

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	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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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

Mains

M NM Served with chips and salad or veggies and mash

18 20 **Chicken Schnitzel** **GFR**
Panko-crumbed chicken breast

18 20 **Parmi Toppers**

18 20 **Valentine**
Prawns, bacon and cheese drizzled with hollandaise sauce

18 20 **Mexican**
Guacamole, jalapenos, and cheese finished with salsa

18 20 **Parmigana**
Ham, napoli sauce and cheese

18 20 **Godfather**
Pepperoni, olives, onion, nap sauce and cheese

18 20 **Battered Fish** **22 24**
Sydney Brewery East Coast Beer battered

18 20 **Bangers and Mash** **20 22** **GF**
Thick beef sausages atop mash and peas covered with gravy

14 16 **Lamb Cutlets (2)** **32 35**
Panko herb crusted lamb cutlet extra cutlet - 8

26 29 **Chicken Supreme** **26 29** **GF**
Marinated chicken breast on mash and vegetables finished with garlic cream sauce

32 35 **Barramundi** **32 35** **GF**
Crispy skin fillet on Greek salad and chips with lemon butter sauce

Steaks

M NM Served with chips and salad or veggies and mash

8.5 10 **Scotch Fillet 300g** **GF DF** **36 40**
Black angus scotch fillet

10 12 **Rump 350g** **GF DF** **34 37**
Nolan prime cut rump

14 16 **Eye Fillet 250g** **38 42**
Marble scored 3+

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Oysters

Oysters **4.5 each**
Natural

Kilpatrick **6 each**
Bacon bits and Worcestershire sauce

Ponzu **6 each**
Japanese vinegarette and wakame

Ocean View

Served with chips and salad or veggies and mash **M NM**

Fritto Misto **26 29**
Battered mix seafood served lemon slice and aioli

Seafood Plate **48 53**
Oysters, smoked salmon, prawns, fish, squid and half lemon

Tempura Prawns **24 26**
Light battered prawns in rice wafer basket with wasabi mayo dip

Burgers

All served with chips and aioli **M NM**

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