
ENTRÉES

Focaccia with garlic and cheese/Focaccia with herbs	10
Bruschetta pizza	16
<i>Gluten free available</i>	
Soup of the day	7.5
Garlic bread/herb bread	6.5
Bruschetta	9.5
Homemade bread with a tomato salsa	
Scallop and prawn skewers	16
Marinated and grilled, served with Mediterranean couscous salad (GF)	
Salt and pepper calamari	14.5
Pieces of fresh calamari lightly rice floured and fried with lemon pepper seasoning served with salad, tartare sauce and a lemon wedge (GF)	
Prawn cocktail	14
Cooked shrimp with tomato and celery with homemade cocktail sauce (GF)	
Mussels and white wine	16
Fresh opened mussels cooked in garlic and white wine with a touch of cream (GF)	
Arancini	9.9
Ask waiter for filling of the week	
New York wedges	8.9
Served with sour cream and sweet chilli sauce	
Steak fry chips	7.9
Served with tomato sauce (GF)	
House antipasto	22
A selection of cured meats and grilled vegetables for two	
Oysters	
Natural – With lemon and our homemade sauce (GF)	3 each
Kilpatrick – With bacon and Worcestershire Sauce (GF)	3.5 each

INSALATE

Lamb	22
Chargrilled lamb fillet with rocket, cucumbers, tomatoes, red onions, olives and a lemon yogurt dressing	
Caesar	18
Cos lettuce, crispy bacon, croutons, anchovies, boiled egg, shaved parmesan and caesar dressing	
Garden	12
Mixed salad with tomatoes, cucumbers, red onions, olives and balsamic vinegar (GF)	
Beetroot and goats cheese	22
Baby beetroot with radicchio and goat's cheese and balsamic dressing (GF VEG)	
Orange and fennel	20
Segments of oranges and sliced fennel with a white wine vinaigrette (GF VEG)	

SALAD EXTRAS

Avocado 5; Calamari 6; Chicken 5; Prawns 8

PRIMI

PASTA

Gnocchi, Spaghetti, Pappardelle, Penne, Meat

tortellini SAUCES

Bolognese	18
Minced prime beef and pork cooked in our homemade tomato sauce	
Meatballs	21
Homemade meatballs cooked in a Napoli sauce	
Napoletana	16
Fresh basil, garlic and tomatoes (VEG)	
Pescatore	28
Selection of fresh seafood cooked in napoli sauce	
Marinara	28
Selection of fresh seafood cooked in olive oil and garlic	
Amatriciana	19
Seared bacon, capsicum, spring onions and chilli cooked in our homemade tomato sauce	
Carbonara	19
Bacon, olive oil, farm fresh eggs, cream and finely grated parmesan cheese	
Primavera	19
A selection of green seasonal vegetables in a cream sauce (VEG)	
Vegetarian	19
Selection of fresh vegetables cooked in a light tomato sauce with spinach (VEG)	
Toscana	19
Olives, salami, bocconcini cheese, red onions and peppers cooked in napoli sauce finished with fresh basil	
Funghi and chicken	20
Selection of fresh mushrooms and chicken cooked with a touch of cream	
Cannelloni (home made)	18
Fresh pasta filled with ricotta cheese and fresh spinach cooked in a tomato sauce (VEG)	
Lasagna (home made)	18
Layers of fresh pasta and mozzarella with a bolognese sauce	

RISOTTO

Marinara	28
Selection of fresh seafood cooked in olive oil and garlic (GF)	
Vegetarian	19
Selection of fresh vegetables cooked in a tomato sauce with spinach (GF VEG)	
Chicken and pumpkin	22
Diced chicken and pumpkin cooked in a chicken stock served with rocket and pine nuts (GF)	
Primavera	22
A selection of green seasonal vegetables in a cream sauce (GF VEG)	
Asparagus and broad bean	22
Asparagus and broad beans with a cream sauce (GF VEG)	

SECONDI

Served with a choice of chips and salad or vegetables

POLLO

Chicken parmigiana/chicken schnitzel	24/22
Chicken fillet crumbed and pan fried, topped with a napoli sauce and mozzarella cheese	
Chicken involtini	28
Chicken fillet with asparagus, peppers and cheese wrapped in prosciutto with a creamy mustard sauce (GF)	
Chicken scaloppine	26
Pan fried tenderloin in a mushroom sauce (GF)	

CARNE

Baby pork ribs	28
Marinated in a homemade bbq sauce (GF)	
Veal parmigiana/veal schnitzel	26/24
Veal crumbed and topped with mozzarella cheese and napoli sauce	
Scaloppini funghi	28
Pieces of veal pan fried in a mushroom cream sauce (GF)	
Porterhouse 300gm great southern grass fed	33
Cooked to your liking (GF)	
Rib eye steak 350gm	38
Cooked to your liking (GF)	
Mixed Grill	38
Grilled porterhouse steak, lamb chop, bacon, chicken tenderloin and a burger with egg and tomato, served with chips (GF)	
Scaloppini saltimbocca	29
Baby veal pieces pan fried and topped with prosciutto, sage and cooked in white wine (GF)	
Lamb fillets	38
Grilled lamb fillets, served with mashed potato, beans and red cabbage with rosemary jus (GF)	

SAUCES

18 Gravy, mushroom, green peppercorn, garlic butter or garlic cream sauce

PESCE

Fish of the day	Market price
Ask our staff for today's catch of the day (GF)	
Salt and pepper calamari	26
Calamari pieces dusted with rice flour, lemon pepper seasoning served with tartare sauce, salad and chips (GF)	
Creamy garlic prawns or tomato chilli prawns	29
Pan fried prawns served with rice (GF)	
Salmon	28
Grilled salmon and homemade lemon butter (GF)	
Seafood platter for 2	90
Combination of cooked and fresh seafood, fish, prawns, calamari, mussels, oysters, Morton Bay bugs and soft shell crab with lemon, aioli sauce, salad and chips	

VEGETARIAN/VEGAN

Lentil burger Served with asparagus, pumpkin mash, cherry tomatoes (GF VGN)	22
Stuffed capsicum Capsicum stuffed with arborio rice with a selection of fresh vegetables and pine nuts (GF VGN)	22
Polenta vegetable stack Layers of grilled vegetables and polenta served with Napoli sauce (GF VGN)	26

CONTORNI

Garden salad	4
Garlic roast potatoes	7
Steak fry chips	4
Mixed vegetables	5

BAMBINI

*All bambini meals include soft drink and a show bag.
Available for children 12 and under.*

Penne bolognese	10
Penne napoli	10
Chicken nuggets and chips	10
Fish and chips	10
Calamari and chips	10
Margherita pizza	10
Desserts	
Frog in a pond	4
Chocolate/strawberry sundae	4

LUNCH ONLY — 14.5 Mon–Fri

Pasta
Choose from:
Spaghetti, Penne, Ravioli
Bolognese
Carbonara

Something light
Avocado salad
Caesar salad
Greek salad

Something more substantial
Eggplant parma with chips
Chicken parmigiana with chips
Battered fish and chips
Club calamari and salad
Beef burger with lettuce, tomato, bacon & cheese

SENIORS MEAL — 14.9 Mon–Fri Lunch Only (2 course)

Entree
Soup of the day

Main
Chicken parmigiana & chips
Fish & chips
Lasagna
Penne Carbonara
Spaghetti bolognese

Dessert
Ice cream sundae

PIZZA

Gluten free base available for an extra 3

Capricciosa Napoli sauce, mozzarella, virginian ham, mushrooms, olives and anchovies	15.9
Margherita Napoli sauce, mozzarella and fresh basil	12.9
Vegetarian Napoli sauce, mozzarella, mushrooms, olives and capsicum	15.9
Aussie Napoli sauce, mozzarella, virginian ham and egg	15.9
Calabrese Napoli sauce, mozzarella, hot salami, red capsicum and olives	15.9
Hawaiian Napoli sauce, mozzarella, virginian ham and pineapple	15.9
BBQ chicken Napoli sauce, mozzarella, grilled chicken, bbq sauce and pineapple	16.9
Meat lovers Napoli sauce, mozzarella, virginian ham, hot salami, bacon, chicken and bbq sauce	18.9
The lot Napoli sauce, mozzarella, virginian ham, salami, bacon, mushrooms, red capsicum, onions, olives, pineapple, anchovies and shrimps	19.9

PIZZA GOURMET

Gluten free base available for an extra 3

Four cheeses Fior di latte, grana padano, gorgonzola and asiago	18.9
Prosciutto Napoli sauce, fior di latte, prosciutto, rocket and tomatoes	19.9
Marinara Napoli sauce, fior di latte, and mixed seafood	19.9
Ortolana (vegetarian) Napoli sauce, mozzarella, eggplant, zucchini, red capsicum, potatoes and olives	18.9

Please note that menu items may contain traces of nuts, egg, soy, wheat seeds and other allergens. Due to the nature of restaurant meal preparation, there is always the possibility of cross-contamination. As such, Club Italia is unable to guarantee the absence of allergens in menu items.

GF – gluten free; VEG – vegetarian; VGN – Vegan

club
italia
Sporting Club Inc.

MENU

Please note that a public holiday surcharge will apply (10% of total bill)