



Menu

RESTAURANT OPEN 7 DAYS
11.30AM - 8PM
CLOSED 5PM - 5.30PM

PLEASE READ OUR ALLERGEN KEY AND
LET US KNOW ABOUT ALLERGIES WHEN
ORDERING AT THE RESTAURANT TILL

V = VEGETARIAN
VO = VEGETARIAN OPTION
VG = VEGAN
DF = DAIRY FREE
GF = GLUTEN FREE

Broome Golf Club

SHARE PLATES

Tomato & Rosemary Arancini (3) (v) sun-dried tomato aioli	\$20
Pork Belly Bites (df) asian chilli & herb salad, red curry caramel sauce & fried onions	\$24
Tiger Prawns (gf) (df) 500g whole Australian prawns & cocktail sauce	\$35
Chicken Satay Skewers (3) (df) peanut satay sauce, crunchy noodle salad & sweet sesame-soy dressing	\$24
Cob Loaf please ask our friendly staff for today's filling	\$25
Coffin Bay Oysters (gf) (df) freshly shucked large oysters & finger lime vinegarette	each \$6
Chicken Tacos (3) (df) 🌶️ ginger soy fried chicken, crunchy noodle & chilli salad, & Japanese mayo	\$30
Hot Chips (v) aioli	\$14
Garden Salad (vg) (gf) mixed leaves, cucumber, tomato, onion, capsicum & house dressing	\$10

CLASSIC PLATES

Scotch Fillet (df) 350g premium grass-fed scotch fillet, chips, salad, house dressing & sauce of your choice	\$48
Fish & Chips (df) battered or grilled Australian threadfin salmon, chips, salad, house dressing, lemon & house-made tartare	\$38
Fish Burger battered threadfin salmon, Japanese milk bun, lettuce, tomato, house-made tartare & chips	\$32
Double Beef Burger double beef patties, Japanese milk bun, double cheese, lettuce, tomato, house-made burger sauce & chips	\$32
Katsu Burger (vo) <i>panko crumbed chicken or panko crumbed mushroom</i> , Japanese milk bun, pickled veg, Japanese mayo, katsu curry sauce & chips	\$32
Chicken Parmigiana 300g panko crumbed chicken schnitzel, napoli sauce, smoked ham, cheese, chips, salad, house dressing & sauce of your choice	\$34
Chicken Schnitzel (df) 300g panko crumbed chicken schnitzel, chips, salad, house dressing & sauce of your choice	\$32

Mushroom / Creamy Garlic / Pepper / Gravy / Hot Chilli 🌶️

CHEF'S SPECIAL

Lamb Rack (gf) \$48
smoked Australian lamb rack, sweet potato puree, mixed greens, kipfler potatoes & red wine jus

Beef Cheeks \$40
18hrs smoked beef cheek, creamy mashed potatoes, fried brussel sprouts & demi-glace reduction

Jungle Curry (gf) (df) 🌶️ \$42
house-made Thai jungle curry paste (*contains shrimp*), pork, Thai basil, red chilli & jasmine rice

Pasta Allo Scoglio (df) \$42
prawns, mussels, house-made al dente fettuccini, cherry tomatoes, onion & scampi-prawn marinara sauce

Vegan Jambalaya (vg) (gf) \$34
vegetable stew with onion, celery, capsicum, butter beans, basmati rice, coconut raita & poppadom

Watermelon & Feta Salad (v) (gf) \$28
watermelon, cucumber, rocket, feta, mint, basil & honey-lime dressing

Add prosciutto (gf) (df) \$8

KIDS MEALS

Fish & Chips (df) \$16
tomato sauce

Cheeseburger & Chips \$16
tomato sauce

Chicken & Chips \$16
tomato sauce

Vanilla Ice Cream (gf) \$6
strawberry or chocolate sauce

DESSERTS

Creme Brulee (v) (gf) \$16

Apple Crumble & Vanilla Ice Cream (v) \$16

Trio of Sorbets (vg) \$16
ask for today's house-made flavours

SAUCES (gf)

Tomato / BBQ \$2

Pepper / Mushroom / Gravy (df) / Creamy Garlic / Aioli \$3

Japanese Mayo / Tartare / Katsu Curry / Hot Chilli \$3