



EMERALD LAKES
GOLF · DINING · LEISURE

Starters

	M	N/M
Cheese & Garlic Turkish Bread	12	13.2
Add Bacon	12.5	13.8
Creamy Seafood Chowder (GFO)	24	26.4
with Toasted Turkish Bread		
House Style Crispy Coated		
Chicken Wings 1/2kg	15	16.5
Choice of 1kg	24	26.4
Smoky BBQ // Buffalo /// Diablo		
Arancini Balls (6)	19	20.9
Mushroom, Thyme, Parmesan & Aioli		
Panko Crumb Squid (GFO)	18	19.8
Chilli & Curry Panko Crumbs, Aioli & Lemon		
Karaage Chicken	18.5	20.4
Spring Onion & Siracha Mayo		

Salads

Caesar (GFO)	22	24.2
Crisp Cos Lettuce, Parmesan, Croutons, Bacon, Egg & Housemade Caesar Dressing		
Asian Style Pork Belly	26.5	29.2
Soy Marinated Pork Belly Pieces, Asian Slaw, Cucumber, Sesame Seeds, Crispy Noodles & Fried Shallots		
Superfood (V,VG,GF)	23	25.3
Quinoa, Roasted Beetroot, Mesclun, Pumpkin, Cherry Tomato, Red Onion & Italian Dressing		
Add a Protein to your Salad		
Grilled Herb Chicken (GF)	8	8.8
Grilled King Prawns (GF)	9	9.9
Smoked Salmon (GF)	8	8.8
Salt & Pepper Squid (GF)	8	8.8

Kids (under 12 years only)

Chicken Nuggets with Fries	12.5	13.8
Battered Fish with Fries	12.5	13.8
Cheese & Ham Pizza with Fries	13.5	14.9
Vegan Pasta (V,VG,GF)	13.5	14.9
with Vegetables & Tomato Sauce		

Clubhouse Classics

	M	N/M
Emerald Lakes Club Sandwich (GFO)	22	24.2
Bacon, Egg, Chicken, Lettuce, Tomato, Aioli, Cheese, BBQ Sauce & Fries		
Buffalo Chicken Burger //	24.5	27
Crispy Coated Chicken tossed in Buffalo Sauce, Lettuce, Tomato, Cheese, Aioli & Fries		
Classic Beef Burger (GFO)	25.5	28.1
100% Australian Beef with Bacon, Cheese, Lettuce, Tomato, Caramelised Onion, Housemade Special Sauce & Fries		
Steak Sandwich (GFO)	27.5	30.3
Rib Fillet, Bacon, Cheese, Tomato Relish, Lettuce, Tomato, Caramelised Onion, Aioli & Fries		
Vegan Burger (VG,GFO)	24	26.4
Pea, Broad Bean & Spinach Patty, Lettuce, Tomato, Onion & Tomato Relish on a Potato Bun with Fries		
Chicken Schnitzel	27.5	30.3
Crispy Coated Chicken Breast, Gravy, Garden Salad & Fries		
Chicken Parmigiana	29.5	32.5
Ham, Napoli, Cheese, Garden Salad & Fries		
Japanese Style Chicken Curry	28	30.8
Mild Curry Sauce, Mushroom, Carrot & Onion on Jasmine Rice		
Salt & Pepper Calamari (GF)	28	30.8
Garden Salad, Fries, Aioli & Lemon		
Beer Battered Barramundi	30.5	33.6
Garden Salad, Fries, Tartare & Lemon		

All Day Dining from 11am

*15% surcharge on all public holidays

From the Grill

	M	N/M
250g Black Angus Rump (GFO)	33.5	36.9
Garden Salad, Fries & Sauce of Choice		
300g Black Angus Sirloin (GFO)	40.5	44.6
Garden Salad, Fries & Sauce of Choice		
200g Lamb Rump (GF)	34	37.4
Cauliflower Puree, Roasted Chat Potatoes, Seasonal Vegetables & Chimichurri Sauce		
Add a Garlic Prawn Topper	11	12.1

Sauces

Mushroom, Pepper, Gravy, Jus,
Homemade Special Sauce or Blue Cheese (GF)

Pizza

Spicy Vegetarian (V)	25	27.5
Napoli, Red Onion, Roasted Red Capsicum, Jalapenos, Spinach, Mozzarella & Siracha Mayo Drizzle		
Lamb & Fetta	28	30.8
Napoli, Lamb Strips, Fetta, Rocket & Tzatziki Drizzle		
Pepperoni	26	28.6
Mild Pepperoni, Napoli & Mozzarella		
Gluten Free Base	5	5.5

Sides

Creamy Mash Potato	8	8.8
House Garden Salad	8	8.8
Pan Tossed Seasonal Vegetables	8.5	9.4
Fries with Housemade Seasoning	9	9.9
Sweet Potato Wedges & Aioli	13	14.3
Potato Wedges, Sweet Chilli & Sour Cream	12	13.2

All our food is prepared in a kitchen where nuts,
gluten and other allergens may be present.
We take caution to prevent cross contamination,
however, any menu item may contain traces of
these items.

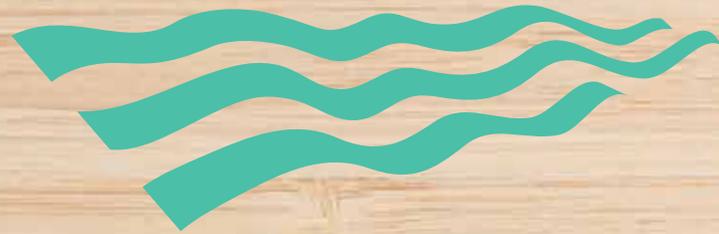
Please let staff know of any allergies.

Mains

	M	N/M
Creamy Garlic Prawns (GF)	33	36.3
Pan Fried King Prawns in Creamy Garlic Sauce on Jasmine Rice served with Garden Salad		
Crispy Skin Gold Band Snapper (GF)	33	36.3
Cauliflower Puree, Mash Potatoes, Buttered Greens & Lemon Parsley Butter Sauce		
Prawn & Crab Tagliatelle (GFO)	33	36.3
King Prawns, Crab Claw Meat, Baby Spinach, Cherry Tomatoes, Fresh Mild Chilli & Garlic Aglio e Olio		
Vegan Bolognese (V,VG,GF)	28	30.8
Lentil Based Bolognese Sauce, Basil & Vegan Cheese		
Beef Ragù (GFO)	30	33
Slow Cooked Pulled Beef, Rich Napoli Sauce, Cherry Tomatoes & Spinach on Tagliatelle		
Chicken Supreme (GF)	29	31.9
Pumpkin Puree, Roasted Chat Potatoes, Honey Roasted Vegetables & Red Wine Jus		
Crackling Pork Belly (GF)	34	37.4
Spiced Red Cabbage, Apple Compote, Creamy Mash & Jus		
Slow Cooked Beef Cheeks (GF)	34	37.4
Braised in Red Wine & Fresh Herbs, Carrot Puree, Creamy Mash, Gremolata, Greens & Braising Jus		
Beef Short Rib Massaman Curry (GF)	33	36.3
Slow-braised Beef Short Ribs in a Rich Massaman Coconut Curry with Asian Greens & Jasmine Rice		

M = Member Price
N/M = Non-Member Price

(V) Vegetarian (VG) Vegan
(GF) Gluten Free (GFO) Gluten Free Option



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