERS MOSCATO MILAWA, VIC	8	13	32
BROWN BROTHERS CROUCHEN RIESLING MILAWA, NSW	7	12	28
GAPSTED RIESLING KING VALLEY, VIC	7	12	28
WINDY PEAK PINOT GRIGIO KING VALLEY, VIC	8	13	32
SQUIRES BIRD SERIES PINOT GRIGIO ESMOND, VIC			35
SECRET STONE PINOT GRIS MARLBOROUGH, NZ	9	15	36
DE BORTOLI LORIMER SEMILLON SAUVIGNON BLANC BILBUL, NSW	6.5	10.5	26
SECRET STONE SAUVIGNON BLANC MARLBOROUGH, NZ	9	15	36
OYSTER BAY SAUVIGNON BLANC MARLBOROUGH, NZ			36
DE BORTOLI LORIMER CHARDONNAY BILBUL, NSW	6.5	10.5	26
PEPPERJACK CHARDONNAY BAROSSA VALLEY, SA	10	16.5	40



# WINE LIST

## ROSE' WINES

ST HUBERTS THE STAG ROSE  
YARRA VALLEY, VIC

SQUEALING PIG PINOT NOIR ROSE  
MARLBOROUGH, NZ

PEPPERJACK GRENACHE ROSE  
BAROSSA VALLEY, SA



6.5



10.5



26

8.5

13.5

34

40

## RED WINES

DE BORTOLI PINOT NOIR  
YARRA VALLEY, VIC

THE STAG PINOT NOIR  
YARRA VALLEY, VIC

GAPSTEAD HIGH COUNTRY PINOT NOIR  
MYRTLEFORD, VIC

DE BORTOLI LORIMER CABERNET MERLOT  
RIVERINA, NSW

BULLER'S BALLADEER CABERNET SAUVIGNON  
RUTHERGLEN, VIC

PEPPERJACK CABERNET SAUVIGNON  
BAROSSA VALLEY, SA

RUTHERGLEN ESTATE SHIRAZ DURIF  
RUTHERGLEN, VIC

STANTON & KILLEEN SHIRAZ DURIF  
ESMOND, VIC

SQUIRES BIRD SERIES DURIF  
ESMOND, VIC

DE BORTOLI LORIMER SHIRAZ  
RIVERINA, NSW

ANNIE'S LANE SHIRAZ  
CLARE VALLEY, SA

BROWN BROTHER'S WINE MAKERS SERIES SHIRAZ  
HEATHCOTE, VIC

CAMPBELLS BOBBIE BURNS SHIRAZ  
RUTHERGLEN, VIC

SALTRAMS PEPPERJACK SHIRAZ  
BAROSSA VALLEY, SA



8



13



32

10

16.5

40

35

6.5

10.5

26

8

13

32

10

16.5

40

25

36

8.5

13.5

34

6.5

10.5

26

34

9

15

36

38

10

16.5

40

## FORTIFIED

CLUBMULWALA VINTAGE PORT

BROWN BROTHERS TAWNY PORT

PENFOLDS CLUB PORT

HANDWOOD GRAND TAWNY PORT



5.5

6

6

6

# ClubMulwala





## 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

