

CONTINENTAL BREAKFAST (GFA)

A selection of cereals, toast & 8 | 12 condiments with fruit juice, tea & coffee.

BACON & EGG ROLL

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

DIGGERS BREAKFAST

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

BACON & EGGS 11 | 15

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

BELGIAN WAFFLES 12 | 16

Belgian Waffles served with maple syrup & vanilla ice cream.

OMELETTE 12 | 17

3 egg omelette with smokey ham, mushroom & cheese.

EGGS BENEDICT 14 | 18

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

EGGS FLORENTINE 14 | 18

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

VEGETARIAN BREAKFAST 13 | 17

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

V: Vegan GF: Gluten Free

GFA: Gluten Free Option Available

Member | Non Member

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 & FREE* condiments with fruit juice.

KIDS BACON & EGG (Under 12 years)

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

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

ESPRESSO

4 CUP | 5 MUG

3 CUP | 3.5 MUG

5

4

ESPRESSO MACCHIATO

LONG MACCHIATO

LATTE

14 | 18

CAPPUCINO

FLAT WHITE

LONG BLACK

BLACK TEA

CHAI LATTE 4.2 CUP | 5.5 MUG

HOT CHOCOLATE 4.6 CUP | 5.2 MUG

ENGLISH BREAKFAST TEA

LINGLISH BREAKFAST TE

EARL GREY TEA

CHAMOMILE TEA

PEPPERMINT TEA

POT OF TEA

Add Soy Milk, Lactose Free, .60

Almond Milk or Oat Milk

Apple, Pineapple, Orange or

Tomato

JUICES

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





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

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 Bolognaise

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.



11.30am - 2.30pm

SENIORS MEALS

8 | 11

All 8 | 9

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 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, 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.

V: Vegan GF: Gluten Free

GFA: Gluten Free Option Available





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 Bolognaise 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.

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.

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 21 | 25 WEDGE (VEG) (GF)

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

VEG: Vegetarian GF: Gluten Free

GFA: Gluten Free Option Available



Dinner at

Dinner from 5pm Member | Non Member

BREADS & SOUP

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GARLIC BREAD	7 10
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SOUP OF THE DAY 8 | 11

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I DON'T LIKE IT

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

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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

21 | 25

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)

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

CREAMY FETTUCCINI 22 | 26

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

LAMB RUMP & WARM 30 | 34 VEGETABLE SALAD (GF)

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.*

*Sauce choices: Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter V: Vegan VEG: Vegetarian GF: Gluten Free GFA: Gluten Free Option Available

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

BEEF OR CHICKEN 20 | 25 SCHNITZEL

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 30 | 35 SALMON

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

LEMON CAPER BUTTER 30 | 35 BAKED BARRAMUNDI (GFA)

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



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







WILLOWGLEN BRUT CUVEE 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			4 5

WHITE WINES

JANSZ PREMIUM CUVEE SPARKLING

TAMAR VALLEY, TAS







50

WIIII Z WIII ZO			
	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	4 5
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	BOTTL
SQUEALING PIG PINOT NOIR ROSE MARLBOROUGH, NZ	9	15	4 0
CAMPBELL'S ROSE RUTHERGLEN, VIC	9.5	15.5	4 5
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 SHIRA HEATHCOTE, VIC	λZ 10	16	45
BROWN BROTHERS CIENNA MILAWA VIC	PICCOL	0 10.5	
PEPPERJACK CABERNET SAUVIGNON BAROSSA VALLEY, SA	10.5	16.5	48
STANTON & KILLEEN SHIRAZ DURIF RUTHERGLEN, VIC			4 5
CAMPBELLS BOBBIE BURNS SHIRAZ RUTHERGLEN, VIC			4 8
SQUIRES BIRD SERIES DURIF BUNDALONG, VIC			48
PEPPERJACK SHIRAZ BAROSSA VALLEY, SA			48
FORTIFIED			
PENFOLDS CLUB PORT	6		

BROWN BROTHER'S AUSTRALIAN TAWNY PORT

MCWILLIAMS HANDWOOD PORT





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 & Tobasco Sauce.

MARGARITA

Tequila, Cointreau and Lemon Juice

GRASS HOPPER

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





COCKTAIL MENU

TRADITIONAL COCKTAILS

\$15/\$18



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.

