

MENU

Member/ Non Member

Starters

DINNER ROLL \$2.00

GARLIC BREAD \$8.50

Add Cheese \$2.50

Add Bacon & cheese \$3.00

BRUSCHETTA \$9.00

Tomato, spanish onion, basil, olive oil, Parmesan, balsamic glaze on toasted bread

TRIO OF ARANCINI 16.00

Tomato, mushroom & pumpkin-fried & crumbed arancini's served with pesto & shaved parmesan

VIETNAMESE VEGETARIAN \$13.00
SPRING ROLLS

House made spring rolls filled with mushroom, mint, coriander, carrot, onion & spring onion, wrapped in pastry served with a ginger, lime & sweet chilli sauce

VIETNAMESE CHICKEN \$13.00
SPRING ROLLS

House made spring rolls filled with chicken, mint, coriander, carrot, onion & spring onion, wrapped in pastry served with a ginger, lime & sweet chilli sauce

SOUP OF THE DAY \$10.00

Served with a toasted bread roll & butter

Salads

PORK BELLY SALAD MAIN

M \$28.00 NM \$30.00

Crispy coated pork belly bites with red & white cabbage, sesame seeds & fried shallots tossed in a plum, chilli & coriander dressing

HALLOUMI AND CHICKEN SALAD MAIN

M \$24.00 NM \$26.00

Grilled halloumi & southern fried chicken with lettuce, tomato, cucumber & spanish onion with a house made honey mustard dressing

CHICKEN OR PRAWN MAIN

CAESAR SALAD M \$26.00 NM \$28.00

Cos lettuce, bacon, anchovies, croutons, parmesan, poached egg & creamy caesar dressing

GARDEN SALAD MAIN

M \$10.00 NM \$12.00

Mixed salad, tomato, cucumber, spanish onion & julienne carrots with a house made dressing

Extras- Chicken \$6.00 / Prawns \$10.00 / Squid \$6.00



SEYMOUR
CLUB

Member/ Non Member

Mains

SALT AND PEPPER SQUID ENTREE

Squid strips dusted in flour & fried with a side of Aioli sauce **M** \$21.00 **NM** \$23.00 MAIN
M \$27.00 **NM** \$29.00

FISH AND CHIPS ENTREE

Battered or grilled fish fillet served with chips, salad, tartare sauce & a wedge of lemon **M** \$21.00 **NM** \$23.00 MAIN
M \$27.00 **NM** \$29.00

GARLIC PRAWNS ENTREE

Panfried prawns in onion, garlic, white wine, cream & sweet chilli sauce, served with rice & salad **M** \$24.00 **NM** \$26.00 MAIN
M \$29.00 **NM** \$31.00

220G SURF & TURF MAIN

Grain fed porterhouse steak cooked to your liking with 3 grilled prawns with your sauce of your choice **M** \$36.00 **NM** \$38.00

SEAFOOD BASKET MAIN

Battered or grilled fish, skewered prawns & calamari squid with tartare sauce & a wedge of lemon **M** \$30.00 **NM** \$32.00

CHICKEN SCALLOPINI MAIN

Panfried chicken tenders cooked in onion, garlic, mushroom, white wine reduction & cream **M** \$26.00 **NM** \$28.00

CHICKEN KIEV MAIN

Crumbed chicken breast filled with garlic butter **M** \$28.00 **NM** \$30.00

CHICKEN SCHNITZEL MAIN

House made panko crumbed chicken breast with herbs & parmesan & sauce of your choice **M** \$25.00 **NM** \$27.00

MEAT LOVERS PARMA MAIN

Chicken schnitzel topped with ham, salami, bacon, cheese & napoli sauce **M** \$30.00 **NM** \$32.00

HAWAIIAN PARMA MAIN

Chicken schnitzel topped with ham, pineapple, cheese & napoli sauce **M** \$28.00 **NM** \$30.00

CLASSIC CHICKEN PARMA MAIN

Schnitzel topped with ham, cheese & napoli sauce **M** \$27.00 **NM** \$29.00

BEEF BRISKET MAIN

Roasted grain fed beef brisket (200g) served with mash, veggies & gravy **M** \$26.00 **NM** \$28.00

300G PORTERHOUSE MAIN

Tender grain fed porterhouse cooked to your liking, served with sauce of your choice **M** \$39.00 **NM** \$41.00

260G SCOTCH FILLET MAIN

Tender grain fed scotch fillet cooked to your liking, served with sauce of your choice **M** \$42.00 **NM** \$44.00

LAMB SHANK MAIN

Hind quarter lamb shank, slow cooked in red wine, gravy, vegetables, herbs & crushed tomatoes **M** \$33.00 **NM** \$35.00

PORK BELLY MAIN

Sous-vide pork belly (250g) served with apple sauce **M** \$32.00 **NM** \$34.00

All mains are served with your choice of chips, salad, mash or vegetables unless stated otherwise. Any alterations with stated meals OR any add ons will have additional charges.

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Pastas & Risottos

CHICKEN & BACON ENTREE
M \$20.00 NM \$22.00

CARBONARA MAIN
M \$25.00 NM \$27.00

Chicken & bacon
 sautéed in onion, garlic,
 white wine & cream with
 linguine pasta

VEGETARIAN GNOCCHI MAIN
M \$25.00 NM \$27.00

Panfried gnocchi with
 butter, onion, garlic,
 sundried tomato, pumpkin,
 spinach & shaved parmesan

BOLOGNESE ENTREE
M \$18.00 NM \$20.00

Housemade bolognaise
 sauce, linguine pasta MAIN
M \$23.00 NM \$25.00
 topped with shaved
 parmesan cheese

VEGETARIAN RISOTTO ENTREE

Roasted pumpkin, peas, **M \$20.00 NM \$22.00**

onion, mushrooms, MAIN

garlic, tomatoes, **M \$24.00 NM \$26.00**

spinach, onion, in a
 white wine topped with
 parmesan cheese

CHICKEN & PRAWN ENTREE
M \$23.00 NM \$25.00
 RISOTTO MAIN

Chicken, prawns **M \$28.00 NM \$30.00**
 sautéed onion, garlic
 with tomato base

Chicken \$6.00 / Prawns \$10.00 / Squid \$6.00

Sides

BOWL OF STEAMED
 VEGETABLES **\$9.00**

DEEP FRIED CHIPS **\$9.00**
 Served with tomato sauce

SEASONED WEDGES **\$11.00**
 Served with sweet chilli
 sauce & sour cream

Sauces

GRAVY **\$3.00**

PEPPER GRAVY **\$3.00**

MUSHROOM GRAVY **\$3.00**

GARLIC CREAM SAUCE **\$4.00**

TOMATO

BBQ

SOY SUACE

SWEET CHILLI

TARTARE

MUSTARD

AIOLI

WORCESTERSHIRE

ALL \$ 2.00



Kids Meals

All \$ 15.00 kids meals includes a soft drink & a dessert of ice cream with toppings & sprinkles or a jelly cup

CHICKEN NUGGETS

KIDS CHICKEN SCHNITZEL

KIDS PARMA

SALT & PEPPER SQUID WITH
TARTARE SAUCE

BATTERED FISH

KIDS BOLOGNESE

All served with chips OR vegetables

MUST BE UNDER 12 YEARS OF AGE

Dessert

WARM APPLE CRUMBLE \$11.50

Rustic homestyle apple mix,
topped with a roasted crumb
& served with ice cream

STICKY DATE PUDDING \$10.50

With warm butterscotch sauce,
served with ice cream

CHOCOLATE BROWNIE \$10.50

Served warm or cold with
chocolate sauce & ice cream

PAVLOVA \$9.50

With seasonal fruits, cream
topped with a couli sauce

JELLY \$3.00

BOWL OF ICE CREAM \$6.00

2 scoops of ice cream served
with toppings of your choice

Extras- Ice cream \$2.00 / Cream \$2.00