



ON RAWSON

Menu

7 DAYS

LUNCH (MON TO SUN) 12PM TO 2:30PM

DINNER (SUN TO THU) 5:30PM TO 9PM

DINNER (FRI & SAT) 5:30PM TO 9:30PM

MEMBERS RECEIVE 10% DISCOUNT ON FOOD

ASK OUR TEAM ABOUT TODAY'S BLACKBOARD SPECIALS

SMALLER Bites

- Pan-Fried Squid & Chorizo (I)** 21
Tender squid sautéed with chorizo, garlic and herbs, finished with lemon and paprika oil, served with charred bread and butter.
- Creamy Garlic Prawns (I)** 22
Pan-seared prawns in a rich garlic butter cream sauce, served with charred bread and butter.
- Salt & Sichuan Pepper Squid (I)** 19
Lightly seasoned squid, fried until golden, served with lemon and aioli.
- Garlic Bread (V)** 10
Toasted loaf with garlic butter and herbs.
- Cheesy Garlic Bread (V)** 12
Garlic bread topped with melted mozzarella.
- Roast Pumpkin, Spinach & Feta Fritter (V, GF)** 19
Crisp fritters with roasted pumpkin, spinach and feta, finished with rosemary salt.
- Vegetable Spring Rolls (V)** 11
Crisp pastry filled with seasoned vegetables, served with sweet chilli sauce.

Salads

- Caesar Salad** 21
Cos lettuce, bacon, croutons, soft-boiled egg, anchovies (I) and parmesan with Caesar dressing.
 - Halloumi Salad (V, GF)** 22
Grilled halloumi with mixed leaves, tomato, cucumber and Spanish onion, finished with Italian dressing.
 - Buddha Bowl (V, GF)** 23
Brown rice, roasted pumpkin and fresh greens with tomato, cucumber, ponzu tamari and kewpie mayo, topped with shallots and sesame.
- ADD PROTEIN: Grilled Chicken (150g) +\$5 Grilled Prawn Skewer (I) +\$6
Grilled Steak (180g) +\$6

Kids MEALS* All kids meals include your choice of main plus ice cream for dessert!

- Chicken Nuggets & Chips**
- Battered Fish Cocktails & Chips (I)**
- Cheeseburger & Chips**
- Spaghetti Bolognese**

\$14

AVAILABLE FOR CHILDREN 12 YEARS & UNDER.
*No further discount applies. Dine-in only (no takeaways).

(V) VEGETARIAN (GF) GLUTEN FREE | SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED | (M) MIXED ORIGIN
While dishes marked (GF) are prepared with gluten-free ingredients, they may contain traces due to shared kitchen environments.

CLUB Classics

- Chicken Schnitzel** 26
Golden crumbed chicken breast, served with chips and salad with your choice of gravy.
- Chicken Parmigiana** 30
Chicken schnitzel topped with Napoli sauce, ham and melted mozzarella, served with chips and salad with your choice of gravy.
- Pork Schnitzel** 29
Crisp crumbed pork schnitzel, served with chips and salad with your choice of gravy.
- Fish & Chips (I)** 29
Beer-battered fish served with chips, salad and tartare sauce.
- Halloumi Burger (V)** 23
Grilled halloumi with tomato, lettuce, Spanish onion and harissa aioli on a toasted milk bun, served with chips.
- Steak Sandwich 180g** 25
Grilled steak with tomato chutney, caramelised onion, rocket and cheese on toasted Turkish bread, served with chips.
- Wagyu Cheeseburger** 23
Wagyu beef patty with cheddar, tomato, lettuce, Spanish onion, pickles, mustard and tomato sauce on a toasted milk bun, served with chips.
- Schnitzel Burger** 25
Crispy chicken schnitzel with tomato, lettuce, Spanish onion and mayo on a toasted milk bun, served with chips.

Pasta

- Pappardelle Beef Cheek Ragù** 32
Slow-braised beef cheek in rich tomato sugo, finished with grated Grana Padano.
- Penne Prawn & Chorizo Arrabbiata (I)** 34
Prawns and chorizo in a spicy tomato sauce, finished with grated Grana Padano.
- Fettuccine Boscaiola** 27
Mushroom and bacon in a creamy sauce, finished with grated Grana Padano.
Add Grilled Chicken (150g) +\$5
- Spaghetti Bolognese** 27
Slow-cooked beef bolognese, finished with Grana Padano.
- Spinach & Ricotta Cannelloni** 27
Spinach and ricotta filled pasta baked in Napoli sauce and topped with melted mozzarella, served with chips or salad.

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BIGGER Bites

- Grilled Lamb Rump 250g (GF) CHEF'S RECOMMENDATION** 39
Rosemary and garlic marinated lamb rump, flame-grilled and rested, served with smooth mash, roasted Dutch carrots, broccolini and baby corn, finished with mint chimichurri.
- Smokey BBQ Pork Riblets CHEF'S RECOMMENDATION** 36
Slow-cooked pork riblets, coated in house-made maple sriracha and char-grilled for a sticky, caramelised finish, served with onion rings and potato wedges.
- Black Angus Sirloin MB2+ 250g (GF)** 33
100-day grain-fed sirloin, flame-grilled, served with chips and salad with your choice of gravy.
- Black Angus Scotch Fillet MB2+ 300g (GF)** 44
100-day grain-fed, richly marbled and flame-grilled, served with chips and salad with your choice of gravy.
- Braised Beef Ribs (GF) WINTER FAVOURITE** 42
Six-hour slow-braised beef ribs, tender and falling apart, served with creamy mash, roasted Dutch carrots, broccolini and baby corn, finished with rich pan jus.
- Chicken Pot Pie** 29
Creamy chicken and vegetables beneath golden puff pastry, served with house salad.

FRIDAY & SATURDAY

2 FOR 1 Cocktails

FRIDAY & SATURDAY 8 - 10 PM

*2 for 1 does not apply during bar special events.



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FROM *The Ocean*

Creamy Garlic Prawns (I) Pan-seared prawns in a rich garlic butter cream sauce, served with charred bread and butter.	38
Pan-Fried Squid & Chorizo (I) Squid sautéed with chorizo, garlic and herbs, finished with lemon and paprika oil, served with charred bread and butter.	37
Salt & Sichuan Pepper Squid (I) Golden fried squid served with chips, salad, lemon and aioli.	34
Grilled Salmon (GF) (I) Grilled salmon fillet with dill béarnaise, served with chips and salad.	38
Grilled Barramundi (GF) (I) Crispy-skinned barramundi fillet with romesco, served with chips and salad.	37
Fisherman's Bounty (I) Battered barramundi, salt and Sichuan pepper squid and garlic prawn skewers, served with chips, salad, lemon and tartare.	35
Seafood Chowder (I) WINTER FAVOURITE Hearty winter chowder with prawns, scallops and fish in a rich, creamy broth, served with charred bread and butter.	37

SIDES & Snacks

Chips (GF) Served with aioli.	12
Sweet Potato Chips (GF) Served with aioli.	13
Potato Wedges Served with sour cream and sweet chilli sauce.	14
Onion Rings	12
Rice (GF)	5
Brown Rice (GF)	6
Steamed Vegetables (GF)	4
Mashed Potato (GF)	4
House Salad (GF)	4
Sauces (GF) Gravy / Mushroom / Peppercorn / Diane.	5

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TASTE of Asia

Malaysian Laksa (GF) Coconut curry broth with rice vermicelli noodles, tofu puffs, vegetables and crisp bean sprouts Add Chicken +\$5 Add Prawns (I) +\$7	23
Malaysian Style Satay Stir Fry (GF, Contains Nuts) Peanut satay stir fry with seasonal vegetables, served with rice. Add Chicken +\$5 Add Prawns (I) +\$7	23
Rainbow Beef Stir Fry (GF) Beef strips with seasonal vegetables in sweet and sour sauce, served with rice.	28
Pork Katsu & Japanese Curry Crisp crumbed pork cutlet with mild Japanese curry, served with rice.	28
Green Chicken Curry (GF) Thai green curry with chicken thigh, capsicum, bamboo shoots and basil, served with rice.	28
Beef Pho (GF) Thinly sliced beef in aromatic broth with rice noodles, onion, shallots, bean sprouts and basil.	28
Lemongrass Pork Chop (GF) Lemongrass marinated pork chop, served with rice and sweet chilli sauce.	25

EVERY DAY 5 - 6 PM



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CAFÉ All Day

MON TO FRI 8:30AM TO 11 PM
SAT & SUN 9AM TO 11 PM
LAST ORDERS 10:45PM

CAFÉ FAVOURITES	
Bacon & Egg Roll with tomato or BBQ sauce. Add cheese +\$2	13
Ham, Cheese & Tomato Croissant	14
TURKISH TOASTIES & GOURMET WRAPS	
Chicken, Avocado, Tomato & Aioli Toastie	18
Avocado, Cheese & Tomato Toastie (V)	17
Bacon, Avocado, Lettuce & Tomato Toastie	18
Smoked Salmon Wrap (I) with cucumber, red onion, lettuce and caper dill mayo.	19
Caesar Schnitzel Wrap with lettuce, bacon, parmesan and Caesar dressing.	19
SALADS	
Caesar Salad Cos lettuce, bacon, croutons, soft-boiled egg, anchovies (I) and parmesan with Caesar dressing.	21
Halloumi Salad (V, GF) Grilled halloumi with mixed leaves, tomato, cucumber and Spanish onion, finished with Italian dressing.	22
Buddha Bowl (V, GF) Brown rice, roasted pumpkin and fresh greens with tomato, cucumber, ponzu tamari and kewpie mayo, topped with shallots and sesame.	23
ADD PROTEIN: Grilled Chicken (150g) +\$5 Grilled Prawn Skewer (I) +\$6 Grilled Steak (180g) +\$6	

FROM THE HOT COUNTER (AVAILABLE AFTER 12PM)

Roast Roll of the Day Served in a soft roll with gravy.	13
Soup of the Day (V) Served with toasted bread and butter.	18

GOURMET PIES, SAUSAGE ROLLS & QUICHES (BY IVAN'S PIES)

Pies: Traditional Beef / Chicken & Vegetable / Beef & Mushroom.	13
Sausage Rolls: Beef / Pork & Fennel / Spinach & Ricotta (V).	10
Quiches: Lorraine / Spinach & Sundried Tomato (V) / Pumpkin & Feta (V).	15

BITES

Chips (GF) Served with aioli.	12
Sweet Potato Chips (GF) Served with aioli.	13
Potato Wedges: Served with sour cream and sweet chilli sauce.	14
Onion Rings	12
Vegetable Spring Rolls (V): Served with sweet chilli sauce.	11
Garlic Bread (V) with garlic butter and herbs.	10
Cheesy Garlic Bread (V) Topped with melted mozzarella.	12

BAKED GOODS & SNACKS Please ask our staff about today's selection of sandwiches (\$8), pastries (\$8), cakes (\$11) & muffins (\$7).

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DAILY SPECIALS

Monday		
ANY BURGER choice of beef, chicken or schnitzel with chips.	MEMBER 20	NON-MEMBER 22
Tuesday		
SCHNITZEL served with chips, salad and choice of gravy.	MEMBER 20	NON-MEMBER 22
Wednesday		
VEGETARIAN LAKSA Add 3 prawns (I) +\$3 Add chicken +\$5	MEMBER 20	NON-MEMBER 22
Thursday		
300g WAGYU RUMP served with chips, salad and choice of gravy.	MEMBER 35	NON-MEMBER 38
Friday		
1/2 LOBSTER & PRAWN MORNAY (I) served with chips and salad.	MEMBER 42	NON-MEMBER 46

*No further discount applies. No alterations to the dishes can be made. Dine-in only (no takeaways).
Specials not available on Public Holidays. Terms & Conditions apply, see the website for more information.

SENIORS SPECIALS

INCLUDES A MIDDY OF HOUSE SOFT DRINK*

Available lunchtime only
to Epping Club Members
on presentation of a Seniors Card.

Grilled Fish (GF, I) Market fish with chips, salad and tartare.

Bangers & Mash (GF)
Pork sausages with mashed potato, peas, caramelised onion and gravy.

Ratatouille (V, GF) Baked winter vegetables in rich tomato sugo.

Roast of the Day (GF) Traditional roast with roasted potato, pumpkin, carrots, peas and gravy.

NON-SENIORS SURCHARGE \$3 NON-MEMBERS SURCHARGE \$6
No further discount applies. Dine-in only (no takeaways).
Specials not available on Public Holidays.
Seniors size portion still applies for all surcharges.

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