



Food & Beverage Menu

OPEN 7 DAYS
11.30AM - 8PM
CLOSED 4.30PM - 5PM

**PLEASE LET US KNOW ABOUT ANY
ALLERGIES WHEN ORDERING AT TILL**

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

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 vinaigrette	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 SPECIALS

Lamb Rack

smoked Australian lamb rack, sweet potato puree, mixed greens, kipfler potatoes & red wine jus

48

Beef Cheeks

18hrs smoked beef cheek, creamy mashed potatoes, fried brussel sprouts & demi-glace reduction

40

Jungle Curry (gf) (df)

pork, house-made Thai jungle curry paste (*contains shrimp*), Thai basil, red chilli & jasmine rice

42

Pasta Allo Scoglio (df)

prawns, mussels, al dente house-made fettuccini, cherry tomatoes, onion & scampi-prawn marinara sauce

42

Vegan Jambalaya (vg) (gf)

vegetable stew with onion, celery, capsicum, butter beans, basmati rice, coconut raita & poppadom

34

Watermelon & Feta Salad (v) (gf)

watermelon, cucumber, rocket, feta, mint, basil & honey-lime dressing

28

Add prosciutto (gf) (df)

8

SAUCES (gf)

Tomato / BBQ

2

Pepper / Mushroom / Gravy (df) / Creamy Garlic / Aioli

3

Japanese Mayo / Tartare / Katsu Curry / Hot Chilli 

3

KIDS MEALS

Fish & Chips (df)

tomato sauce

16

Cheeseburger & Chips

tomato sauce

16

Chicken & Chips

tomato sauce

16

Vanilla Ice Cream (gf)

strawberry or chocolate sauce

6

DESSERTS

Creme Brulee (v) (gf)

16

Apple Crumble & Vanilla Ice Cream (v)

16

Trio of Sorbets (vg)

ask for today's house-made flavours

16

FROM THE TAPS

	Sch	Pnt
Guinness 4.2%	13.5	16
Hahn SuperDry 4.6%	12.5	15
Hahn SuperDry 3.5%	11	13.5
Heineken 5%	13.5	16
JS 150 Lashes 4.2%	13.5	15.5
JS Ginger Beer 4%	14	16.5
JS Lemon Squash 4%	14	16.5
Kirin Hyoketsu Lemon 4%	14	16.5
Stone&Wood Pacific Ale 4.4%	13.5	16
Swan Draught 4.4%	12	14.5
XXXX Gold 3.5%	11	13

PACKAGED BEER

Byron Bay Lager 4.2%	10
Emu Export 4.2%	9
Guinness 4.2%	14
Hahn SuperDry 4.6%	10.5
Hahn SuperDry 3.5%	9.5
Hahn Ultra/GF 4.2%	9.5
Heineken 5%	10
Heineken Silver 4%	9.5
Heineken 0.0	9
Iron Jack Crisp 3.3%	10
James Boag Premium Light 2.3%	9.5
James Squire 150 Lashes 4.2%	10
James Squire Ginger Beer 4%	13
James Squire Orchard Crush 4.8%	12
Little Creatures Hazy Lager 3.5%	13
Little Creatures Pale Ale 5.2%	13.5
Little Creatures Rogers 3.8%	9.5
Little Creatures XPA Juicy 4.6%	12.5
Stone & Wood Pacific Ale 4.4%	12
Swan Draught 4.4%	11.5
XXXX Gold 3.5%	11
XXXX Ginger 3.5%	11.5
XXXX Summer Lime/Mango 4%	10

PRE-MIXED

Bundaberg & Cola 4.6%	15
CC & Dry/CC & Soda 4.8%	15
Gordon's Pink & Soda 4.5%	14
Gordon's G&T 4%	14
Jack Daniel's & Cola 4.8%	16
Jameson & Dry 4.8%	16
Jim Beam & Cola 4.8%	15
Kirin Hyoketsu 6%	16
Whiteclaw 4.5%	16

NON-ALCOHOLIC

	Sch	Pnt
Cola/Cola Zero/Sprite	5	7
Lift/Ginger Ale/Tonic	5	7
Lemon, Lime & Bitters	6	8
Soda, Lime & Bitters	6	8
Orange/Pineapple/Apple	5.5	7.5

SPARKLING WINE

	Gls	Btl
McPherson	10	40
Chardonnay Pinot Noir, VIC		
Villa Sandi	12.5	54
Prosecco DOC, IT		
Howard Park Petit Jete		67
Sparkling NV, Margaret River		
Laurent Perrier		122
La Cuvee NV, France		

WHITE WINE

	Gls	Btl
McPherson	10	40
Sauvignon Blanc, VIC		
Petal & Stem	12	52
Sauvignon Blanc, NZ		
Domaine Naturaliste	14	58
Chardonnay, WA		
Howard Park Miamup	13	56
SSB, WA		
Pizzini	13	56
Pinot Grigio, King Valley		

ROSE WINE

	Gls	Btl
McPherson	10	40
Rose, VIC		
Bouchard Aine & Fils	13	56
French Rose, FR		

RED WINE

	Gls	Btl
McPherson	10	40
Shiraz, VIC		
Kalleske Moppa		67
Shiraz, Barossa Valley, SA		
Domaine Naturaliste	14	58
Cab Sav, Margaret River, WA		
Howard Park Scotsdale		75
Cab Sav, Great Southern		
Swings & Roundabouts	13	56
Cabernet Merlot, WA		
Silkwood 'The Bowers'	13	56
Pinot Noir, Pemberton, WA		

HOT BEVERAGES

	Sml	Lrg
Cappuccino/Latte/Flat White	5	6
Long Black	5	6
Mocha	5	6
Espresso	4	
Double Espresso	5	
Hot Chocolate	4.5	5.5
Tea - English Breakfast, Green,	4	5
Peppermint, Lemon & Ginger		
Extra shot/ Almond/ Oat/ Soy	1	
Iced Latte		6

SIGNATURE COCKTAILS

Coconut Caddy <i>white rum, coconut rum, coconut water, lime juice, simple syrup, coconut cream</i>	24
Hole-in-One <i>spiced rum, passionfruit puree, lime juice, orange juice, a splash of raspberry cordial</i>	24
Birdie Breeze <i>cucumber infused gin, elderflower liqueur, lime juice, simple syrup, soda</i>	24
Fairway Fizz <i>grapefruit gin, triple sec, grapefruit juice, prosecco</i>	23
The Greens <i>green tea infused vodka, melon liqueur, lime juice, simple syrup, egg white</i>	24
Smoky Par <i>mezcal, dry vermouth, lime juice, agave, bitters</i>	24

CLASSIC COCKTAILS

Margarita (ask for it spicy) <i>tequila reposado, triple sec, lime juice, agave</i>	22
Whiskey Sour <i>bourbon, lemon juice, simple syrup, egg white</i>	23
Cosmopolitan <i>vodka, triple sec, cranberry juice, lime juice</i>	22
Dark & Stormy <i>spiced rum, lime juice, ginger beer</i>	24
Mojito <i>white rum, lime juice, mint, sugar</i>	22
Mimosa <i>orange juice, prosecco</i>	14
Aperol Spritz <i>aperol, prosecco, soda</i>	18

COCKTAILS ON TAP

Espresso Martini <i>Broken Bean coffee liqueur, Broken Bean cold brew, Australian craft vodka</i>	18
Bloody Shiraz Gin Spritz <i>Four Pillars Bloody Shiraz gin, Regal Rouge vermouth, sour plum</i>	16
Yuzu & Peach Gin Spritz <i>Four Pillars Yuzu gin, Crawley's Yuzu syrup, Quandong, peach, soda</i>	16

MOCKTAILS

Virgin Mojito <i>lime, mint, sugar, soda</i>	14
Virgin Hole-In-One <i>orange juice, passionfruit puree, lime juice, raspberry cordial</i>	14
Berry Spritz <i>cranberry juice, strawberry puree, lime juice, simple syrup, soda</i>	14

VODKA

Spirit prices include 30ml and mixer

Belvedere	14
Grey Goose	14
Smirnoff	12

GIN

Gordons	12
Hendricks	14
Malfy	13
Tanqueray	12

RUM

Bacardi	12
Bumbu	12
Bundaberg	12
Captain Morgan's	12
Kraken	13
Sailor Jerry	12

WHISKEY/BOURBON

Buffalo Trace	13
Gentleman Jack	14
Jack Daniels	12
Jameson Irish Whiskey	13
Jim Beam	12
Johnnie Walker Red	12
Johnnie Walker Black	14
Maker's Mark	13
Monkey Shoulder	13
Wild Turkey	12
Woodford Reserve	14

LIQUEURS

Prices include 30ml and mixer

Aperol	10
Baileys	10
Campari	10
Cointreau	12
Disaronno	10
Frangelico	10
Kahlua	10
Malibu	10
Southern Comfort	12