

FROM CHARGRILL

- Rump steak (GF, DF) \$30/34**
Chips, salad, choice of sauce
- Surf & Turf (GF) \$40/44**
Grilled Angus rump steak topped with creamy peppercorn garlic prawns, chips & salad
- Scotch fillet (GF, DF) \$42/46**
Chips, salad, choice of sauce
- Lamb cutlets (3)(GFO) \$45/49**
Marinated grilled lamb cutlets, flat bread, Greek salad, tzatziki

Upgrade to Mash & Broccolini \$3
Extra sauce \$2 (Gravy, Mushroom, Peppercorn, Red wine Jus, Herb Mayo, Confit Chilli)

DESSERT / HOT DRINKS

- Tiramisu \$16/18**
Savoiardi biscuits, coffee liquor, mascarpone, cocoa
- Churros \$14/16**
Chocolate sauce, cinnamon sugar, strawberries
- Warm sticky date pudding \$14/16**
Vanilla gelato, fresh strawberries
- Affogato \$8/9**
- Gelato \$5**
Chocolate/Vanilla/Salted Caramel/Hazelnut
Extra scoop \$3

KIDS

* (served on Micky-mouse plate, included Zooper Dooper)
*Kids eats free on Sunday (zooper dooper not included) * Under 10yo

- Cheeseburger & chips \$14**
Wagyu beef, cheese, tomato ketchup
- Beef Bolognese pasta \$12**
Shredded cheese
- Nuggets & chips \$12**
Green peas, tomato ketchup
- Fish & chips \$12**
Fresh cucumber, tomato ketchup
- Steak & chips (GF) \$16**
Fresh cucumber, fries, peas

LUNCH MENU

- Chicken BLT \$15**
Bacon, lettuce, tomato, aioli on Turkish bread
- Bangers and mash \$20**
Pork & funnel sausages, mash potato, green peas, onion gravy
- Cheeseburger and chips \$16**
Wagyu beef, cheese, lettuce, tomato, mustard pickle and tomato ketchup
- Lams fry \$20**
Lamb liver, bacon, mash, peas, gravy
- Roast beef \$20**
Slow cooked beef, roasted vegetables, greens, gravy
- John dory \$24**
Marinated john dory fillet, chips, salad, tartare

*ONLY AVAILABLE TO MEMBERS, NOT AVAILABLE ON PUBLIC HOLIDAYS
AVAILABLE 12PM-3PM, MONDAY - FRIDAY.

HOT DRINKS

- SMALL COFFEE \$4.5/5**
LARGE COFFEE \$5/6
soy/almond/oat/decaf +\$1
CHAI LATTE \$5/6
HOT CHOCOLATE \$5/6
ASSORTED TEAS \$5/6

DINNER DEAL

- MONDAY - \$24 Rump steak**
- TUESDAY - \$20 Schnitzel**
- WEDNESDAY - \$30 Full Pork Ribs**
- THURSDAY - \$20 Curry**
- FRIDAY - \$2 MOMO**
* Minimum order 6 pcs
- SATURDAY - \$110 Seafood platter**
- SUNDAY - Sunday Roast**

Members/Non Members

(GF) gluten free (V) vegetarian (VE) vegan
(GFO) gluten free option available
(VO) vegetarian option available

*10% Surcharge is applied on public holidays.

*Our menu is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst we strive to accommodate dietary requirements, we cannot guarantee all meals will be allergen free. For dietaries or allergies please inform a waiter before ordering.

ASK ABOUT HOLDING YOUR NEXT FUNCTION AT CLUB BELROSE
SCAN HERE FOR FUNCTION MENU



0294515803



BOOK ONLINE

facebook cascade dining belrose @cascade.dining.club.belroe

CASCADE DINING

BREADS

| | |
|---|----------------|
| Garlic bread (V) | \$8/9 |
| Roti Canai (V) | \$12/13 |
| Two Indian roti, curry dipping sauce | |
| Flat bread and dips(V) | \$18/19 |
| Hummus, Muhammara, Beetroot, Flat Bread | |



SHARE / NIBBLES

Chips **\$10/12**

Lime herb mayo

Add on cheese and gravy \$3 Guac \$3 Sour cream \$3 Salsa \$3

Mushroom Arancini (4) **\$16/18**

Lime herb mayo, parmesan

Chicken satay skewers (4) (GF) **\$18/20**

Marinated lemon grass chicken, peanut sauce, herbs and nuts

Salt & Pepper Calamari (GF) **\$20/22**

Schezwan seasoning, fried onion, herb mayo

Sticky Pork belly bites (GF) **\$22/24**

Chili glaze Triple-cooked crispy pork, crispy shallots

Garlic Prawns (GFO) **\$26/29**

Tomato sugo, confit chili serves on sizzling pot with Turkish bread

Lobster spring roll (4) **\$26/29**

Asian slaw, cucumber, Ginger lime dipping sauce

Trio Seafood taco (3) **\$30/33**

(Fried Prawn, Fish and Soft-Shell Crab)

Slaw, mango-avocado salsa, fried onion, herb mayo

TWO HANDS (All served with chips)

American wagyu beef burger **\$22/24**

Tajima beef, bacon, cheese, lettuce, tomato, onion, mustard pickle, burger sauce on milk bun

Grilled Chicken Burger **\$22/24**

Marinated grilled chicken, cheese, lettuce, tomato, guacamole and lime herb mayo on milk bun

Steak sandwich **\$26/29**

Grilled sirloin steak 150G, cheese, mustard pickle, rocket, tomato, onion and mayo on Turkish bread

Crab burger **\$28/31**

Asian slaw, jalapeno, fried onion, herb mayo

Add Extra Meat/seafood \$8 Bacon \$4



SALAD BOWL

Cascade summer salad (GF,V,DF,VE) \$20/22

Mix greens, cherry tomatoes, avocado, cucumber, quinoa, orange, herbs, roasted nuts and lime avocado dressing

Burrito bowl (V) \$22/24

Rice, trio beans mix, lettuce, tomato salsa, roasted sweet potato, jalapeno, guacamole, sour cream and tortilla

Watermelon and feta salad(V)(GF) \$20/22

Watermelon, rocket, cucumber, olives, marinated sheep feta, onion, fresh herbs, basil oil, balsamic reduction

Fresh prawn salad (GF) (DF) \$30/33

Fresh tiger prawns, mix cress, mango, avocado, cherry tomato and coriander ginger lime dressing

Thai beef salad (GFO)(DF) \$30/33

Marinated steak, Asian slaw, mix cress, herbs, crispy noodles and spicy tamarind dressing

ADD ON GRILLED SALMON \$10, GRILLED PRAWNS \$10, GRILLED CHICKEN \$6, GRILLED HALOUMI \$6, AVOCADO \$4

SIDES

Broccoli & toasted hazel nuts \$15

Mash & garlic butter \$10

Duck fat roasted potato \$10

House salad/ slaw \$6

Super crunch fries \$5

PASTA

Roasted Vegetable Casarecce (V) \$24/26

Zucchini, eggplant, sweet potato, capsicum, cherry tomato, bulgarian feta, rocket, lemon basil sauce

Prawn & Scallop Linguine \$35/38

Cherry tomato, capers, lemon butter sauce

Creamy chicken casarecce \$26/29

Mushroom, basil pesto, parmesan

Nonna's Bolognese \$26/29

Traditional pork & veal ragu, linguine pasta, parmesan



SIGNATURE MAINS

Lemon grass chicken (GF) **\$30/33**

Marinated grilled chicken, coconut rice, cucumber, slaw, and peanut sauce

Prawn and chorizo nasi goreng (GF) \$30/33

Indonesian fried rice, roasted peanuts, fried egg

Grilled John Dory (GF) **\$34/37**

Garlic and herb marinated, roasted potato, broccolini, garlic butter

Teriyaki salmon Bowl (GF, DF) **\$34/37**

Salmon fillet, coconut rice, broccolini, edamame, roasted sesame, fried onion

Lamb shoulder(GF) **\$38/41**

12 hours slow braised, mashed Potato, broccolini, jus

Basque seafood stew (GFO) **\$38/41**

Prawns, scallops, barramundi, chorizo, soffrito, lobster broth, Turkish bread

Curry of the day – please see chef's special

Market fish – Please see chef's special

CLUB CLASSIC

House crumbed Chicken schnitzel \$24/26

Mix greens, fries and choice of sauce

Chicken parmigiana \$28/31

Double smoked ham, mix cheese, tomato sugo, mix greens and fries

Beef and Guinness pie \$24/26

Slow cooked pot pie, mash, peas and gravy

Fish & chips \$27/30

Beer battered barramundi, mix greens, tartare, lemon

Butter chicken curry (GFO) \$28/31

Butter chicken curry

Add on pappadam & roti \$3

Char-grilled full Pork ribs (GF) \$40/44

Slow cooked, BBQ sauce, slaw and fries