

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) FREE

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

KIDS BACON & EGG (Under 12 years) FREE

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

Drinks

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, 60

Almond Milk or Oat Milk

JUICES 4

Apple, Pineapple, Orange or

Tomato

Welcome

Member | Non Member

BREADS & SOUP

DINNER ROLL 1 | 1.3

GARLIC BREAD 7.5 | 9.5

Add cheese 50c extra

SOUP OF THE DAY 7.5 | 10

See our Menu Board for details.

Served with a bread roll

KIDS MEALS

Available for children 12 years & under.

All meals include a soft drink 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 Bolognese

I DON'T LIKE IT

Nuggets & Chips

SIDES

SEASONAL VEGETABLES 6 | 9

GARDEN SALAD 6 | 9

CHIPS 8 | 11

WEDGES 9 | 12

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

Lunch at DIGGERS

11.30am - 2.30pm

SENIORS MEALS

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

BANGERS & MASH (GF) 15 | 20

Thick Beef, Herb & Garlic sausages served with creamy mashed potato, peas and onion gravy.

SPAGHETTI BOLOGNAISE 15 | 20

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

ROAST OF THE DAY (GFA) 17 | 22

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

BEER BATTERED BASA 17 | 22

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

CHICKEN SCHNITZEL 17 | 22

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

SENIORS PARMA 19 | 24

Succulent chicken 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
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HAM & CHEESE TOASTY 8.5 | 11.5

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

CHICKEN OR BEEF WRAP CH 14 | 18 B 16 | 20

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

ROAST ROLL 15 | 19

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

CHICKEN SCHNITZEL BURGER 17 | 21

Crisp bun with chicken schnitzel, lettuce, cheese, grilled capsicum, onion, jalapenos and curry mayo. Served with chips

CLUBMULWALA BEEF BURGER 17 | 21

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

SPAGHETTI BOLOGNAISE 18 | 22

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

STEAK SANDWICH 19 | 23

Toasted Baguette with steak, lettuce, cheese, tomato, Red Wine Onion Jam & Mustard Mayo. Served with chips.

ROAST OF THE DAY (GF) 21 | 25

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

WARM VEGETABLE SALAD (V) (GF) 20 | 25

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

BEER BATTERED BASA 21 | 25

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

CHICKEN SCHNITZEL 22 | 26

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

LIME PEPPER DUSTED SQUID (GF) 22 | 26

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

PRAWN SALAD (GF) 23 | 28

Succulent Prawns served cold, arranged with julienne pickled vegetables, leafy salad leaf mix and sweet sesame and soy dressing

CHICKEN PARMIGIANA 26 | 30

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) 30 | 35

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



PLEASE NOTE: If you wish to have all meals on a table served at the same time, you must order on a single transaction.

Welcome

V: Vegan
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Dinner at DIGGERS

Dinner from 5pm
Member | Non Member

BREADS & SOUP

DINNER ROLL 1 | 1.3

GARLIC BREAD 7.5 | 9.5

Add cheese 50c extra

SOUP OF THE DAY 7.5 | 10

See our Menu Board for details.

Served with a bread roll

KIDS MEALS All \$8

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

SALADS

WARM VEGETABLE SALAD (V) (GF)

Chef's selection of roasted vegetables, tossed through with spinach, chickpeas and pinenuts and drizzled with a wholegrain mustard dressing. 20 | 25

PORK BELLY SALAD (GF) 22 | 27

Crisp Pork Belly pieces arranged with salad leaves, shaved slaw and finished with a honey soy drizzle.

WARM BEEF SALAD (GFA) 22 | 27

Mixed salad leaves, julienne vegetables, fried shallots and noodles, arranged together with fresh mint and coriander, finished with a chilli lime and soy dressing

PRAWN SALAD (GF) 23 | 28

Succulent Prawns served cold, arranged with julienne pickled vegetables, leafy salad leaf mix and sweet sesame and soy dressing

SENIORS MEALS

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

BANGERS & MASH (GF) 15 | 20

Thick Beef, Herb & Garlic sausages served with creamy mashed potato, peas and onion gravy.

SPAGHETTI BOLOGNAISE 15 | 20

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

ROAST OF THE DAY (GFA) 17 | 22

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

BEER BATTERED BASA 17 | 22

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

CHICKEN SCHNITZEL 17 | 22

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

SENIORS PARMA 19 | 24

Succulent chicken 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 | 9

GARDEN SALAD 6 | 9

CHIPS 8 | 11

WEDGES 9 | 12

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

Dinner at DIGGERS

From 5pm

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Option Available

LIGHTER OPTIONS

FRIED CAULIFLOWER FLORETS 13 | 17

Lightly fried Cauliflower Florets served with a herb salad and Plum sauce.

CHICKEN NIBBLES 14 | 18

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

SEAFOOD TASTING PLATE 15 | 19

Lightly crumbed prawns (4) and flash-fried Squid served with a Mango & Sweet Chilli sauce

PRAWN DUMPLING 15 | 19

Succulent Prawn Dumplings (8) served with a sweet sesame and soy sauce.

SEAFOOD

BEER BATTERED BASA 21 | 25

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

LIME PEPPER DUSTED SQUID (GFA) 22 | 26

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

BAKED ORANGE SALMON (GF) 30 | 35

Delicate Salmon portion, served with chips & traditional Garden Salad or seasonal vegetables, and lemon.

BAKED LIME & BLACK PEPPER BARRAMUNDI 30 | 35

Lime and pepper seasoned 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 (GF) 20 | 24

Chilli soy seasonal vegetable stir fry with fragrant rice. Add Beef: \$3 extra

SPAGHETTI BOLOGNAISE 21 | 25

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

ROAST OF THE DAY (GFA) 21 | 25

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

BEEF OR CHICKEN SCHNITZEL & PARMAS 22 | 26

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 26 | 30

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

HAWAIIAN PARMIGIANA 27 | 31

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

PORK RIBS 27 | 31

Smoky BBQ pork ribs, served with your choice of chips & traditional Garden Salad or seasonal vegetables, and lemon.

STICKY PLUM PORK BELLY (GFA) 28 | 32

Tender Pork Belly served with a Sticky Plum sauce and your choice of chips & traditional Garden Salad or seasonal vegetables, and lemon.

FROM THE GRILL

PORTERHOUSE 200G (GFA) 30 | 35

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) 37 | 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.*

RUMP 500G (GFA) 42 | 50

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

*Member Price

MONDAY

STEAK NIGHT \$13* \$20

TUESDAY

RIBS NIGHT \$13* \$20

WEDNESDAY

CHICKEN SCHNITZEL NIGHT \$13* \$20
CHICKEN PARMA NIGHT \$16* \$22

THURSDAY

'SENIORS' SPECIAL NIGHT \$10* \$14

FRIDAY & SATURDAY LUNCH

STEAK SANDWICH \$10* \$14

FRIDAY

FISH & CHIPS NIGHT \$10* \$14

SATURDAY



CHICKEN SCHNITZEL & POT NIGHT \$16* \$19

SUNDAY LUNCH & DINNER




2 COURSE ROAST \$15* \$19

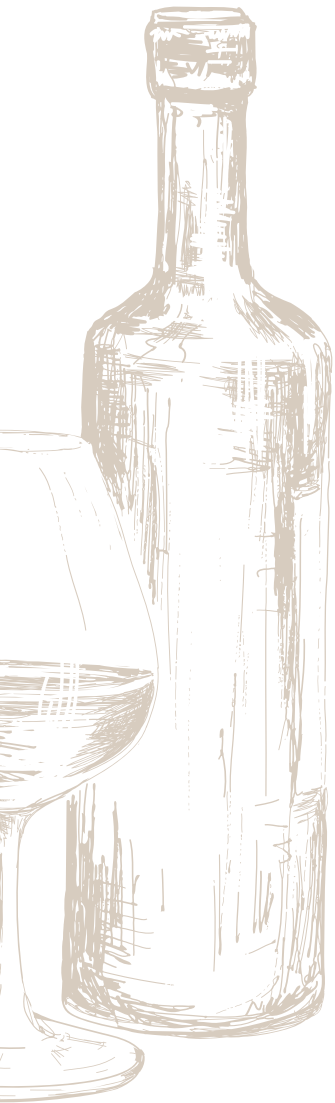
WINE LIST

SPARKLING WINES

	 150ML		 BOTTLE
WILLOWGLEN BRUT CUVÉE BILBUL, NSW	6.5		26
BROWN BROTHERS NV PROSECCO MILAWA, VIC		PICCOLO 10.5	
BROWN BROTHERS PROSECCO ROSE MILAWA VIC		PICCOLO 10.5	
SQUIRES BIRD SERIES PROSECCO ESMOND, VIC			45
JANSZ PREMIUM CUVÉE SPARKLING TAMAR VALLEY, TAS			50

WHITE WINES

	 150ML	 250ML	 BOTTLE
DE BORTOLI LORIMER SEMILLON SAUVIGNON BLANC BILBUL, NSW	6.5	10.5	26
DE BORTOLI WILLOWGLEN MOSCATO RIVERINA, NSW	6.5	10.5	26
DE BORTOLI LORIMER CHARDONNAY BILBUL, NSW	6.5	10.5	26
WINDY PEAK PINOT GRIGIO KING VALLEY, VIC	8	13	35
3 TALES SAUVIGNON BLANC WINE ON TAP - BOOMERANG BAR ONLY MARLBOROUGH, NZ	8	13	
SECRET STONE SAUVIGNON BLANC MARLBOROUGH, NZ	10	16	45
SQUIRES BIRD SERIES PINOT GRIGIO BUNDALONG, VIC			45
BROWN BROTHERS MOSCATO MILAWA VIC		PICCOLO 10.5	
SQUIRES BIRD SERIES CHARDONNAY BUNDALONG, VIC	10	16	45



WINE LIST

ROSE' WINES

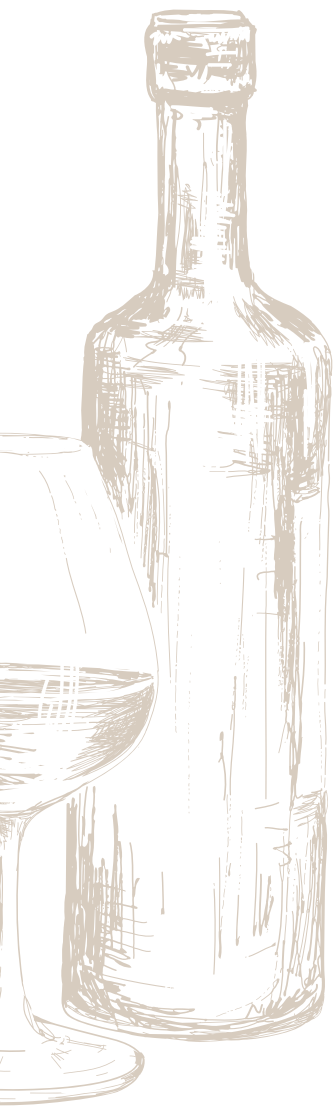
	 150ML	 250ML	 BOTTLE
SQUEALING PIG PINOT NOIR ROSE MARLBOROUGH, NZ	9	15	40
CAMPBELL'S ROSE RUTHERGLEN, VIC	9.5	15.5	45

RED WINES

DE BORTOLI LORIMER SHIRAZ RIVERINA, NSW	6.5	10.5	26
DE BORTOLI LORIMER CABERNET MERLOT RIVERINA, NSW	6.5	10.5	26
WOODFIRE HEATHCOTE SHIRAZ WINE ON TAP - AVAILABLE AT BOOMERANG BAR ONLY	8	13	
DE BORTOLI PINOT NOIR YARRA VALLEY, VIC	8.5	13.5	35
BROWN BROTHER'S WINE MAKERS SERIES SHIRAZ HEATHCOTE, VIC	10	16	45
BROWN BROTHERS CIENNA MILAWA VIC	PICCOLO 10.5		
PEPPERJACK CABERNET SAUVIGNON BAROSSA VALLEY, SA	10.5	16.5	48
STANTON & KILLEEN SHIRAZ DURIF RUTHERGLEN, VIC			45
CAMPBELLS BOBBIE BURNS SHIRAZ RUTHERGLEN, VIC			48
SQUIRES BIRD SERIES DURIF BUNDALONG, VIC			48
PEPPERJACK SHIRAZ BAROSSA VALLEY, SA			48

FORTIFIED

	
PENFOLDS CLUB PORT	6
BROWN BROTHER'S AUSTRALIAN TAWNY PORT	6
MCWILLIAMS HANDWOOD PORT	6



COCKTAIL MENU



BASIC COCKTAILS

\$12/ \$15

APEROL SPRITZ

Aperol, Willowglen Brut, Soda Water and a Slice of Orange

TEQUILA/VODKA SUNRISE

Tequila or Vodka, Orange Juice and Grenadine.

MOSCOW MULE

Vodka, Lime Juice, Ginger Ale, Bitters and Fresh Lime.

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice and Lime Juice. Garnished with Fresh Lime.

BAY BREEZE

Vodka, Cranberry Juice and Pineapple Juice.

TRADITIONAL COCKTAILS

\$15/ \$18

GOLDEN DREAM

Vanilla Galliano, Cointreau, Orange Juice and a Dash of Cream

PINA COLADA

Malibu, Bacardi, Cream and Pineapple Juice

ORANGE SUNKISS

Vodka, White Curacao, Orange Juice and a Dash of Raspberry Cordial

PINK PANTHER

Butterscotch Schnapps, Vanilla Vodka, Milk & a Dash Grenadine

STRAWBERRY DAIQUIRI

Bacardi, Strawberries, Ice and a Dash of Lime Juice

MIDORI SPLICE

Midori, Malibu, Pineapple Juice and Finished with Whipped Cream

MIDORI ILLUSION

Bacardi, Cointreau, Midori and Pineapple Juice

FRUIT TINGLE

Blue Curacao, Vodka, Lemonade and a Dash of Grenadine

BLOODY MARY

Vodka, Tomato Juice, Worcestershire Sauce & Tabasco Sauce.

MARGARITA

Tequila, Cointreau and Lemon Juice

GRASS HOPPER

Green Creme de Menthe, White Creme de Cacao and Cream. Garnished with Chocolate Flake Pieces.



ClubMulwala

COCKTAIL MENU

TRADITIONAL COCKTAILS

\$15/ \$18

BLUE LAGOON

Blue Curacao, Vodka
and Lemonade

HARVEY WALLBANGER

Vodka, Vanilla Galliano and Orange
Juice. Garnished with a slice of
Orange.

SEX ON THE BEACH

Vodka, Peach Schnapps, Orange
Juice and Cranberry Juice

SAN FRANCISCO

Vodka, Orange Juice, Triple Sec,
Banana Liqueur and Pineapple
Juice.

PREMIUM COCKTAILS

\$18/ \$21

NEGRONI

Campari, Gin, Cinzano Rosso and
Orange Peel

BAHAMA MAMA

Banana Liqueur, Malibu, Bundaberg
Rum, Bacardi Rum, Pineapple Juice,
Orange Juice, Lime Cordial and
Grenadine.

BLACK RUSSIAN

Kahlua and Vodka
topped with Cola

BRANDY ALEXANDER

Grand Marnier, Dark Creme
DeCacao and Cream

AMERICANO

Campari and Sweet Vermouth
topped with Soda Water



PREMIUM COCKTAILS

\$18/ \$21

ESPRESSO MARTINI

Kahlua, Vodka and Espresso

CHERRY RIPE MARTINI

Cherry Brandy, Creme De Cacao,
Vanilla Vodka and a Dash of Cream

MAI TAI

Bacardi, Dark Rum, Cointreau,
Pineapple Juice and a Dash of
Grenadine.

BLUE HAWAIIAN

Malibu, Bacardi, Blue Curacao
and Pineapple Juice

TALL SPLICE - ONLY AVAILABLE IN THE BOOMERANG BAR

Spiced Rum, Triple Sec,
Bitters topped with alcoholic
Ginger Beer

BUTTERSCOTCH TRUFFLE MARTINI

Butterscotch Schnapps,
Creme Cacao, Vanilla Vodka
and a dash of Cream.

MUDSLIDE

Baileys, Kahlua, Butterscotch
Schnapps and a Dash of Milk

SPIKED ICED COFFEE

Baileys, Kahlua, Espresso
Coffee and Milk, topped with
Whipped Cream.

