

Little of Italy

Penne or Spaghetti	M	NM
Chilli Prawn and Chorizo Pasta	26	29
Prawns, onion, cherry tomato, in lime chilli butter sauce tossed through rocket finished with crumbled chorizo		
Bolognese	22	24
House-made traditional meat sauce		
Vegetarian Provençale VG	24	26
Cherry tomato, onion, chilli, zucchini ribbons and pumpkin in rich tomato sauce base		

From the Garden

Add chicken, prawn, or squid - 8	M	NM
Caesar	18	20
Cos lettuce, croutons, egg, parmesan cheese tossed in caesar dressing		
Thai GF DF	18	20
Lettuce, tomato, cucumber, onion, and bean sprouts topped with crispy rice noodle and lime, chilli dressing		
Greek GF	18	20
Tomato, cucumber, onion, capsicum and crumbled feta dressed in lemon garlic vinaigrette		

East meets West

	M	NM
Lemon honey chicken	22	24
Breast pieces battered and tossed through honey lemon sauce		
Thai garlic basil beef GF DF	24	26
Sauté beef stir fried in Thai basil and garlic sauce and vegetable		
Satay chicken skewers (3) GF DF	22	24
Coconut marinated chicken tenderloins with salad atop crunchy satay sauce		

GF - Gluten-Free DF - Dairy-Free V - Vegetarian VG - Vegan GFR - Gluten-Free on Request

Additional charges may apply to certain items

Gluten-Free on Request (minimum: \$3) - Holiday Surcharge (15% to price)

Kids

Includes complimentary ice cream dessert	M	NM
Spaghetti Bolognese	12	14
House-made traditional meat sauce		
Nuggets	12	14
Served with chips and salad		
Fish	12	14
Served with chips and salad		
Cheeseburger	12	14
Served with chips		

Member's Lunch

All served with chips	Available 12 - 3pm	
	Monday - Friday	
	M	NM
Half Schnitzel	15	20
Panko-crumbed chicken schnitzel		
Pot Pie of the Day	15	20
House-made pot pie - See blackboard for specials		
Quiche of the Day	15	20
House-made quiche - See blackboard for specials		
Chefs' Pasta	15	20
Pasta of the Day - See blackboard for specials		

Please see our blackboard for our Daily Specials

Extras

Mash	Vegetables	6.5
Chips	Rice	

Sauces

Gravy	Diane	Pepper	Mushroom	3
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Join our free guest WiFi network - (VBC-Guest WiFi)

Valentine Bowling Club



Menu

Trading Hours
Lunch **Dinner**
 12 - 2pm 5:30 - 8:30pm



Starters & Shares

Meatballs (4)

House-made Italian-style meatballs atop romesco sauce, fresh parmesan cheese and truffle oil

Thai-Style Squid

GF DF

Marinated coconut squid deep fried served with salad and wasabi lime aioli

Orleans Buffalo Wings

GF DF

Spice-rubbed roasted wings coated in chilli BBQ sauce with ranch dressing

Tacos (3)

DF

Open tortilla bread topped with pulled pork on lettuce, tomato, jalapenos then drizzled with lime aioli

Asian Bao Buns (3)

GF DF

BBQ chilli pulled pork, bean sprout, coriander and lettuce in mini rice dumpling bun, served with pickled cucumber ribbons and aioli

Nachos

GF

Traditional beef and bean mix

Loaded Fries

Bacon, fresh grated parmesan and truffle oil with aioli

Breads

Garlic (4)

Traditional toasted garlic bread

Sweet chilli and cheese (4)

Garlic bread topped with cheese, drizzled with sweet chilli sauce

Bruschetta (4)

VG

Toasted garlic rubbed Turkish topped with diced tomato, onion, and basil, finished with torn buffalo mozzarella and balsamic glaze

M NM

18 20

18 20

18 20

18 20

18 20

18 20

14 16

M NM

8.5 10

10 12

14 16

Served with chips and salad or veggies and mash

Chicken Schnitzel

GFR

Panko-crumbed chicken breast

Parmi Toppers

Valentine

Prawns, bacon and cheese drizzled with hollandaise sauce

Mexican

Guacamole, jalapenos, and cheese finished with salsa

Parmigana

Ham, napoli sauce and cheese

Godfather

Pepperoni, olives, onion, nap sauce and cheese

Battered Fish

Sydney Brewery East Coast Beer battered

Bangers and Mash

GF

Thick beef sausages atop mash and peas covered with gravy

Lamb Cutlets (2)

extra cutlet - 8

Panko herb crusted lamb cutlet

Chicken Supreme

GF

Marinated chicken breast on mash and vegetables finished with garlic cream sauce

Barramundi

GF

Crispy skin fillet on Greek salad and chips with lemon butter sauce

Steaks

Served with chips and salad or veggies and mash

Scotch Fillet 300g

GF DF

Black angus scotch fillet

Rump 350g

GF DF

Nolan prime cut rump

Eye Fillet 250g

Marble scored 3+

M NM

24 26

6.50

22 24

20 22

32 35

26 29

32 35

M NM

36 40

34 37

38 42

Oysters

Oysters

Natural

4.5 each

Kilpatrick

Bacon bits and Worcestershire sauce

6 each

Ponzu

Japanese vinegarette and wakame

6 each

Ocean View

Served with chips and salad or veggies and mash

M NM

Fritto Misto

Battered mix seafood served lemon slice and aioli

26 29

Seafood Plate

Oysters, smoked salmon, prawns, fish, squid and half lemon

48 53

Tempura Prawns

Light battered prawns in rice wafer basket with wasabi mayo dip

24 26

Burgers

All served with chips and aioli

M NM

Pulled Pork

Braised BBQ pork, apple slaw, and bacon

24 26

Double Threat

Spice and herb rubbed scotch 150g, bacon, lettuce, onion, Swiss cheese and tomato with smokey BBQ sauce on Turkish

24 26

Chimi Churl Chicken

Grilled chimi churl chicken, lettuce, tomato, cheese, and ribbon cucumber

24 26

Vegan

VG

Chickpea, kale, carrot patty with mushroom, haloumi, tomato, and pesto

24 26

High Hat Beef Burger

Double beef patty, lettuce, onion, tomato, cheese, bacon, and House-made burger sauce

26 29

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Bolognaise	22	24
House-made traditional meat sauce		
Vegetarian Provençale V	24	26
Cherry tomato, onion, chilli, zucchini ribbons and pumpkin in rich tomato sauce base		

From the Garden

Add chicken, prawn, or squid - 8	M	NM
Caesar V	18	20
Cos lettuce, croutons, egg, parmesan cheese tossed in caesar dressing		
Thai VGDF	18	20
Lettuce, tomato, cucumber, onion, and bean sprouts topped with crispy rice noodle and lime, chilli dressing		
Greek VG	18	20
Tomato, cucumber, onion, capsicum and crumbled feta dressed in lemon garlic vinegarett		

East meets West

	M	NM
Lemon Honey Chicken	22	24
Breast pieces battered and tossed through honey lemon sauce		
Thai Garlic Basil Beef GFDF	24	26
Sauté beef stir fried in Thai basil and garlic sauce and vegetable		
Satay Chicken Skewers (3) GFDF	22	24
Coconut marinated chicken tenderloins with salad atop crunchy satay sauce		

GF - Gluten-Free **DF** - Dairy-Free **V** - Vegetarian **VG** - Vegan **GFR** - Gluten-Free on Request

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Kids

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Spaghetti Bolognaise	12	14
House-made traditional meat sauce		
Nuggets	12	14
Served with chips and salad		
Fish	12	14
Served with chips and salad		
Cheeseburger Gluten-free option - 3	12	14
Served with chips		

Member's Lunch

All served with chips	Available 12 - 3pm
	Monday - Friday
	M NM
Half Schnitzel	15 20
Panko-crumbed chicken schnitzel	
Pot Pie of the Day	15 20
House-made pot pie - See blackboard for specials	
Quiche of the Day	15 20
House-made quiche - See blackboard for specials	
Chefs' Pasta	15 20
Pasta of the Day - See blackboard for specials	

Please see our blackboard for our Daily Specials

Extras

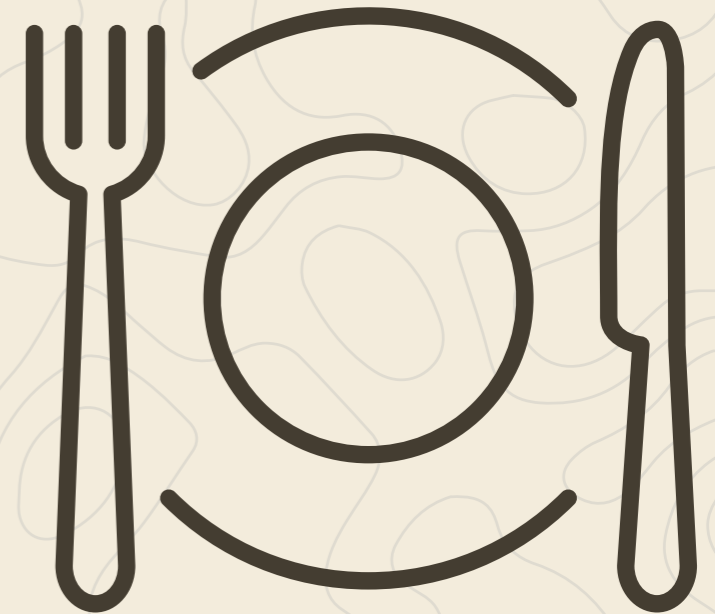
Mash	Vegetables	Side Salad
Chips	Rice	

Sauces

Gravy	Diane	Pepper	Mushroom
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Valentine Bowling Club



Menu

Trading Hours

Lunch

12 - 2pm

Dinner

5:30 - 8:30pm



Starters & Shares

		M	NM
Meatballs (4) House-made Italian-style meatballs atop romesco sauce, fresh parmesan cheese and truffle oil	DF	18	20
Thai-Style Squid Marinated coconut squid deep fried served with salad and wasabi lime aioli	GF DF	18	20
Orleans Buffalo Wings Spice-rubbed roasted wings coated in chilli BBQ sauce with ranch dressing	GF DF	18	20
Tacos (3) Open tortilla bread topped with pulled pork on lettuce, tomato, jalapenos then drizzled with lime aioli	DF	18	20
Asian Bao Buns (3) BBQ chilli pulled pork, bean sprout, coriander and lettuce in mini rice dumpling bun, served with pickled cucumber ribbons and aioli	GF DF	18	20
Nachos Traditional beef and bean mix	GF	18	20
Loaded Fries Bacon, fresh grated parmesan and truffle oil with aioli	GF	14	16

Breads

		M	NM
Garlic (4) Traditional toasted garlic bread		8.5	10
Sweet chilli and cheese (4) Garlic bread topped with cheese, drizzled with sweet chilli sauce		10	12
Bruschetta (4) Toasted garlic rubbed Turkish topped with diced tomato, onion, and basil, finished with torn buffalo mozzarella and balsamic glaze	VG	14	16

Mains

		M	NM
Served with chips and salad or veggies and mash			
Chicken Schnitzel Panko-crumbed chicken breast	Gluten-free option - 3	24	26
Parmi Toppers		6.50	
Valentine Prawns, bacon and cheese drizzled with hollandaise sauce			
Mexican Guacamole, jalapenos, and cheese finished with salsa			
Parmigana Ham, napoli sauce and cheese			
Godfather Pepperoni, olives, onion, nap sauce and cheese			
Battered Fish Sydney Brewery East Coast Beer battered		22	24
Bangers and Mash Thick beef sausages atop mash and peas covered with gravy	GF	20	22
Lamb Cutlets (2) Panko herb crusted lamb cutlet	extra cutlet - 8	32	35
Chicken Supreme Marinated chicken breast on mash and vegetables finished with garlic cream sauce	GF	26	29
Barramundi Crispy skin fillet on Greek salad and chips with lemon butter sauce	GF Dairy-Free available	32	35

Steaks

		M	NM
Served with chips and salad or veggies and mash			
Scotch Fillet 300g Black angus scotch fillet	GF DF	36	40
Rump 350g Nolan prime cut rump	GF DF	34	37
Eye Fillet 250g Marble scored 3+	GF DF	38	42

Oysters

Oysters Natural	GF DF	4.5 each
Kilpatrick Bacon bits and Worcestershire sauce	GF DF	6 each
Ponzu Japanese vinegarette and wakame	GF DF	6 each

Ocean View

		M	NM
Served with chips and salad or veggies and mash			
Fritto Misto Battered mix fish, squid and prawns served with lemon slice and aioli		26	29
Seafood Plate Oysters, smoked salmon, prawns, fish, squid and half lemon	GF	48	53
Tempura Prawns Light battered prawns in rice wafer basket with wasabi mayo dip		24	26

Burgers

		M	NM
All served with chips and aioli	Gluten-Free option - 3		
Pulled Pork Braised BBQ pork, apple slaw, and bacon		24	26
Double Threat Spice and herb rubbed scotch 150g, bacon, lettuce, onion, Swiss cheese and tomato with smokey BBQ sauce on Turkish		24	26
Chimi Churl Chicken Grilled chimi churl chicken, lettuce, tomato, cheese, and ribbon cucumber		24	26
Vegan Chickpea, kale, carrot patty with mushroom, haloumi, tomato, and pesto	VG	24	26
High Hat Beef Burger Double beef patty, lettuce, onion, tomato, cheese, bacon, and House-made burger sauce		26	29

GF - Gluten-Free DF - Dairy-Free V - Vegetarian VG - Vegan GFR - Gluten-Free on Request

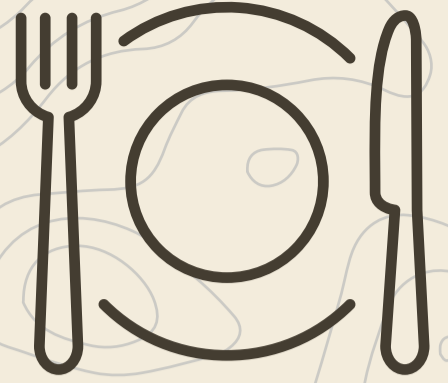
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Gluten-Free on Request (minimum: \$3) - Holiday Surcharge (15% to price)



Valentine Bowling Club

Menu



Starters & Shares

		M	NM
Meatballs (4) House-made Italian-style meatballs atop romesco sauce, fresh parmesan cheese and truffle oil		18	20
Thai-Style Squid Marinated coconut squid deep fried served with salad and wasabi lime aioli	GF DF	18	20
Orleans Buffalo Wings Spice-rubbed roasted wings coated in chilli BBQ sauce with ranch dressing	GF DF	18	20
Tacos (3) Open tortilla bread topped with pulled pork on lettuce, tomato, jalapenos then drizzled with lime aioli	DF	18	20
Asian Bao Buns (3) BBQ chilli pulled pork, bean sprout, coriander and lettuce in mini rice dumpling bun, served with pickled cucumber ribbons and aioli	GF DF	18	20
Nachos Traditional beef and bean mix	GF	18	20
Loaded Fries Bacon, fresh grated parmesan and truffle oil with aioli		14	16

Breads

		M	NM
Garlic (4) Traditional toasted garlic bread		8.5	10
Sweet chilli and cheese (4) Garlic bread topped with cheese, drizzled with sweet chilli sauce		10	12
Bruschetta (4) Toasted garlic rubbed Turkish topped with diced tomato, onion, and basil, finished with torn buffalo mozzarella and balsamic glaze	VG	14	16

From the Garden

		M	NM
Add chicken, prawn, or squid - 8			
Caesar Cos lettuce, croutons, egg, parmesan cheese tossed in caesar dressing		18	20
Thai Lettuce, tomato, cucumber, onion, and bean sprouts topped with crispy rice noodle and lime, chilli dressing	GF DF	18	20
Greek Tomato, cucumber, onion, capsicum and crumbled feta dressed in lemon garlic vinaigrette	GF	18	20

Oysters

Oysters Natural		4.5 each
Kilpatrick Bacon bits and Worcestershire sauce		6 each
Ponzu Japanese vinaigrette and wakame		6 each

Ocean View

		M	NM
Served with chips and salad or veggies and mash			
Fritto Misto Battered mix seafood served lemon slice and aioli		26	29
Seafood Plate Oysters, smoked salmon, prawns, fish, squid and half lemon		48	53
Tempura Prawns Light battered prawns in rice wafer basket with wasabi mayo dip		24	26

Mains

		M	NM
Served with chips and salad or veggies and mash			
Chicken Schnitzel Panko-crumbed chicken breast	GFR	24	26
Parmi Toppers		6.50	
Valentine Prawns, bacon and cheese drizzled with hollandaise sauce			
Mexican Guacamole, jalapenos, and cheese finished with salsa			
Parmigiana Ham, napoli sauce and cheese			
Godfather Pepperoni, olives, onion, nap sauce and cheese			
Battered Fish Sydney Brewery East Coast Beer battered		22	24
Bangers and Mash Thick beef sausages atop mash and peas covered with gravy	GF	20	22
Lamb Cutlets (2) Panko herb crusted lamb cutlet	extra cutlet - 8	32	35
Chicken Supreme Marinated chicken breast on mash and vegetables finished with garlic cream sauce	GF	26	29
Barramundi Crispy skin fillet on Greek salad and chips with lemon butter sauce	GF	32	35

GF - Gluten-Free DF - Dairy-Free V - Vegetarian VG - Vegan GFR - Gluten-Free on Request

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Gluten-Free on Request (minimum: \$3) - Holiday Surcharge (15% to price)

Please see our blackboard
for our Daily Specials

Steaks

		M	NM
Served with chips and salad or veggies and mash			
Scotch Fillet 300g	GF DF	36	40
Black angus scotch fillet			
Rump 350g	GF DF	34	37
Nolan prime cut rump			
Eye Fillet 250g		38	42
Marble scored 3+			

Burgers

		M	NM
All served with chips and aioli			
Pulled Pork		24	26
Braised BBQ pork, apple slaw, and bacon			
Double Threat		24	26
Spice and herb rubbed scotch 150g, bacon, lettuce, onion, Swiss cheese and tomato with smokey BBQ sauce on Turkish			
Chimi Churl Chicken		24	26
Grilled chimi churl chicken, lettuce, tomato, cheese, and ribbon cucumber			
Vegan	VG	24	26
Chickpea, kale, carrot patty with mushroom, haloumi, tomato, and pesto			
High Hat Beef Burger		26	29
Double beef patty, lettuce, onion, tomato, cheese, bacon, and House-made burger sauce			

Extras

6.5

Mash
Chips

Vegetables
Rice

Side Salad

Sauces

3

Gravy

Diane

Pepper

Mushroom

GF - Gluten-Free **DF** - Dairy-Free **V** - Vegetarian **VG** - Vegan **GFR** - Gluten-Free on Request

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Gluten-Free on Request (minimum: \$3) - Holiday Surcharge (15% to price)

Valentine Bowling Club



Menu

Trading Hours

Lunch

12 - 2pm

Dinner

5:30 - 8:30pm



Little of Italy

Penne or Spaghetti

M NM

Chilli Prawn and Chorizo Pasta

Prawns, onion, cherry tomato, in lime chilli butter sauce tossed through rocket finished with crumbled chorizo

26 29

Bolognaise

House-made traditional meat sauce

22 24

Vegetarian Provençale **V**

Cherry tomato, onion, chilli, zucchini ribbons and pumpkin in rich tomato sauce base

24 26

From the Garden

Add chicken, prawn, or squid - **8**

M NM

Caesar

Cos lettuce, croutons, egg, parmesan cheese tossed in caesar dressing

18 20

Thai

VGDF

Lettuce, tomato, cucumber, onion, and bean sprouts topped with crispy rice noodle and lime, chilli dressing

18 20

Greek

VG

Tomato, cucumber, onion, capsicum and crumbled feta dressed in lemon garlic vinegarette

18 20

East meets West

M NM

Lemon Honey Chicken

Breast pieces battered and tossed through honey lemon sauce

22 24

Thai Garlic Basil Beef

GFDF

Sauté beef stir fried in Thai basil and garlic sauce and vegetable

24 26

Satay Chicken Skewers (3)

GFDF

Coconut marinated chicken tenderloins with salad atop crunchy satay sauce

22 24

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Kids

Includes complimentary ice cream dessert

M NM

Spaghetti Bolognaise

House-made traditional meat sauce

12 14

Nuggets

Served with chip

12 14

Fish

Served with chips

12 14

Cheeseburger

Served with chips

Gluten-free option - **3**

12 14

Member's Lunch

All served with chips

Available 12 - 2pm
Monday - Friday

M NM

Half Schnitzel

Panko-crumbed chicken schnitzel

15 20

Pot Pie of the Day

House-made pot pie - See blackboard for specials

15 20

Quiche of the Day

House-made quiche - See blackboard for specials

15 20

Chefs' Pasta

Pasta of the Day - See blackboard for specials

15 20

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Extras

6.5

Mash

Vegetables

Side Salad

Chips

Rice

Sauces

GF

3

Gravy

Diane

Pepper

Mushroom

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Starters & Shares

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Nachos Traditional beef and bean mix	GF	18	20
Loaded Fries Bacon, fresh grated parmesan and truffle oil with aioli	GF	14	16

Breads

		M	NM
Garlic (4) Traditional toasted garlic bread		8.5	10
Sweet chilli and cheese (4) Garlic bread topped with cheese, drizzled with sweet chilli sauce		10	12
Bruschetta (4) Toasted garlic rubbed Turkish topped with diced tomato, onion, and basil, finished with torn buffalo mozzarella and balsamic glaze	VG	14	16

Mains

		M	NM
Chicken Schnitzel Panko-crumbed chicken breast	Gluten-free option - 3	24	26
Parmi Toppers		6.50	
Valentine Prawns, bacon and cheese drizzled with hollandaise sauce			
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Parmigana Ham, napoli sauce and cheese			
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Barramundi Crispy skin fillet on Greek salad and chips with lemon butter sauce	GF Dairy-Free available	32	35

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		M	NM
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Ocean View

		M	NM
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Seafood Plate Oysters, smoked salmon, prawns, fish, squid and half lemon		48	53
Tempura Prawns Light battered prawns in rice wafer basket with wasabi mayo dip		24	26

Burgers

		M	NM
Pulled Pork Braised BBQ pork, apple slaw, and bacon	All served with chips and aioli Gluten-Free option - 3	24	26
Double Threat Spice and herb rubbed scotch 150g, bacon, lettuce, onion, Swiss cheese and tomato with smokey BBQ sauce on Turkish		24	26
Chimi Churl Chicken Grilled chimi churl chicken, lettuce, tomato, cheese, and ribbon cucumber		24	26
Vegan Chickpea, kale, carrot patty with mushroom, haloumi, tomato, and pesto	VG	24	26
High Hat Beef Burger Double beef patty, lettuce, onion, tomato, cheese, bacon, and House-made burger sauce		26	29

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