



Restaurant Menu

OPEN WEDNESDAY - SUNDAY

LUNCH: 11.30AM - 2PM

DINNER: 5.30PM - 8PM

PLEASE READ OUR ALLERGEN KEY AND
LET US KNOW ABOUT YOUR ALLERGIES

V = VEGETARIAN

VO = VEGETARIAN OPTION

VG = VEGAN

DF = DAIRY FREE

GF = GLUTEN FREE

GFO = GLUTEN FRIENDLY OPTION

Broome Golf Club

SHARE PLATES

Tomato & Rosemary Arancini (3) (v) sun-dried tomato aioli	\$20
Pork Belly Bites (gfo) (df) asian herb salad, red curry caramel sauce & fried onions	\$20
Tiger Prawns (gf) (df) 500g whole Australian prawns & cocktail sauce	\$35
Chicken Satay Skewers (3) (gfo) (df) peanut satay sauce, crunchy noodle salad & sweet sesame-soy dressing	\$24
Cob Loaf please ask our friendly staff for today's filling	\$25
Coffin Bay Oysters (gf) (df) freshly shucked large oysters & finger lime vinegarett	each \$6
Asian Taco (3) (df) ginger soy fried chicken, crunchy noodle salad & Japanese mayo	\$30
Hot Chips (v) (gfo) aioli	\$14
Garden Salad mixed leaves, cucumber, tomato, onion, capsicum & house dressing	\$10

CLASSIC PLATES

Scotch Fillet (gfo) (df) 350g premium grass-fed scotch fillet, chips, salad, house dressing & a sauce of your choice	\$48
Fish & Chips (gfo) (df) battered or grilled Australian threadfin salmon, chips, salad, house dressing, lemon & house-made tartare	\$38
Fish Burger Japanese milk bun, battered threadfin salmon, lettuce, tomato, house-made tartare & chips	\$30
Steak Sandwich premium grass-fed scotch, turkish roll, rocket, brie, caramelized onion, cranberry sauce & chips	\$32
Katsu Burger (vo) panko crumbed chicken schnitzel or panko crumbed mushroom, Japanese milk bun, pickled veg, Japanese mayo, katsu curry sauce & chips	\$30
Chicken Parmigiana 300g panko crumbed chicken schnitzel, napoli sauce, double smoked ham, cheese, chips, salad, house dressing & a sauce of your choice	\$34
Chicken Schnitzel (df) 300g panko crumbed chicken schnitzel, chips, salad, house dressing & a sauce of your choice	\$32

Mushroom / Creamy Garlic / Pepper / Gravy / Housemade Hot Chilli

Broomme Golf Club

CHEF'S SPECIAL

Lamb Rack (gf) smoked Australian lamb rack, sweet potato puree, mixed greens, kipfler potatoes & red wine jus	\$48
Beef Cheeks (gfo) 18hrs smoked beef cheek, creamy mashed potatoes, fried brussel sprouts & demi-glace reduction	\$40
Jungle Curry (gf) (df) (shellfish) house-made tradition Thai jungle curry paste, pork, Thai basil, red chilli & rice (spicy)	\$42
Pasta Allo Scoglio (df) prawns, mussels, house-made fettuccini, cherry tomatoes, onion & fresh tomato, scampi & prawn sauce	\$42
Vegan Jambalaya (vg) (gf) vegetable stew with onion, celery, capsicum, butter beans, basmati rice, coconut raita & poppadom	\$34
Watermelon & Feta Salad (v) (gf) watermelon, cucumber, rocket, feta, mint, basil & honey-lime dressing <i>Add prosciutto (gf) (df)</i>	\$28 \$8

KIDS MEALS

Fish & Chips (gfo) (df) tomato sauce	\$16
Cheeseburger & Chips tomato sauce	\$16
Chicken & Chips (gfo) tomato sauce	\$16
Vanilla Ice Cream (gf) strawberry or chocolate sauce	\$6

DESSERTS

Creme Brulee (v) (gf)	\$16
Apple Crumble & Vanilla Ice Cream (v)	\$16
Trio of Sorbets (vg) ask for today's house-made flavours	\$16

SAUCES (gf)

Tomato / BBQ	\$2
Pepper / Mushroom / Gravy (df) / Creamy Garlic / Hot Chilli	\$3
Japanese Mayo / Tartare / Katsu Curry / Aioli	\$3

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