



# MAIN MENU

## FOR THE *Table*

**Char Siu Pork Belly Bites** 21  
Crispy pork belly bites glazed with sweet and savoury char siu sauce finished with sesame seed and spring onion

**Chilli Garlic Prawns** <sup>GFO • (I)</sup> 20  
Succulent prawns sautéed with chilli, garlic and shallots in a white wine sauce, served with warm pita

**Truffled Mushroom Arancini** <sup>v</sup> 16  
Hand rolled mushroom risotto croquettes, panko crumbed and fried crisp, served with roasted garlic aioli and truffle oil

**Vegetable Samosa (2 pieces)** <sup>v</sup> 8  
Crispy pastry filled with spiced potato, and aromatic Indian herbs, served with spicy homemade tomato chutney.

**Fries** <sup>v • VG • GF</sup>  
Crispy golden fries, served with a side of garlic aioli  
Small bowl 7  
Large bowl 11  
Truffle and Parmesan Fries 13

**Wedges** <sup>v • VG • GF</sup> 14  
Crisp potato wedges with sour cream and sweet chilli sauce

**Salt and Pepper Calamari** <sup>(I)</sup> 19  
Lightly fried calamari, seasoned and served with peri-peri mayonnaise

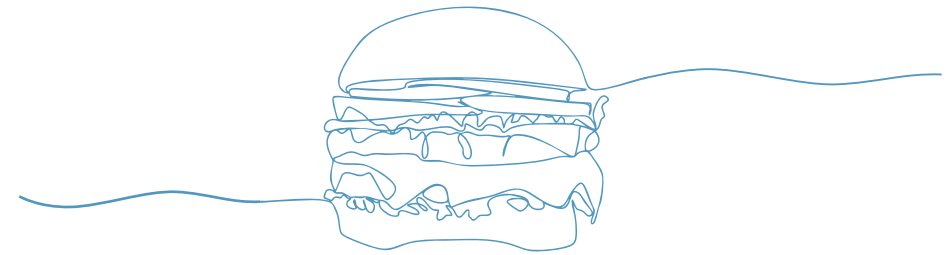
**Garlic Bread** <sup>v</sup> 12  
Oven toasted bread with garlic butter  
Add Mozzarella \$4

**Beer Battered Onion Rings** <sup>v</sup> 12  
Golden onion rings with spicy mayo

**Beef Nachos** <sup>GF</sup> 24  
Corn chips topped with seasoned beef, vegetables, melted cheese, guacamole, jalapeños and sour cream

**Whole Australian Prawns (12pcs)** <sup>GF • (A)</sup> 42  
Chilled whole prawns served with lemon and classic cocktail sauce

MEMBER'S ONLY \$2 OFF FOOD | UP TO \$1 OFF DRINKS



## FROM THE *Grill*

*Gluten-free bun available on request for \$5*

**Beef Burger** 26  
**Classic:** Grilled beef patty with cheese, lettuce, tomato and house burger sauce on a milk bun, served with fries

**Aussie Beef:** Grilled beef patty, bacon, fried egg, pineapple, cheese, lettuce, tomato and house burger sauce on a milk bun, served with fries 28

**Truffle Cheeseburger:** Beef patty with melted cheese, pickle, onion and truffle mayo on a milk bun, served with fries 28

**Vegetarian Beetroot Burger** <sup>v</sup> 22  
Beetroot patty with lettuce, tomato and tomato relish on a milk bun, served with fries

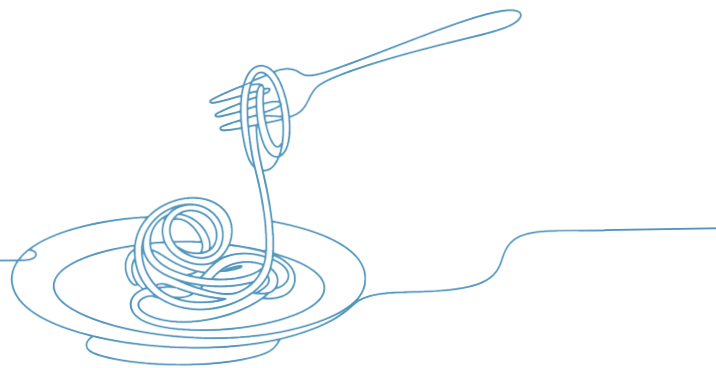
**Grilled Chicken Burger** 26  
Grilled chicken breast with peri-peri sauce, lettuce, tomato, onion and garlic aioli on a milk bun, served with fries

**Lamb Souvlaki** <sup>GFO</sup> 26  
Marinated lamb, char-grilled and served with warm pita, house tzatziki and garden salad or fries

**Premium Steaks** <sup>GF</sup>  
Served with two sides and choice of sauce  
**Sides:** chips • mash • house salad • seasonal veg • wedges +\$2  
**Sauce:** gravy • peppercorn • mushroom • teriyaki

**300gm Sirloin** 38  
**350gm Scotch Fillet** 48

**V:** Vegetarian **VG:** Vegan **GF:** Gluten-free **GFO:** Gluten-free option  
**I:** Imported **A:** Australian **M:** Mixed Origin



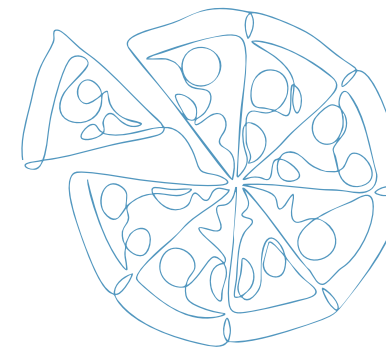
## FROM THE *Stove*

|                                                                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Soup of the day</b><br>Served with garlic bread                                                                                                                                   | 16 |
| <b>Smoked Salmon &amp; Caper Fettuccine</b> <sup>(V)</sup><br>Fettuccine with shallots, garlic, capers and white wine cream, finished with smoked salmon, lemon, dill and salmon roe | 28 |
| <b>Squid Ink Pasta with Garlic Prawns</b> <sup>(V)</sup><br>Squid ink pasta served with sautéed prawns, garlic and cherry tomatoes finished with fresh herbs                         | 26 |
| <b>Penne Romana</b><br>Penne with mushrooms, crispy bacon and sweet peas in a creamy tomato sauce, finished with parmesan and herbs                                                  | 26 |
| <b>Pasta alla Vodka</b><br>Penne in a tomato vodka cream sauce with garlic, chilli and parmesan<br><i>Add chicken +6</i>                                                             | 22 |
| <b>Pan-Seared Duck Breast</b> <sup>GF</sup><br>Crispy duck breast with cherry and port reduction, creamy mash and seasonal vegetables                                                | 32 |
| <b>Wild Mushroom &amp; Truffle Risotto</b> <sup>V</sup><br>Creamy arborio risotto with sautéed wild mushrooms, truffle oil and parmesan.                                             | 24 |
| <b>Pumpkin &amp; Sage Risotto</b> <sup>V</sup><br>Roasted pumpkin risotto finished with sage and parmesan<br><i>Add chicken +6</i>                                                   | 24 |
| <b>Grilled Barramundi</b> <sup>(V)</sup><br>Pan-seared barramundi with pumpkin purée, sautéed kale and garlic butter                                                                 | 36 |

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## FROM THE *Queen*

|                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Teriyaki Salmon Fillet</b> <sup>(V)</sup><br>Oven-baked salmon with Hakka noodles, Chinese broccoli and teriyaki glaze                           | 34 |
| <b>Beef Short Ribs</b><br>Slow-braised beef short ribs in red wine jus, served with chips and coleslaw                                              | 36 |
| <b>Braised Lamb Shank</b> <sup>GF</sup><br>Red wine and rosemary-braised lamb shank with creamy mash and honey-glazed Dutch carrots                 | 34 |
| <b>Mussels Alla Vodka</b> <sup>GFo • (A)</sup><br>Fresh mussels simmered in creamy tomato vodka sauce with garlic and chilli, served with warm pita | 28 |



*Gluten free pizza base and vegan cheese available on request for \$5 each*

|                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------|----|
| <b>Margarita Pizza</b> <sup>V</sup><br>Napoli sauce, mozzarella and fresh basil                                      | 20 |
| <b>Pepperoni Pizza</b><br>Pepperoni, roasted capsicum, Napoli sauce and mozzarella                                   | 24 |
| <b>Prosciutto &amp; Mushroom Pizza</b><br>Mushrooms and mozzarella, finished with prosciutto, rocket and truffle oil | 26 |
| <b>Chicken Supreme Pizza</b><br>Roast chicken, capsicum, mushroom, onion and mozzarella                              | 26 |
| <b>Vegetarian Pizza</b><br>Mushroom, onion, cherry tomato, capsicum and mozzarella                                   | 24 |

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## FROM THE *Land*

### Warm Roasted Pumpkin Salad <sup>V • GF</sup> 24

Roasted pumpkin with quinoa, baby spinach, feta and toasted almonds, finished with house dressing

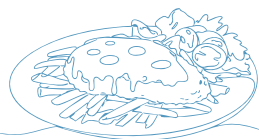
*Add chicken +\$6*

### Moroccan Lamb Salad 28

Spiced lamb with couscous, cherry tomatoes, mesclun leaves and yoghurt dressing

### Grilled Chicken and Avocado Salad <sup>GF</sup> 26

Grilled chicken with cos lettuce, cherry tomatoes, crispy bacon, avocado, egg and house dressing



## PUB *Classics*

### Crispy Chicken Schnitzel 28

Golden-crumbed chicken breast with gravy and choice of chips and salad or mash and vegetables

*upgrade to wedges +\$2*

### Chicken Parmigiana 30

Crumbed chicken topped with Napoli sauce, ham and mozzarella, served with chips and salad or mash and vegetables

*Upgrade to wedges +\$2*

### Fish and Chips <sup>(1)</sup> 28

Beer-battered hake with chips, garden salad and tartare sauce

### Fish Taco <sup>(1)</sup> 22

Crispy fish in soft tortillas with slaw, guacamole, pineapple salsa and chilli mayo

### Chicken Panang Curry <sup>DF • GFO</sup> 24

Panang coconut curry with vegetables, steamed basmati rice and crispy pappadum

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## FOR THE *Little Ones*

*Includes kids ice cream and activity book*

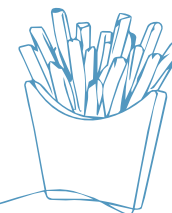
### Nuggets and Chips 15

### Fish and Chips <sup>(1)</sup> 15

### Grilled chicken and Chips <sup>GF</sup> 15

### Cheeseburger and Chips 15

### Penne Napolitana with Parmesan 15



## SOMETHING *Extra*

### Steamed Chinese Broccoli <sup>V</sup> 10

Steamed Chinese broccoli drizzled with premium oyster sauce and topped with crispy fried onion

### Garden Salad <sup>V • VG • GF</sup> 10

### Creamy Mash Potato <sup>GF</sup> 8

### Roasted Kipfler Potato with Romesco Sauce <sup>V • VG • GF</sup> 8

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# NORTH BONDI RSL

Illustration by local artist, Alex Snellgrove