

## Desserts

### CREME BRULEE

vanilla bean baked custard topped with caramelized sugar  
\$12

### STICKY DATE PUDDING

butterscotch sauce, cream and soft serve ice cream  
\$12

### CHURROS

cinnamon sugar, chocolate sauce, cream  
\$14

### CHOC TIM TAM SUNDAE

soft serve ice cream, chocolate sauce, crushed tim tams  
\$10

### BUTTERSCOTCH BISCUIT SUNDAE

soft serve ice cream, butterscotch sauce, biscuit  
\$10

### STRAWBERRY SWIRL SUNDAE

soft serve ice cream, strawberry sauce, fresh strawberries  
\$10



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### MEMBERS DISCOUNTS, OFFERS & SPECIALS

Please see staff at reception for details on our membership  
and opal elite rewards  
\$1 Life Membership



**LIONS**@springwood

# 5th Quarter MENU

## Starters and Share

	MEMBERS PRICE
<b>GARLIC BREAD</b> (GFO) (VG)	\$8
herb and garlic bread	
add bacon	\$2
add cheese	\$2
<b>CLASSIC TOMATO BRUSCHETTA</b> (GFO) (VG) (VO)	\$17
tomato concasse, feta cheese, toasted turkish bread, balsamic glaze	
<b>BUFFALO WINGS</b> (GF) (V)	\$15
buffalo baked chicken wings, blue cheese sauce	
<b>HONEY HALLOUMI FLATBREAD</b> (VG) (V)	\$20
warm flat bread, tzatziki yoghurt, pan seared halloumi in a honey chilli sauce, pomegranate, fresh mint	
<b>PORK DUMPLINGS</b> (DF) (GF) (V)	\$17
pork dumplings, honey chilli drizzle, soy sauce	
<b>BEEF NACHOS</b> (VO) (VGO) (GF) (V)	\$22
beef mince, black beans, corn tortilla, melted cheese, guacamole, sour cream, tomato salsa	
<b>SZECHUAN PEPPER SQUID</b> (GF) (DF) (V)	\$17
spiced rubbed calamari, chipotle mayonnaise	
<b>POTATO WEDGES</b> (VG)	\$15
sour cream, sweet chilli sauce	

## Salads

<b>CAESAR SALAD</b> (GFO) (DFO)	\$22
cos lettuce, bacon, garlic croutons, parmesan, cheese, caesar dressing.	
add grilled prawns	\$6
add grilled chicken	\$7
<b>SPRINGROLL SALAD</b> (DF) (GF)	\$24
cos lettuce, julienne carrots, cucumber, pickled ginger, rice noodles, avocado, fresh mint, deep fried pork spring rolls, lime coriander dressing.	
<b>CITRUS SALAD</b> (V) (GF)	\$22
cos lettuce, rocket, avocado, grapefruit, oranges, fennel, red onion, verjuice citrus dressing.	
add grilled prawns	\$6
<b>BURRATA TOMATO SALAD</b> (VG)	\$25
burrata, medley tomato caprese, citrus pesto drizzle, fresh basil, warm flat bread	

## Handheld Favourites

	MEMBERS PRICE
<b>BEEF BURGER</b> (GFO) (VGO)	\$25
seeded milk bun, grilled beef pattie, cheddar cheese, lettuce, tomato, smoked aioli, caramelised onion, bacon jam, chips plant base option	\$3
<b>THE VEGAN BURGER</b> (V) (GFO)	\$26
potato bun, grilled eggplants, marinated tofu, vegan cheese, grilled capsicum, vegan aioli, chips	\$24
<b>CHICKEN PITA</b> (VGO)	\$24
pita, marinated chicken, tzatziki, pickled red onion, tabouli, cucumber, chips	
<b>STEAK SANDWICH</b> (VGO) (GFO)	\$25
toasted turkish bread bbq sauce, aioli, rocket, tomato, rib fillet, caramelised onion, bacon jam, cheese, chips.	
<b>PLANT BASED OPTION \$3 EXTRA</b> <b>GLUTEN FREE OPTION \$3 EXTRA</b>	

## Pizzas

<b>MARGHERITA</b> (VG) (GFO)	\$23
napoli sauce, mozzarella cheese, drizzle of basil pesto	
<b>BBQ MEAT PIZZA</b> (GFO)	\$27
bbq sauce base, pulled beef, pepperoni, onion, chicken, mozzarella cheese	
<b>MEXICAN PIZZA</b> (GFO) (V)	\$27
napoli sauce, beef mince mix, jalapenos, mozzarella cheese, sour cream, guacamole	

ALL PIZZAS COME ON A 12 INCH PIZZA BASE  
\$3 FOR GLUTEN FREE BASE

## Lunch Menu

AVAILABLE MONDAY - FRIDAY 11.30AM-2.30PM	
<b>200G RUMP STEAK</b> (DFO)	\$21
200g rump served with chips and salad with gravy of your choice	
<b>LASAGNA</b>	\$17
beef lasagna with bechamel and mozzarella cheese, chips and salad	
<b>BATTERED FISH</b>	\$17
battered fish with salad, chips and tartare sauce, lemon	
<b>CHICKEN SCHNITZEL</b>	\$17
chicken schnitzel with chips, salad and gravy	
<b>BANGERS &amp; MASH</b> (GF)	\$17
thick pork sausages with mash, peas and onion gravy	

WITH A VALID SENIORS CARD SHOWN AT THE TIME OF PURCHASE OF A LUNCH MENU  
ITEM, 10% WILL BE DISCOUNTED AND COMPLIMENTARY SMALL SOFT DRINK OR SMALL  
COFFEE VOUCHER WILL BE GIVEN.

## Mains

	MEMBERS PRICE
<b>STUFFED CHICKEN BREAST</b> (GF)	\$32
chicken breast, camembert, spinach, sundried tomato with hollandaise sauce, mash potato, asparagus	
<b>LAMB BACKSTRAP</b> (GF)	\$36
lamb backstrap served medium rare, pea hummus, gratin dauphinois, fresh mint, jus	
<b>CLASSIC FISH AND CHIPS</b>	\$24
housemade crumbed fish, chips, tartare sauce, lemon	
<b>SEAFOOD BASKET</b>	\$28
fish, prawn cutlets, calamari rings, scallops, chips, salad, tartare sauce, lemon	
<b>PAN SEARED BARRAMUNDI</b> (GF) (DFO)	\$33
pan seared barramundi, citrus salad, dill butter, lemon	
<b>SPICY MARINARA PASTA</b> (DFO) (V)	\$27
spicy tomato sauce, pipis, fish, prawns, fettuccine, parmesan, lemon	
<b>BEEF RAGOUT PASTA</b> (DFO)	\$24
slow cooked beef ragout, pappardelle pasta, parmesan	
<b>BBQ PORK RIBS</b> (GF)	\$36/\$47
HALF/FULL bbq pork ribs, loaded baked potato, coleslaw	
<b>DUCK FRIED RICE</b> (GF) (DF)	\$30
roast confit duck maryland, asian fried rice, fried shallots, fried egg	
<b>AUSSIE SCHNITZEL</b> (VGO)	\$30
crumbed chicken breast, bbq sauce, bacon, mozzarella cheese, fried egg	
<b>PARMIGIANA SCHNITZEL</b> (VGO)	\$27
crumbed chicken breast, napoli sauce, ham, mozzarella cheese	
<b>WILBUR SCHNITZEL</b> (VGO)	\$29
crumbed chicken breast, bacon, mozzarella cheese, mushroom sauce	
<b>MEXICAN SCHNITZEL</b> (VGO) (V)	\$29
crumbed chicken breast, napoli sauce, jalapenos, mozzarella cheese, guacamole, sour cream	

## Grill

	MEMBERS PRICE
<b>200G RUMP</b>	\$27
100 day grain fed	
<b>180G EYE FILLET</b>	\$43
grass fed	
<b>350G SIRLOIN</b>	\$45
riverina black angus, grain fed, mb2+	
<b>300G RIB FILLET</b>	\$47
msa, 100 day grain fed	
all steaks are served with 2 sides and 1 sauce choice sides - vegetables, mash potato, chips, house salad sauces - gravy, mushroom sauce, diane gravy, pepper gravy, hollandaise sauce, garlic cream	

## Toppers & Sides

CREAMY GARLIC PRAWNS	\$9
CALAMARI	\$8
ONION RINGS	\$6
FRIED EGGS (2)	\$5
BBQ PORK RIB	\$12
HOUSE SALAD	\$10
MASH POTATO	\$10
VEGETABLES	\$10
BOWL OF CHIPS	\$9
RICE	\$6
ADDITIONAL SAUCE	\$2

<b>GF</b>	<b>DF</b>	<b>V</b>	<b>VG</b>
GLUTEN-FREE	DAIRY FREE	VEGAN	VEGETARIAN
<b>GF</b>	<b>VGO</b>	<b>DFO</b>	<b>VO</b>
CHILLI	GLUTEN-FREE OPTION	VEGETARIAN OPTION	DAIRY FREE OPTION
			VEGAN OPTION

Please be aware that care is taken when catering for special requirements.  
We ask that you make us aware of your requirements even when ordering  
to your needs. It must be noted that within these premises we handle nuts,  
seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy  
products. Customer requests will be catered for and handles to the best  
of our ability but the decision to consume a meal is at the responsibility  
of the diner.

\* PRICES DISPLAYED ARE MEMBERS PRICES ALL NON MEMBERS PLEASE ADD \$2