

**JUNCTION
CLUB**



MENU

WINTER 2021

MONDAY-SUNDAY

STARTERS

Garlic Bread (V) [add Cheese +\$2]	\$8
Bowl of Chips (V) Served with Garlic Aioli	\$8
Bowl of Wedges (V) Served with Sweet Chilli Sauce & Sour Cream	\$12
Eggplant Chips (V) Served with Ranch Dressing	\$12
Fresh Salt & Pepper Calamari Served with Garlic Aioli	\$14
Nachos (GF) Corn Chips, Ground Beef & Beans, Mixed Cheese, Tomato & Coriander Salsa, Guacamole Sour Cream	\$15
Satay Chicken Skewers (4 Skewers) (GF) Served with a Side Salad	\$15
Chicken Bao Buns (3 Pieces) Spiced Fried Chicken Breast, Kimchi Mayonnaise, Pickled Cabbage, Mixed Seeds & Garlic Aioli	\$15

MAINS

Sage Baked Aubergine (V, VEO) [add Chicken +\$5] Tri-Coloured Quinoa Salad, Sugo, Pearl Cous Cous, Marinated Goat's Cheese, Broccolini, Mixed Seeds & Watercress	\$18
Roast of the Day Served with Seasonal Vegetables, Herb Roasted Spuds, Drizzled with Real Gravy <i>[See Our Specials Board For Today's Variety]</i>	\$18
Shepherd's Pie Ground Beef with Vegetable in a Rich Gravy Sauce, Baked with Cheesy Mashed Potato & a side of Crusty Bread	\$21
Forest Mushroom Risotto (V) [add Chicken +\$5] Wild Mushrooms, Fresh Herbs, Triple Cream Brie, Baby Spinach, Parmesan & Truffle Oil	\$22
Herb & Parmesan Chicken Schnitzel With your choice of Sauce And Served with Chips & Salad or Mash & Vegetables	\$23
Herb & Parmesan Chicken Parmigiana Schnitzel Topped with Napoli Sauce, Shaved Ham And Grilled Cheese served with Chips & Salad or Mash & Vegetables	\$25
Chicken Filo Diced Chicken Breast Cooked in Creamy, White Wine Sauce, Sun-Dried Tomatoes, Spinach & Herbs, Wrapped in Filo Pastry, Served with Basmati Rice & Salad	\$24
Bushman Lamb Shank With Seasonal Vegetable Ragout, Fresh Herbs, served with Baked, Mashed Potato & Crusty Herb Bread	\$27
Seafood Combo Beer Battered Local Flathead Tails, Fresh Salt & Pepper Calamari, Tempura Prawns & Prawn Crackers, Served With Chips, Salad & Tartare Sauce	\$28
Fish of The Day (GF) Grilled Fish Fillet Served with Potato Rosti, Cherry Truss Tomatoes, Garlic Broccolini, Sweet Potato Purée & Harissa Lemon Butter Sauce <i>[See our Specials Board for Today's Variety]</i>	\$30

GRILL

250g Black Angus Eye Fillet Cooked to your liking served with your choice of Sauce, Chips & Salad, or Mash & Vegetables	\$32
300g Black Angus Porterhouse Cooked to your liking served with your choice of Sauce, Chips & Salad, or Mash & Vegetables	\$32
300g Black Angus Scotch Fillet Cooked to your liking served with your choice of Sauce, Chips & Salad, or Mash & Vegetables	\$35
<i>Sauces: Mushroom, Pepper, Gravy or Garlic Butter</i> [add Extra Gravy +\$2.50, add Extra Garlic Butter +\$1]	

BURGERS

All Burgers Served with Chips & Garlic Aioli. Gluten Free & Vegan Wholemeal Buns Available. See Each Burger For Modifier Options.

Classic Junction Burger (VEO*) [add an Extra Patty +\$4 / Bacon +\$2 / Egg +\$1] Homemade Angus Beef Patty in a Brioche Bun with Baby Cos, Tomato, Onion, Cheddar Melt, American Mustard, BBQ Sauce, Topped with Onion Rings *Plant-Based Patty & Vegan Cheese Available.	\$20
Southern Fried Chicken Burger [add Bacon +\$2] Spiced Fried Chicken Breast in a Brioche Bun with Cheddar Melt, Kimchi Mayonnaise, Coleslaw & Pickles	\$20
BBQ Pulled Pork Burger [add Bacon +\$2] Slow Cooked, Pulled Pork in a Brioche Bun with Asian Slaw, Pickles & Cucumber	\$21

SIDES

Creamy Mash	\$4
Steamed Vegetables	\$4
Side Salad	\$4
Herb Roasted Spuds	\$6
Pan Fried Garlic Broccolini	\$7

KIDS MENU *(For Children 12 Years And Under)*

Panko Chicken Strips and Chips with Tomato Sauce	\$10
Fish & Chips Served with Tomato Sauce	\$10
Cheeseburger Beef Patty, Tasty Cheese & Tomato Sauce	\$10
Kid's Meal Deal Choose one of the above options - A small Soft Drink or Juice and Vanilla Ice Cream with Chocolate Topping & Sprinkles	\$15

DESSERT

Vanilla Ice Cream Topped with Chocolate Topping & Sprinkles	\$6
Warm Chocolate Brownie Served with a Scoop of Ice Cream	\$8
Sticky Date Pudding Served with Butterscotch Sauce, Fresh Strawberries & Vanilla Ice Cream	\$9

V = vegetarian / VEO = vegan option available / GF = gluten free

Allergy Statement: While we take due care, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk

BEER

TAP

Great Northern Super Crisp (3.5% ABV)	\$4.70
Carlton Draught	\$4.90
Victoria Bitter	\$4.90
Carlton Dry	\$5.00

BOTTLED BEER

Cascade Premium Light	\$5.20
Great Northern Super Crisp (3.5% ABV)	\$5.50
Victoria Bitter	\$6.20
Carlton Draught	\$6.20
Carlton Dry	\$6.50
Pure Blonde	\$6.70
Corona	\$8.00
Peroni	\$8.00
Abbotsford Invalid Stout	\$6.50
Guinness	\$8.00

WINE

GLS BTL

SPARKLING WINE

Yellowtail Piccolo 250ml		\$8.00
Mitchelton NV Cuvee	\$7.50	\$30.00

WHITE WINE

Morgan's Bay Chardonnay	\$6.50	\$30.00
Morgan's Bay Semillon Sauvignon Blanc	\$6.50	\$30.00
Hartog's Plate Moscato	\$7.50	\$33.00
T'Gallant Cape Schank Rose	\$8.50	\$38.00
Squealing Pig Sauvignon Blanc (NZ)	\$9.50	\$45.00

RED WINE

Morgan's Bay Shiraz Cabernet	\$6.50	\$30.00
Hartog's Plate Cabernet Merlot	\$7.00	\$30.00
Little Berry Shiraz	\$8.00	\$35.00
St Hubert's 'The Stag' Victorian Pinot Noir	\$8.50	\$38.00