STARTERS

14.25 (m) / 15

garlic pizza

perfect to share with friends

lemon pepper prawn & calamari

with garlic aioli

bruschetta - NEW!

cherry tomatoes, red onion, chiffonade basil, balsamic glaze & fetta cheese atop garlic infused bread

beef & pork dim sims - NEW!

served with special asian dipping sauce

sesame beef lettuce cups GF

minced garlic & ginger with a sesame seed garnish

seared scallops - NEW! GF

served with leek & asparagus purée

ovster selections - NEW! GF

Natural (1) 3.8 (m) / 4 (v) served with a wedge of lemon

Kilpatrick (1) 4.25 (m) / 4.50 (v) served with bacon & worcestershire sauce

SMALLER BITES

9.50 (m) / 10

garlic bread

toasted garlic bread with melted tasty cheese

soup of the day (large bowl)

chips (family size)

seasonal vegetables (family size)

When placing your order, please inform our team, if a person in your party has a food allergy.

We take every precaution in our food handling but we cannot guarantee that traces of nuts and allengens may not be present.

VEGAN & VEGETARIAN

26.60 (m) / 28

mushroom pesto gnocchi - NEW! GF

swiss brown mushrooms with sundried tomatoes, charred capsicum, pumpkin, zucchini & eggplant

roasted pumpkin gnocchi GF

pan seared gnocchi in a coconut cream pumpkin sauce

lasagne (v)

filled with char grilled zucchini, eggplant, capsicum & pumpkin

risotto (vg). GF

a selection of sautéed greens & mushrooms in arborio rice

vegetable stir-fry (vg)

an array of seasonal vegetables & traditional asian sauce

veg nasi goreng (v) (vg)

traditional fried rice & seasonal vegies, soy, chilli, topped with coriander

BURGERS & MORE

25.65 (m) / 27

schnitzel burger

brioche bun, schnitzel, cos lettuce, grilled pineapple, tomato & honey mustard mayo & chips

amstel burger

brioche bun, lettuce, tomato, pickles, beetroot, caramelized onion, cheese, bacon, egg, house made beef burger, burger sauce & chips

vegie burger (v,vg)

vegan bun, lettuce, tomato, onion, tomato relish, house made vegie patty & sweet potato fries

steak sandwich

turkish bread, cheese, lettuce, tomato, caramelized onion, porter house steak, bacon, egg, ranch sauce & chips 27.55 (m) / 29 (v)

SALADS

24.70 (m) / 26

classic caesar salad (gf)

cos lettuce, bacon, parmesan cheese, croutons, anchovies and house made caesar dressing (best enjoyed with chicken)

thai noodle salad (v)

wombok, spring onion, carrot, capsicum, fried noodles and thai dressing (best enjoyed with prawns)

vietnamese salad (v, gf, vg)

cucumber, wombok, cherry tomatoes, coriander, carrot, fried shallots and vietnamese dressing (best enjoyed with chicken and/or prawns)

add protein 8.20 (m) / 9

prawns, chicken, beef, prosciutto

quinoa and spinach salad GF

spinach, cherry tomatoes, mint, auinoa, & lemon thyme vinaigrette (best enjoyed with beef)

parmesan & pear GF

parmesan cheese, pear, rocket, cherry tomatoes & balsamic dressing (best enjoyed with prosciutto)

watermelon & fetta GF

watermelon, fetta cheese, rocket, red onion, & a white wine dressing

haloumi & pomegranate GF

lebanese cucumber, water cress, watermelon, mint, pomegranate and a pomegranate & orange dressing

PARMAS

27.55 (m) / 29

the eggplant - NEW! (v)

crumbed eggplant topped with napoli sauce chargrilled zucchini, capsicum, cheese and finished off with fetta

the ragout - NEW!

golden schnitzel topped with ham, ground beef ragout and finished with melted cheese

meat lovers

bacon, hot dog, ham, salami, chorizo, napoli sauce & cheese

the texan

bacon, barbecue sauce, jack cheese & onion rings

the hawaiian

napoli sauce, ham, cheese & pineapple

the aussie

bacon, cheese, barbecue sauce topped with an egg

the queenslander

ham, prawns, mango, napoli sauce & cheese

the american

american mustard, sliced hot dog, bacon, napoli sauce, caramelised onion & cheese

satay

satay sauce & cheese topped with peanuts, chilli & coriander

italian - NEW!

napoli sauce, sliced lamb, garlic, red onion, sundried tomatoes, olives, and finished with fetta cheese

haloumi (v)

crumbed haloumi topped with chargrilled eggplant, napoli sauce & cheese

the mexican

corn chips, salsa, jalapenos & cheese topped with sour cream & guacamole

fiery flare

topped with hot sauce, salami, bacon, red onion, jalapenos, red chilli, chorizo, chilli flakes & jack cheese

7 seas

napoli sauce, salmon, scallops, prawns, calamari topped with dill & cheese

traditional chicken parmigiana

features ham, cheese & napoli sauce

schnitzel

golden schnitzel for those who like it without the trimmings

monster parma

are you game to devour a monster parma with ham, napoli sauce & cheese...can you finish it? - 35.15 (m) / 37

LULU'S PARMA FUND

Thank you all for your support of our Parma Fund, we are delighted to announce that we have reached our target of \$20,000 for Lulu and her ongoing treatment.

Our community got behind this fundraising and in just over 4 months were were able to raise this amazing and life changing amount of money.

WE ARE NOW LOOKING FOR SOME NEW RECIPIENTS FOR OUR COMMUNITY CLUB TO SUPPORT.

KNOW ANYONE WHO MAY NEED A HAND? EMAIL MAINDESK@AMSTEL.ORG.AU AND LET US KNOW



31.35 (m) / 33

PANS

29.45 (m) / 31

CHEFS SIGNATURE DISHES

nasi goreng GF

traditional fried rice with prawns, pork belly, seasonal vegetables, soy & chilli spices topped with a fried egg

seafood & chorizo paella - NEW! GF

an array of seafood including shrimp, prawns, mussels with saffron rice & chorizo

prawn & chicken risotto GF

chicken & prawns tossed in a house made tomato sauce

chicken & mushroom carbonara

chicken, mushrooms, bacon & linguini in a traditional sauce

garlic prawns GF

prawns tossed in a creamy garlic white wine sauce served on a bed of rice with a side salad

chicken gnocchi GF

chicken, mushroom, sundried tomatoes in a white wine sauce

chicken & beef stir-fry

chicken & beef mixed with an array of seasonal vegetables & a traditional asian sauce & noodles

WHEN PLACING YOUR ORDER, PLEASE INFORM OUR TEAM, IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE TAKE EVERY PRECAUTION IN OUR FOOD HANDLING BUT WE CANNOT GUARANTEE THAT TRACES OF NUTS AND ALLENGENS MAY NOT BE PRESENT.

eye fillet - NEW! GF

gippsland beef eye fillet served with mushroom purée, hasselback potatoes seasoned with parmensan cheese & truffle oil. served with char grilled asparagus, side salad & red wine jus - 47.50 (m) / 50

beer beef ribs - NEW! GF

ribs are beer braised & served with crispy smashed potatoes & topped with beef jus & a side salad 43.70 (m) / 46

seafood platter (for 1)

battered fish, grilled scallops, salt & pepper calamari, tiger prawns, grilled moreton bay bug, mussels, chips & side salad with house-made tartare sauce - 53.20 (m) / 56

sweet sticky pork ribs

tender sweet ribs that fall apart served with house made wedges & side salad 43.70 (m) / 46

surf & turf

scotch fillet, calamari, prawns, creamy garlic shrimp sauce with chips & salad 53.20 (m) / 56

tomahawk

tomahawk steak 1.1kg reverse seared & cooked to your liking, served with sidewinder chips, salad & your choice of sauce (from our grill menu) 60.80 (m) / 64

amstel's meat feast

porterhouse steak, pork belly, chicken wings, pork ribs, eggs, bacon grilled halftomato. 64.60 (m) / 68

AMSTELS MEAT FEAST CHALLENGE

450g rib eye, 250g pork belly, 1kg chicken wings, pork ribs, 6 eggs, 6 rashers of bacon, wedges, sidewinders, beer battered chips, gravy, hot sauce, BBQ sauce & a side salad 152 (m) / 160

IF YOU, AND ONLY YOU, CAN EAT THIS IN LESS THAN AN HOUR YOU WILL RECEIVE AN AMSTEL HAT AND YOUR NAME ON THE SCREENS ALL OVER THE VENUE.

ARE YOU UP FOR THE CHALLENGE?

chicken scaloppine (gf)

MAINS

sliced chicken on a bed of rice with a rich scaloppine sauce, sundried tomatoes, mushrooms, spinach, & parmesan cheese topped with sautéed greens

crispy skin salmon

crispy kipfler potatoes, buttered green beans, burnt lime, grilled cherry tomatoes & minted pea purée

flathead tails

fried or grilled flathead tails with chips & salad with house made tartare sauce

lamb shanks (gf)

served on a bed of creamy mashed potato with grilled zucchini, blistered cherry tomatoes & asparagus

twice cooked pork belly

crispy potatoes, sweet potato purée chargrilled cherry tomatoes, asparagus & red

salmon stack (gf) - NEW!

smoked salmon, avocado salsa including tomatoes & red onion topped with prawn cutlets & balsamic glaze

beef lasagne

house made served with chips & salad

caribbean jerk chicken NEW!

on a bed of coconut rice, spiced sweet potato fries, char grilled corn on the cob & finished with jerk jus

prosciutto wrapped chicken (gf)

tender chicken breast filled with chorizo, spinach & camembert, duck fat potatoes, broccolini, sweet potato purée & finished with a red wine jus

honey garlic chicken (gf) NEW!

served on a bed of rice with a honey garlic sauce, topped with sesame seeds & side salad

roast of the day GF

with all the trimmings

calamari - NEW!

calamari rings served with chips, salad & tartare sauce

pulled mexican beef tostado NEW!

with corn & bean salsa plus dipping bread. accompanied by a side salad with cos lettuce, cherry tomatoes, red onion, coriander with jalapeno & sidewinder fries

BOOK YOUR NEXT FUNCTION HERE! EMAIL: functions@amstel.org.au

GRILL

45.60 (m) / 48

YOUR NEW LOCAL COCKTAIL SELECTIONS

AVAILBLE TO PATRONS 18+ NO CHANGES / MODIFICATIONS TO BE MADE

\$17 (M) | \$18

MARGARITA•

a slice of lemon

\$17 (M) | \$18

premium handcrafted Margarita cocktail mix, tequila, lime juice

FRUIT TINGLE •

\$17 (M) | \$18

vodka, blue curacao, lemonade, raspberry cordial with kahlua, vodka, espresso

APEROL SPRITZ •

\$17 (M) | \$18

aperol, prosecco, soda with slice of lemon

JAPANESE SLIPPER • \$17 (M) | \$18 midori, cointreau, lemon juice

STITCH UP •

bacardi, malibu, blue curacao

premium handcrafted Stitch Up cocktail mix,

red bull tropical edition, gin, fresh lime over ice

EXPRESSO MARTINI • \$17 (M) | \$18

WATERBOY • \$17 (M) | \$18

premium handcrafted Waterboy cocktail mix, vodka, midori, chambord

LONG ISLAND ICED TEA • \$19 (M) | \$20

vodka, bacardi, gin, tequila, triple sec topped with coke and served with a slice of lemon

\$17 (M) \$18 RED BULL TROPICAL •

RED BULL WATERMELON \$17 (M) | \$18

MOJITO • red bull watermelon edition, white rum, agave & mint

RED BULL VODKA • \$17 (M) | \$18 red bull full sugar or sugarfree with vodka

RED BULL DRAGON FRUIT \$17 (M) \$18 MARGARITA •

red bull dragonfruit edition, tequila, cointreau & lime

Select from your favourite cut:

450 gram ribeye 350g scotch fillet 300g porterhouse aged 18 to 36 months all steaks cooked to your liking.

plus your choice of sauce: demi-glaze / mushroom / pepper / creamy garlic

served with chips & a side salad **or** a selection of vegetables