

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 | 12

BACON & EGG ROLL

Grilled bacon and egg, with cheese and BBQ sauce, in a toasted roll. 10 | 15

DIGGERS BREAKFAST

Your choice of poached, fried or scrambled eggs, served with bacon, grilled tomato, sauteed mushrooms & fried hash brown, served on toast. 14 | 18

BACON & EGGS

Your choice of poached, fried or scrambled eggs, served with bacon on toast. 11 | 15

BELGIAN WAFFLES

Belgian Waffles served with maple syrup & vanilla ice cream. 12 | 16

OMELETTE

3 egg omelette with smokey ham, mushroom & cheese. 12 | 17

EGGS BENEDICT

Poached eggs served with smokey ham on an English muffin, drizzled with hollandaise sauce. 14 | 18

EGGS FLORENTINE

Poached eggs & sauteed spinach on an English muffin topped with hollandaise sauce. 14 | 18

VEGETARIAN BREAKFAST

Grilled tomato, sauteed mushrooms, spinach & fried hash brown, served on toast 13 | 17

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.

*Maximum 2 complimentary breakfasts per paying adult. Extra Kids Breakfast \$5 each.



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



Member | Non Member

BREADS & SOUP

DINNER ROLL

1.5 | 2

GARLIC BREAD

7 | 10

Add cheese \$1.50 extra

Add cheese & bacon \$3 extra

SOUP OF THE DAY

8 | 11

See our Menu Board for details.

Served with a bread roll

KIDS MEALS

All 8 | 9

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 | 10

GARDEN SALAD

6 | 10

CHIPS

8 | 12

WEDGES

9 | 13

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)

17 | 22

Beef & Guinness sausages served with creamy mashed potato, peas and onion gravy.

SPAGHETTI BOLOGNAISE

17 | 22

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 and 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
Member | Non Member

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.

ROAST ROLL 15 | 19

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

SPAGHETTI BOLOGNAISE 15 | 22

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

CHICKEN OR BEEF WRAP 16 | 20

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

CHICKEN SCHNITZEL BURGER 18 | 22

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

CLUBMULWALA BEEF BURGER 19 | 23

Crisp bun with juicy beef patty, tomato relish, cheese, lettuce, bacon, and topped with an egg.. Served with chips.

STEAK SANDWICH 19 | 23

Grilled Scotch Minute steak on Turkish bread, with lettuce, cheese, sundried tomato, aioli, caramelised onion and sweet potato crisps. Served with chips

ROAST OF THE DAY (GFA) 21 | 25

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

BEER BATTERED BASA 20 | 25

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

CHILLI & LIME DUSTED SQUID (GFA) 20 | 25

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

ROASTED MAPLE PUMPKIN WEDGE (VEG) (GF) 21 | 25

Flavoursome roasted Pumpkin Wedge with spinach, fetta, caramelised onion, and capsicum dressing.

CHICKEN SCHNITZEL 20 | 25

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

CHICKEN PARMIGIANA 25 | 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) 28 | 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

V: Vegan

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ClubMulwala

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



Member | Non Member

BREADS & SOUP

DINNER ROLL

1.5 | 2

GARLIC BREAD

7 | 10

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Spaghetti Bolognese

I DON'T LIKE IT

Nuggets & Chips

SIDES

SEASONAL VEGETABLES

6 | 10

GARDEN SALAD

6 | 10

CHIPS

8 | 12

WEDGES

9 | 13

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

Dinner at DIGGERS

Dinner from 5pm

Member | Non Member

SENIORS MEALS

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

BANGERS & MASH (GF)

17 | 22

Beef & Guinness sausages served with creamy mashed potato, peas and onion gravy.

SPAGHETTI BOLOGNAISE

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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 and 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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Dinner at DIGGERS

From 5pm

Member | Non Member

WINTER WARMERS

CASSEROLE SPECIAL 20 | 25

See our Specials Board for today's Winter Warming casserole.

STIR FRY (GF) 20 | 24

Seasonal vegetable stir fry tossed through an Asian-inspired sauce, topped with roasted cashews. Served with fragrant rice.
Add Beef or Chicken: \$5 extra

ROASTED MAPLE PUMPKIN WEDGE (VEG) (GF) 21 | 25

Flavoursome roasted Pumpkin Wedge with spinach, fetta, caramelised onion, and capsicum dressing.

CREAMY FETTUCCHINI 22 | 26

Creamy Mushroom Sauce tossed through fettuccini pasta, finished with crisp prosciutto and shaved parmesan cheese

LAMB RUMP & WARM VEGETABLE SALAD 30 | 34

Chef's selection of roasted vegetables tossed with spinach and finished with a Balsamic Drizzle.

FROM THE GRILL

PORTERHOUSE 200G (GFA) 28 | 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) 36 | 43

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

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

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

CLUB FAVOURITES

ROAST OF THE DAY (GFA) 21 | 25

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

SPAGHETTI BOLOGNAISE 21 | 25

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

BEEF OR CHICKEN SCHNITZEL 20 | 25

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 25 | 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.

CHILLI JAM PORK RIBS 29 | 33

Tender Pork Ribs, served with your choice of chips & traditional Garden Salad or seasonal vegetables, and lime.

SEAFOOD

BEER BATTERED BASA 20 | 25

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

CHILLI & LIME PEPPER DUSTED SQUID (GFA) 22 | 26

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

HERB CRUSTED BAKED SALMON (GF) 30 | 35

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

LEMON CAPER BUTTER BAKED BARRAMUNDI 30 | 35

Lightly Seasoned Barramundi, served with chips and traditional Garden Salad or seasonal vegetables and lemon.

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 \$10* \$20
CHICKEN PARMA NIGHT \$16* \$22

THURSDAY

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

FRIDAY & SATURDAY LUNCH

STEAK SANDWICH & POT \$10* \$14

FRIDAY

FISH & CHIPS NIGHT \$10* \$14

SATURDAY

CHICKEN SCHNITZEL & POT NIGHT \$16* \$22

SUNDAY LUNCH & DINNER

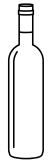
2 COURSE ROAST \$15* \$22

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

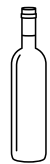
WHITE WINES



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

SQUEALING PIG PINOT NOIR ROSE
MARLBOROUGH, NZ

CAMPBELL'S ROSE
RUTHERGLEN, VIC



150ML



250ML



BOTTLE

9

15

40

9.5

15.5

45

RED WINES

DE BORTOLI LORIMER SHIRAZ
RIVERINA, NSW

DE BORTOLI LORIMER CABERNET MERLOT
RIVERINA, NSW

WOODFIRE HEATHCOTE SHIRAZ
WINE ON TAP -
AVAILABLE AT BOOMERANG BAR ONLY

DE BORTOLI PINOT NOIR
YARRA VALLEY, VIC

BROWN BROTHER'S WINE MAKERS SERIES SHIRAZ
HEATHCOTE, VIC

BROWN BROTHERS CIENNA
MILAWA VIC

PEPPERJACK CABERNET SAUVIGNON
BAROSSA VALLEY, SA

STANTON & KILLEEN SHIRAZ DURIF
RUTHERGLEN, VIC

CAMPBELLS BOBBIE BURNS SHIRAZ
RUTHERGLEN, VIC

SQUIRES BIRD SERIES DURIF
BUNDALONG, VIC

PEPPERJACK SHIRAZ
BAROSSA VALLEY, SA

6.5

10.5

26

6.5

10.5

26

8

13

8.5

13.5

35

10

16

45

PICCOLO 10.5

10.5

16.5

48

45

48

48

48

FORTIFIED

PENFOLDS CLUB PORT

BROWN BROTHER'S AUSTRALIAN TAWNY PORT

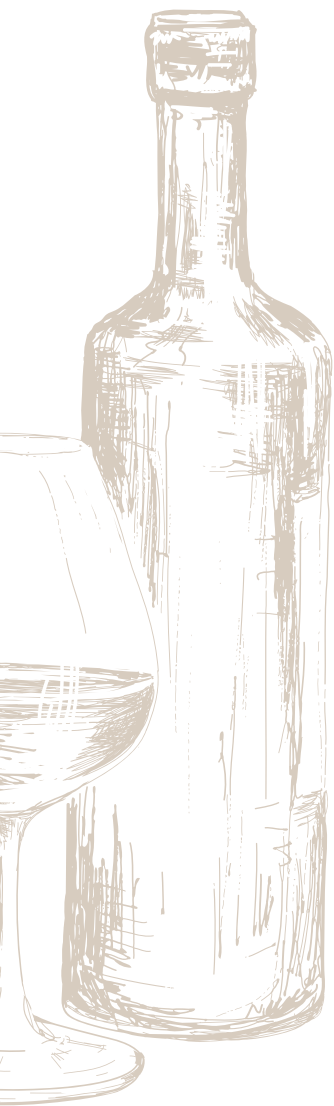
MCWILLIAMS HANDWOOD PORT



6

6

6



ClubMulwala

MENU CORRECT AT TIME OF PRINT 26.2.25

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.

