

# RUGBY CLUB SYDNEY MENU



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PH:9247 3344

*STARTERS / ENTREE*

**OYSTERS**

(NATURAL, KILPATRICK, MORNAY)

HALF 15.5 Doz 24.5

**SAUTÉED LEMON GARLIC PRAWNS**

(IN HOT POT)

15.9

**SALMON & PRAWN STACK**

(LAYERS OF SALMON, PRAWN AND AVOCADO OVER HERBED  
CRUSKETS TOPPED WITH CRÈME FRAICHE & DILL SAUCE)

16.9

**BBQ OCTOPUS**

(CHARGRILLED)

16.9

**SCALLOPS BROCHETTE**

(WRAPPED WITH BACON, SAUTÉED ON A BED OF RICE PILAF)

18.9

**HALOUMI CHEESE**

14.9

**MUSSELS IN TOMATO SALSA**

15.9

**MIXED DIP PLATE**

16.9

*BREADS*

GARLIC, HERB, GARLIC CHEESE

4.5

BRUSCHETTA

6.5

BRUSCHETTA WITH OLIVES AND FETTA

8.0

*SALADS*

GREEK SALAD

14.9

GARDEN SALAD

12.9

CAESAR SALAD

14.9

CHICKEN CAESAR

(CAESAR SALAD TOPPED WITH TENDER CHAR GRILLED BREAST  
CHICKEN)

17.9

GREEK OCTOPUS SALAD

18.9

*SIDE ORDERS*

BOWL OF CHIPS

5.0

WEDGES

8.0

VEGETABLES

5.0

SAUTEED MUSHROOMS

5.0

PASTA'S  
*CHOICE OF SPAGHETTI PENNE FETTUCINE*

MARINARA  
(FRESH LOCAL SEAFOOD TOSSED IN A TOMATO SALSA)  
24.9

ARABIATTA  
15.9

BOSCAIOLA  
(TOSSED IN A MUSHROOM, BACON AND CREAM SAUCE)  
17.9

BOLOGNESE  
(TRADITIONAL ITALIAN FAVOURITE)  
15.9

VEGETERIAN  
15.9

RISOTTO

RISOTTO TUSCANY  
(MUSHROOMS, PINE NUTS, GRILLED CHICKEN IN A WHITE WINE  
GARLIC CREAM SAUCE)  
22.9

VEGETARIAN RISOTTO  
20.0

SEAFOOD RISOTTO  
(FRESH ASSORTED SEAFOOD)  
24.9

**STEAKS AND RIBS**

ALL MEALS SERVED WITH SALAD & CHIPS OR MASH & VEGIES

**RUMP STEAK**  
400GRAMS 25.9

**RIBS PORK**  
HALF RACK 19.9 FULL RACK 28.9

**SCOTCH FILLET**  
350GRAMS 27.9

**T – BONE**  
400 GRAMS 25.9

**VEAL CUTLET**  
27.9

**SURF AND TURF**  
28.9

**LAMB LEMONATO**  
(WITH LEMON AND GARLIC SAUCE, LEMON POTATOES AND  
VEGETABLES)

26.9  
**NEW YORK SIRLOIN**  
400 GRAMS 25.9

## CHICKEN AND VEAL

### **POLLO FUNGHI**

(TENDER CHICKEN BREAST GRILLED AND TOPPED WITH A CREAMED MUSHROOM SAUCE)

24.9

### **VEAL BOSCAIOLA**

(SCALOPPINE OF VEAL, PAN FRIED TOPPED WITH MUSHROOMS, BACON, GARLIC AND CREAMED SAUCE)

24.9

### **VEAL PESCARA**

(SCALOPPINE OF VEAL, PAN FRIED AND FOLDED IN A CREAMED TOMATO SALSA TOPPED WITH PRAWNS)

26.9

### **CPA**

(CHICKEN PRAWNS AVOCADO)

26.9

## SEAFOOD

### **BATTERED FLATHEAD FILLETS**

(LIGHTLY BATTERED AND FRIED SERVED WITH CHIPS, SALAD AND TARTAR SAUCE)

23.0

### **BARRAMUNDI FILLET**

(GRILLED AND SERVED WITH PARSLEY, DILL, CREAM AND THYME SAUCE)

23.9

### **ATLANTIC SALMON**

(GRILLED SALMON STEAK TOPPED WITH HOLLANDAISE AIOLI)

24.9

### **BBQ SNAPPER FILLET**

(TOPPED WITH PRAWNS AND A LIME CURRY COCONUT SAUCE)

28.9

### **SEAFOOD PLATTER FOR 2**

79.9

DESSERTS

SERVED WITH FRESH CREAM AND ICE CREAM

WAFFLES

(WITH A RICH BELGIAN CHOCOLATE SAUCE)

8.5

STAR ANISE CREAM BRULE

8.5

TIRAMASU

8.5

STRAWBERRY AND BANANA CREPE

8.5

PANACOTTA

8.5

VIOLET CRUMBLE ICE CREAM

8.5

MIXED GELATO

(A TANTALISING SELECTION)

8.5

HOT BEVERAGES

CAPPUCCINO, FLAT WHITE, LONG BLACK, SHORT BLACK

3.0

CAFE LATTE, MOCHA

3.5

POT OF TEA

3.5

LIQUEUR COFFEE

IRISH (WHISKEY), JAMAICAN (TIA MARIA), MEXICAN (KAHLUA)

7.5