

ENTREE/ SHARE/ NIBBLES

Small plates to begin or share

Flat Bread

Options: **Garlic (V)** \$14/15

Chili (V) chili tomato butter & cheese \$16/17

Bruschetta (V) Tomato salsa, rocket & feta \$16/17

Truffle & Wild Mushroom Arancini (4) (V) \$16/17

Crispy arborio rice with rocket, truffle aioli, parmesan snow

Chicken Satay Skewers (GR) (4) \$18/19

Grilled chicken skewers with cucumber pickle satay peanut sauce

Add-on: extra skewer +\$5 | side jasmine rice +\$3

Nashville Hot Chicken Wings (GR) \$18/19

Crispy wings tossed in Nashville-style hot sauce, served with chipotle mayo & pickles

Heat level: medium-hot 🔥🔥

add-on: extra wings +\$3 | Mild version available

Loaded Nachos (V) (GF) \$20/22

Corn chips, spiced beans, cheese, salsa, guacamole, sour cream

Add-on: Chicken or beef +\$6 | Jalapeno \$1

Salt & Pepper Calamari (GR) \$20/22 *Mains \$26/\$28

Succulent calamari dusted in Szechuan seasoning, served with fried onion, truffle aioli

***Mains served with fries and garden salad**

Sticky Pork Belly Bites (GR) \$22/24 *Mains \$32/34

Slow-cooked bite-sized crispy pork belly glazed with chili-caramel, served with pickled cucumber & sesame

***Mains served with boiled egg, rice & slaw**

Sizzling Garlic Prawns (GFO) \$26/28

Sauteed prawns in garlic & tomato sugo. served with toasted sourdough

Add-on: Confit chilli +1 | Gluten-free toast available +2

Lobster Spring Rolls (4) \$26/28

Golden pastry filled with lobster & Asian vegetables, served with chilli-lime dipping sauce & Asian slaw

SIDES

• **Fries and tomato ketchup** - \$10

Add on - loaded with cheese, bacon +\$5

• **Extra sauce** - \$2

Truffle aioli/gravy/mushroom/peppercorn/red wine jus/chipotle mayo/confit chili/mustard/mint yoghurt

• **Charred Broccolini with Garlic Butter** - \$10

• **Asian Slaw** - \$7

• **Garden Salad** - \$7

• **Greek Salad** - \$10

• **Mashed potato** - \$8

BURGERS & SANDWICH

All burgers and sandwich served with seasoned fries

The Classic Beef Burger \$22/24

Angus beef patty, cheddar cheese, bacon, lettuce, tomato, mustard pickles, onion, & truffle aioli on a milk bun

Nashville Fried Chicken Burger \$22/24

Crispy buttermilk chicken thigh, slaw, American cheese, pickles, chipotle mayo on a milk bun

Steak Sandwich \$28/31

Grilled sirloin steak, cheese, house pickled-cucumber, rocket, tomato, sweet mustard, truffle aioli on Sourdough

Add-ons:

Extra fillet +\$5 Egg +\$2

Gluten-free bun +\$2 Cheese +\$2

Bacon +\$4 Jalapeno +\$1

SALADS

Cascade summer salad (GF) (VG) (DF) \$20/22

Mix greens, cherry tomato, avocado, cucumber, quinoa, orange, herbs, shaved almond & lemon herb dressing

Classic Caesar Salad \$22/24

Cos lettuce, crispy bacon, boiled egg, croutons, parmesan cheese, Caesar dressing

Ancient Grain Salad (V) (GF) \$22/24

Roasted pumpkin, farro, quinoa, pomegranate, shaved almond, garden rocket, mint yoghurt

Burrito Bowl (V) \$22/24

Rice, spiced bean mix, guac, salsa, roasted sweet potato, shredded lettuce, sour cream on a tortilla

Fresh Prawn Salad (GF) (DF) \$28/30

QLD Prawns, mix cress, avocado, mango, cherry tomatoes, slaw, coriander lime dressing

Warm Lamb Kofta Salad \$27/29

Spiced lamb kofta with rocket, roasted capsicum, cherry tomatoes, red onion, mint yoghurt, crispy fried egg noodles

Add-on: Grilled chicken +6, Grilled prawns +\$10, ½ Avo +4, Anchovies +\$2, Grilled halloumi +6, Feta +\$4

PASTA

Creamy Chicken & Mushroom Penne - \$27/29

Grilled chicken breast, sauteed mushrooms, garlic, tossed with white wine cream sauce & parmesan

Vegetarian Pesto Penne (V) \$25/27

House grilled Veg, cherry tomatoes, & rocket, tossed in basil pesto cream with nuts & feta

Add-on: Grilled chicken +6 Parmesan +\$2

Nonna's Bolognese - \$26/28

Slow-cooked pork and veal ragu in napoli sauce, with linguine & parmesan

Seafood Linguine \$35/38

Prawn, clams, calamari, & fish in a white wine chilli-tomato sauce, tossed through linguine

FROM THE GRILL

All Steaks served with fries & salad

Rump Steak 250g MB2+ (GR) - \$32/35

cooked to your liking. Served with sauce of your choice

Scotch Fillet 300g (GR) - \$42/46

Premium marble-score scotch fillet grilled and served with jus or sauce of your choice.

Surf & Turf (GR) - \$40/44

Grilled rump steak topped with creamy garlic prawns

Add-on: Upgrade mash & broccolini \$3 | Extra sauce \$2 demi glaze gravy, mushroom, peppercorn, red wine jus

Lamb Kofta Skewers - \$30/33

Spiced lamb mince skewers served with cucumber yoghurt, Greek salad, and Za'atar flat bread

Char-grilled Pork Ribs - \$40/44

Slow cooked, BBQ sauce, slaw and fries

CHEF'S FAVOURITES

Nasi Goreng (DF) \$30/33

Indonesian-style fried rice with chicken, prawns, vegetables, topped with peanuts, crispy shallots & fried egg

Lemongrass chicken (GR)(DF) \$30/33

Char-grilled chicken thighs marinated in lemongrass, garlic, & kaffir lime, served with jasmine rice, Asian slaw & Malay-peanut sauce

Red Wine Braised Lamb Shank (GF) \$32/35

Slow-cooked lamb shank in red wine, garlic, & rosemary, served with creamy mash potato, broccolini, & pan jus

Truffle salmon poke bowl (GF) (DF) \$34/37

Sashimi-grade salmon, avocado, slaw, edamame, cucumber, pickled ginger, sushi rice, sesame soy glaze, truffle emulsion & togarashi

Grilled John Dory Fillet (GR) \$34/37

Marinated John Dory, grilled & served with roasted potato, broccolini, garlic lemon butter

Seafood Bouillabaisse (GFO) \$38/41

A French-style stew with prawns, clams, calamari & fish in a rich lobster tomato broth, served with grilled sourdough & truffle rouille

PUBS CLASSICS

Chicken Schnitzel – \$25/28

Golden house-crumbed chicken breast, served with fries, garden salad, and house gravy

Chicken Parmigiana – \$28/31

Crumbed chicken schnitzel topped with Napoli sauce, double-smoked ham, and mozzarella. Served with fries and salad

Add-on: Upgrade mash & broccolini \$3 | Extra sauce \$2
demi glaze gravy, mushroom, peppercorn, red wine jus

Beef & Guinness Pot Pie – \$26/28

Slow-cooked beef in rich Guinness gravy, with pastry crust. Served with mash, peas, and house gravy

Add-on: Side salad +\$4

Fish & Chips – \$27/30

Crispy beer-battered barramundi fillet, served with fries, tartare sauce, lemon wedge, and salad

Butter Chicken Curry – \$28/31

Creamy tomato-based Indian curry with tender chicken, served with jasmine rice, greens, and cucumber raita

Add-on: Roti & Pappadum +\$3 (Make it mild on request)

DESSERTS

Finish on the sweet notes

Mango & coconut panna cotta (GF) (DF) – \$13/15

Creamy coconut panna cotta with mango coulis, passionfruit pulp and toasted coconut

Lemon mascarpone cheesecake – \$13/15

No-bake lemon mascarpone cheesecake with vanilla crumb & berry compote

Rustic brownie (GF) – \$13/15

Warm chocolate brownie with creamy vanilla bean gelato and chocolate drizzle

Affogato (GF) – \$8/10

Vanilla bean gelato with espresso shot

Gelato cup – SINGLE \$5 EXTRA SCOOP \$3

KIDS MEALS

Served in Mickey Mouse Plate, incl. free Zooper Dooper
(Kids eat free on Sunday on purchase of mains meal, Zooper Dooper \$2 each)

Nuggets & Chips – \$12
green peas, tomato ketchup

Beef Bolognese Pasta – \$12
shredded cheese

Cheeseburger & Chips – \$14
wagyu beef, cheese, tomato ketchup

Mac & Cheese (V) – \$12
creamy cheese sauce, macaroni pasta

*LUNCH & SENIOR SPECIALS

Smaller portions, classic favourites. Only available to members until 3pm Mon-Fri.

Chicken BLT – \$15

Grilled chicken breast, bacon, lettuce, tomato, and aioli on toasted sourdough

Greek Salad (V) (GF) – \$18

Cos lettuce, tomato, cucumber, onion, olives, feta cheese, and lemon herb dressing

Classic Cheeseburger – \$18

Beef patty, cheese, onion, pickle, tomato sauce, and mustard on a milk bun, Served with fries.

Bangers & Mash – \$20

Grilled beef sausages, creamy mashed potato, peas, and onion gravy

Lamb's Fry & Bacon – \$20

Pan-fried lamb's liver with bacon, onion gravy, peas and mash

Grilled John Dory (GF) – \$24

Lightly seasoned and grilled, served with lemon, chips, and side salad

Roast beef (GF) – \$20

Slow cooked beef, roasted vegetables & greens

*COFFEE & TEA

Espresso	\$4
Piccolo	\$5
Long Black	\$5
Flat white	\$5
Latte	\$5
Cappuccino	\$5
Mocha	\$6
Chai Latte	\$6
Iced Coffee	\$6
*Assorted Teas	\$6

*English Breakfast, Earl Gray, Green, Peppermint, Chamomile

Options available:

Decaf +\$1
Large +\$1

Milk alternative \$+1
Soy
Almond
Oat
Lactose Free

DINNER SPECIALS

MONDAY – Rump Special \$24 THURSDAY – Curry Night \$20

250g Rump, chips, salad & sauce Chefs curry, rice & salad

TUESDAY– Schnitzel \$20

House crumbed schnitzel, chips, salad & sauce

FRIDAY– Fish and chips \$32

Beer-battered barra, chips, salad & tartare sauce

WEDNESDAY– Pork Ribs \$30 SATURDAY – Seafood and Pizza

Full pork ribs, slaw & chips

SUNDAY– Roast of the Day

* Kids eat for free

CASCADE DINING

Our location:

Club Belrose

146 Forest Way, Belrose NSW 2085

FUNCTION MENU



CASCADE DINING MENU



0294515803
BOOK ONLINE



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(M) Members / (NM) Non-Members
(GF) gluten free (GR) gluten reduced (V) vegetarian (VE) vegan (GFO) gluten free 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 our staff before ordering. Thank you for your understanding.