

# YOWANI COUNTRY CLUB



## BISTRO MENU

### OPEN FOR DINING

Bookings recommended. Phone: (02) 6241 3377

Lunch: Tuesday to Friday 12.00pm—2.00pm

Dinner: Tuesday to Saturday 6.00pm—9.00pm

Table Service is provided in the bistro area  
Please order and pay at the bistro counter if eating in  
other areas of the club

Please note all meals are made to order, please allow a  
reasonable amount of time for us to prepare a freshly  
made meal for you

*NO SPLIT BILLS*



# YOWANI COUNTRY CLUB

## BREADS, SIDE DISHES & APPETISERS

Freshly baked sour dough bread roll	\$1.50
Grilled garlic Turkish pide bread	\$4.00
Grilled cheesy garlic & parmesan Turkish pide bread	\$5.50
Grilled pesto & parmesan Turkish pide bread	\$5.50
Beer battered chips with sweet chilli aioli	\$7.00
Bowl of hot potato chips	\$5.50
Any hot sauce served in gravy boat	\$2.00
Sauteed seasonal vegetables	\$6.00
Tossed garden salad	\$7.00
Crisp vegetable spring rolls with tangi soy dip (5)	\$4.00
Thai green chicken curry puffs with sweet chilli dip (4)	\$4.00
Shrimp wontons with lemon, plum & coriander dip (5)	\$4.00
Mini Italian meatballs with caramelised onion jam (6)	\$4.00

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## SALADS

**Char grilled chicken breast, avocado, crispy bacon, toasted pinenut & garlic parmesan crouton salad with tangy honey lemon dressing.**

**entree \$13.00**

**main \$25.00**

**Warm Thai beef fillet salad with crunchy noodles & chilli, lime, palm sugar & coriander dressing.**

**entree \$13.50**

**main \$26.00**

**Smoked Tasmanian salmon on warm potato pancake, asparagus & cherry tomato salad with a creamy dill, dijon & verjuice dressing.**

**entree \$13.00**

**main \$25.00**

**Persian fetta, marinated mushroom, roasted capsicum, sundried tomato, kalamata olive & mesclun salad with maple syrup, seeded mustard & balsamic dressing.**

**entree \$12.00**

**main \$23.00**

# YOWANI COUNTRY CLUB

## FROM THE PAN

## ENTREE MAIN

Pan fried prawns in a garlic cream sauce	\$13.50	\$26.00
Pan fried prawns in a tangy peanut, coconut & coriander satay sauce	\$13.50	\$26.00
Stirfry beef, or chicken, or prawns with asian vegetables & rice noodles in a ginger plum soy sauce		\$19.50
Chicken, bacon, mushroom, sundried tomato & shallot risotto with toasted pinenuts & parmesan	\$12.50	\$24.00
Smoked salmon, asparagus, roasted capsicum, tomato & lemon risotto with dill & parmesan	\$13.00	\$25.00
Fettucini Carbonara—fettucini tossed in a rich bacon, garlic, parmesan, cream & egg sauce	\$10.50	\$18.00
Fettucini Chicken Pesto—fettucini tossed with chicken breast, mushroom, sundried tomato, chargrilled capsicum & shallots in pesto sauce	\$11.00	\$19.00
Fettucini Chilli Prawns—fettucini tossed with prawns, chilli, basil, lemon, olive oil & tomato	\$12.50	\$24.00
Veal loin medallions grilled with sundried tomato, roasted capsicum, sautéed mushroom, Persian fetta & parmesan cheese on pesto sauce.		\$26.50
Pan-fried veal loin medallions topped with sautéed King prawns in a lemon, white wine shallot & garlic cream reduction.		\$29.50

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## FROM THE GRILL

## MAIN

400 gram black Angus rump steak	\$25.50
350 gram grainfed King Island sirloin steak	\$27.00
300 gram prime fillet steak	\$29.00
375 gram T-bone steak	\$22.00
350 gram Marinated chicken breast supreme	\$22.00

*All meals are served with chips and your choice of salad or vegetables & your choice of pepper, mushroom, diane, garlic cream, gravy or caramelized onion sauce.*

## KID'S MEAL DEAL

Pasta bolognese & cheese \$10.00

Battered fish fillets & chips

Chicken nuggets & chips

Ham & pineapple pizza & chips

Cheese burger & chips

## SERVED WITH SALAD OR VEGETABLES

*Includes small soft drink & 2 scoops of ice cream with topping*

## DESSERTS

*For dessert selection please see the specials board or ask our friendly wait staff*

# YOWANI COUNTRY CLUB

## TRADITIONAL CLUB MEALS

### ENTREE MAIN

<b>Crumbed chicken breast schnitzel &amp; gravy</b>		<b>\$16.50</b>
<b>Crumbed veal loin schnitzel &amp; gravy</b>		<b>\$18.50</b>
<b>Beer battered flathead fillets with lemon &amp; cocktail sauce</b>		<b>\$21.00</b>
<b>Crumbed &amp; battered fisherman's basket with lemon &amp; cocktail sauce</b>		<b>\$21.00</b>
<b>Chicken breast parmigiana</b>		<b>\$19.50</b>
<b>Veal loin parmigiana</b>		<b>\$21.50</b>
<b>Tempura battered calamari with tartare sauce</b>	<b>\$11.00</b>	<b>\$20.00</b>
<b>Panko crumbed prawns with tangy cocktail sauce</b>	<b>\$12.50</b>	<b>\$24.00</b>
<b>Salt &amp; pepper squid with citrus coriander plum dip</b>	<b>\$11.50</b>	<b>\$21.00</b>
<b>Tempura wild caught barramundi fillets with lemon and creamy aioli</b>		<b>\$22.00</b>

*All main size meals are served with chips and  
salad*



# WINE LIST



## SPARKLING

GLASS BOTTLE

### LINDEMAN'S HENRY'S SONS BRUT CUVÉE

South Eastern Australia \$4.00 \$15.00  
Elegant Stone Fruit Characters  
The Palate is soft & rounded

### YELLOWGLEN PINOT NOIR CHARDONNAY

South Eastern Australia \$23.00  
Delicate strawberry with fresh bread notes,  
Fine & elegant all through the palate

### SEPPELT SALINGER SPARKLING

Multi Regional Blend \$36.00  
Complex & elegant with nutty, yeasty notes.  
The finish is elegant & long

## WHITE

### LINDEMAN'S HENRY'S SONS RIESLING

South Eastern Australia \$4.00 \$15.00  
Fresh lifted aromas & flavours of citrus with  
a touch of sweetness

### LINDEMAN'S HENRY'S SONS CHARDONNAY

South Eastern Australia \$4.00 \$15.00  
Ripe Peach notes with a medium bodied palate

### SALTRAMS MAKER'S TABLE SAUVIGNON BLANC

South Australia \$4.50 \$17.00  
Green notes with tropical fruit, palate is  
crisp and clean

### ANGEL COVE SAUVIGNON BLANC

Marlborough N.Z. \$5.50 \$20.00  
Fresh & lively with tropical fruits & citrus  
notes. Clean and fresh.

### LINDEMAN'S EARLY HARVEST SEMILLON SAUVIGNON BLANC

South Eastern Australia \$5.00 \$19.00  
(8.5%) LOW ALCOHOL/LOW CARB  
Passionfruit and tropical notes, with a clean fresh finish

### LINDEMAN'S RESERVE VERDELHO

Hunter Valley, NSW \$23.00  
Pear, spice and citrus notes. Medium bodied with a clean  
Finish

### 5TH LEG CHARDONNAY

Margaret River, WA \$28.00  
Delicate blend of stone fruit & citrus, with a powerful  
yet delicate palate

### WOLF BLASS YELLOW LABEL CHARDONNAY

South Australia \$28.00  
Delicate stone fruit characters with a hint of citrus and honey.  
Medium bodied with a clean finish

# RED

GLASS BOTTLE

LINDEMAN'S CAWARRA  
CABERNET SAUVIGNON MERLOT  
South Eastern Australia \$4.00 \$15.00  
Soft and round with blackberry & cherry characters

LINDEMAN'S HENRY'S SONS  
SHIRAZ CABERNET SAUVIGNON  
South Eastern Australia \$4.00 \$15.00  
Dark red berries with a lifted spice note  
Medium bodied

SALTRAMS MAKER'S TABLE  
CABERNET SAUVIGNON  
South Australia \$4.50 \$17.00  
Dark plums & black current.  
The palate is generous yet balanced

LINDEMAN'S EARLY HARVEST SHIRAZ  
South Eastern Australia \$5.00 \$19.00  
(8.5%) LOW ALCOHOL/LOW CARB  
Cherry & spice characters backed by a  
medium bodied palate

MATUA VALLEY HAWKES BAY MERLOT  
Hawkes Bay N.Z. \$5.50 \$20.00  
Sweet red berry fruit on the nose & palate.  
Backed by a soft subtle finish

WOLF BLASS YELLOW LABEL SHIRAZ  
South Australia \$28.00  
Plums, dark berries & spice on the nose & palate.  
Smooth & medium bodied

PENFOLDS KOONUNGA HILL  
SEVENTY-SIX SHIRAZ CABERNET SAUVIGNON  
South Australia \$29.00  
Dark, rich & concentrated with spiced berries.  
The finish is rich and long

WYNNS COONAWARRA SHIRAZ  
Coonawarra, S.A. \$30.00  
Red cherries, wild berries & sweet spiced berries.  
The finish is rich & long

# BEER AND REFRESHMENTS

## ON TAP

Carlton Draught, Cascade Light, Victoria Bitter, Pure Naked  
Blond, Carlton Dry, Resch's Draught, Tooheys Old

## PREMIUM PACKAGED

Carlton Dry, Crown Lager, Corona, Little Creatures, Peroni, Blue  
Tongue and XXXX Gold

## CIDERS

Strongbow Sweet, Dry, Draught and Clear

## SOFT DRINKS

Coke, Diet Coke, Lift, Dry Ginger Ale, Orange Juice, Ginger Beer

## HOT DRINKS

	CUP	MUG
Coffee—Long Black, Short Black, Cafe Latte, Flat White, Cappuccino, Mocha	\$3.00	\$3.50
Tea—English Breakfast, Earl Grey, Green Tea	\$3.00	\$3.50
Hot Chocolate		\$3.50