



CasClub

CASUARINA ALL SPORTS CLUB

Available from 12 to 2 pm and 6 to 9 pm



Present your Seniors Card for a 10% discount on all meals excluding starters & desserts (one meal per Seniors Card)



Please have your TABLE NUMBER ready when you order at the

16.5

18.5

13.5

Bistro Servery GF OPTIONS AVAILABLE

Starters

GARLIC BREAD	7	FRIED HALOUMI (VEGETARIAN) Haloumi cheese & fresh butter roasted
GARLIC & CHEESE BREAD	7.8	broccoli served with garlic bread, pesto & tomato basil salsa
Wedges Sweet & Sour	9	
Served with sour cream and sweet chilli sauce		ASPARAGUS & BRIE TARTLET Asparagus & Brie cheese lightly baked in the oven & served with
CHEF'S SOUP OF THE DAY	7	saffron sauce, roasted mixed nuts and roquette salad with red apples.
CRUNCHY CHIPSadd gravy 50c	7	Drizzled with a lemon infused olive oil
SWEET POTATO FRIESwith garlic aioli	13.5	ITALIAN PIZZARELLA House made Napolitano sauce, salami, black olives, sun-dried tomatoes and spring onions topped with melted mozzarella & parmesan cheese
MEXICAN TACOS	15	
Beef, chilli with a smoky BBQ flavour, served with lettuce, tomato salsa and		OYSTERS
grated cheese in soft tortilla shell	1000	NATURAL (IMPORTED NZ) GF
		1/2 Doz



OYSTERS NATURAL (IMPORTED NZ) GF 1/2 Doz 15.5 Doz 29.5 CASCLUB KILPATRICK (IMPORTED NZ) Served with bacon, House-made Kilpatrick sauce GF 1/2 Doz 16.5 Doz 32



Something Light

SAN CHOW BOW GF	14	Caesar Salad (Vegetarian opt)	15
Minced chicken with carrots, zucchini		Crunchy cos lettuce with bacon, poached	1/2 34
and mixed nuts served with lettuce		egg, garlic croûtons, anchovies and	
pockets and jasmine rice	- 35	shredded parmesan tossed with Caesar	
		dressing GF	17
		with Chicken	1/
Seafood			

AUSTRALIAN BARRAMUNDI Wild caught NT/QLD Barra cooked in rich butter. Served with mash, green beans & carrots GF	Sml 18.5	Reg 32.5	CASCLUB FISHERMAN'S BASKET (IMPORTED) Crumbed & battered prawns, salt & pepper squid, battered flathead. Served with crunchy chips	Sml	Reg 23.5
SALMON GRAVLAX		28.5			
(IMPORTED) GF			CREAMY GARLIC PRAWNS	18.5	25
Traditional Swedish salt-cured salmon slices with horseradish sauce, lemon, dill and capers served with roquette and			(IMPORTED) Prawns simmered in creamy garlic sauce served with jasmine rice	S.E.	
mesclun salad. Drizzled with infused chilli olive oil			BEER BATTERED FLATHEAD (IMPORTED)	12	17.5
SPICY SALT & PEPPER	16	20.5	Served with crunchy chips & Tartare sauce		
SPIRAL SQUID (IMPORTED) Salt & Pepper calamari served with lime & ginger aioli sauce and crunchy chips			CHEFS SEAFOOD SPECIAL See our Specials board	9	

Additional Lunch - 12 to 2pm

CASCLUB BURGER Grilled hamburger with bacon, fried egg, tomatoes, mozzarella cheese &	16		Side
BBQ sauce. Served with crunchy chips CHICKEN, BACON & MAYO WRAP	16.5	Side Garden Salad	3.5
Grilled chicken strips, crispy bacon, lettuce, tomatoes, mozzarella cheese, & mayo wrapped in a toasted tortilla.		Side Seasonal Vegetables Creamy garlic prawns Fried egg	5 7 2
BANGERS & MASH Grilled gourmet sausages served with creamy mash, steamed peas & onion	19.8	House-made creamy mash Jasmine rice	3.5
gravy Small Serve	12	Extra sauce Extra dinner roll	2 .50c

Favourite Mains

House-made Chicken Cordon Bleu	26		BEEF WELLINGTON Fillet of beef coated with a		35
Whole crumbed chicken breast			sautéed mince of mushrooms,		
filled with ham, cheddar cheese			shallots & herbs. Wrapped in		1,200
& green beans with buttered			puff pastry & served with a		100
almonds	100		house-made red wine sauce		275
	277			100	
RED THAI DUCK SHANK &	27.5		Spaghetti Bolognaise	12	17
BANANA CURRY			House-made traditional		
Served with a mango chutney	100		Italian bolognaise sauce with		
and jasmine rice			fresh herbs and served with		1463
	100		parmesan cheese	160	
MEDITERRANEAN PASTA	26.5				
Salami, chilli, olives,			BOURBON & COLA BBQ	18	32
mushrooms, baby spinach,	Nik		PORK RIBS		
roasted capsicum tossed in			Tender pork ribs marinated in		-
garlic, onions & Napolitano			our Chef's special bourbon &	100	1/6
sauce. Sprinkled with fresh			cola sauce		
parmesan			(see Wood Flame menu for a		
P. 0	20.5		smoky version)		
BEEF OSSOBUCO Beef shanks braised in red	28.5		D	15.0	10.50
			ROAST OF THE DAY	15.9	19.50
wine, celery, carrots, onions & garlic. Served with a creamy			Check out today's Roast from	19.0	12.00
mash GF			the Specials board. Served with gravy, roasted potato, pumpkin		
masii Vi			& seasonal vegetables <i>GF</i>		
CRUMBED EGGPLANT	26.5		& seasonal vegetables U		Sec.
& VEGETABLE STACK			DELUXE STEAK SANDWICH		19.50
(Vegetarian)			Grilled Cape Grim porterhouse	19.6	
Crumbed eggplant, roasted			with bacon, tomato, beetroot,		
capsicum, zucchini, sweet			pineapple, fried egg, lettuce,		
potato and sun dried tomatoes			glazed onions, tomato sauce		1000
served with a chunky tomato			& melted cheese on a thick		
sauce, a roquette, apple &			toasted white bread. With		
Spanish onion salad	1 7 3		crunchy chips GF		
Schnitzel E	321	r			
CHICKEN SCHNITZEL	12	18.9	THE MALIBU	16.5	22.5
Tender Chicken schnitzel		V-12-00	Tender Chicken schnitzel		
served with crunchy chips &			topped with pineapple,		
gravy			coconut, bacon & Cheese.		
			Served with crunchy chips	200	
CHICKEN PARMI CLASSIC	15.9	21.9		1.00	22.3
Tender Chicken schnitzel,			THE MEDITERRANEAN	16.9	22.9
with Chef's napolitano sauce,			Tender Chicken schnitzel, with		
ham & cheese. Served with		CO37	Chef's napolitano sauce, sun		1
crunchy chips			dried tomato, roasted Served	6	1

with crunchy chips

Wood Flame Char Grill

22.50

SMOKEY BBQ PORK RIBS	32
Pork ribs pasted with our Chef's special	
smoked glaze & grilled over a wood	
flame. Served with our house-made	
chipotle sauce GF	
Smaller serve	18

CHAR GRILLED MOROCCAN LAMB

Grilled marinated lamb loin served on a chickpea, red pepper, Spanish onion, cherry tomato and rocket salad. Drizzled with a lime & lemon chilli dressing

MSA PREMIUM SIRLOIN CAPE GRIM TASMANIAN BEEF GF

This firm cut of choice MSA beef is very popular. Seared on our wood flamed char grill for maximum flavour.

Best Served rare to medium

200 GM	22.5
300 GM	35.5

MSA GRASS FED PREMIUM T-BONE. CAPE GRIM TASMANIAN BEEF GF

Quality grass fed beef. This choice cut is full of wood flamed barbecue flavour.

Best served rare to medium

400 GM 34

BLACK ANGUS SLOW &

TENDER SCOTCH FILLET.

This steak deserves to be separated from the rest. It's our Club favourite.

This Tender RIVERINA ANGUS Scotch Fillet goes through the additional process of being slow cooked for that extra tenderness *GF*

Only served medium to well done (because of the slow cook)

300 GM 37

MSA PREMIUM SCOTCH FILLET. GREAT SOUTHERN PINNACLE BEEF GF

Tender cut from grass fed yearly beef. Renowned for superior eating. Cooked on a bed of flaming hardwood.

Best served rare to medium

350 GM 36.5

All Char Grill served with your choice of crunchy chips or mash

Sauces GF Sides

ONE Complimentary Sauce			Side garden salad	3.50
Creamy Mushroom			Side seasonal vegetables	5
Green Pepper			Creamy garlic prawns	7
Dianne			Fried egg	2
Gravy			House-made creamy mash	3.5
Spicy Chipotle	9		Jasmine rice	3
Creamy Garlic			Extra sauce	2
Any addition	nal sauce	2	Extra dinner roll	.50c

Kids Menu

For kid's aged 10 years & under Free Kids Ice-cream or Jelly cup with every kids meal

CRUMBED CHICKEN WINGS with chips	9
BATTERED FISH NUGGETS with chips	9
DINO CHICKEN NUGGETS Chicken Nuggets in a crispy Tempura Batter. Served with chips	9
KID'S AUSSIE TACO (not hot) Soft Taco filling with lettuce, tomato, bolognaise & melted cheese	9
SPAGHETTI BOLOGNAISE served with melted cheese	9
SPAGHETTI & MEATBALLS Beef meatballs served with Napolitano sauce and melted cheese	10
MINI HAM & PINEAPPLE PIZZA served with chips	9
KIDS ICE-CREAM CUP OR RAINBOW JELLY CUP	2

Special Meal Deals for our Kids



Half Price Kids Meals

Monday to Saturday

6-9pm

For kids aged 10yrs & under
Receive 50% off Kids meals with
each regular meal purchased
Ice cream or Jelly Cup included
with this offer

Kids Eat FREE SUNDAY
6-9pm
For kids aged 10yrs & under
Kids Eat FREE with each regular
meal purchased on Sundays
Ice cream or Jelly Cup included
with this offer

Desserts

CHOCOLATE MOUSE

A perfect pick-me-up, especially if you loooove chocolate

CHEESECAKE MOMENT

Ask about our cheesecake flavours for the month

CHOCOLATE BROWNIE

Served with Ice-cream

STICKY DATE

Topped with butterscotch sauce and served with Ice-cream

CARAMEL CAKE

Served with Ice-cream

TIRAMISU CAKE

A favourite coffee flavoured Italian dessert served with Ice-cream

MANGO & RASPBERRY CAKE

Served with Ice-cream

Ice-cream Sundae

With your choice of chocolate, caramel or strawberry sauce topped with nuts or 100's & 1000's

7













Wines

Yellowglen Yellow

Yellowglen Pink

Chardonnay Pinot

Jacob's Creek

Noir

AU

AU

AU

9.5

9.5

9.5

24

SAUVIGNON BLANC		Glass	Btl	SHIRAZ		Glass	Btl
Ride On	NZ	4.8	23	YellowTail	NSW	4.5	22.5
Upside Down	NZ	6	30	Two Truths	AU	6	27.5
Ta-Ku	NZ	6	30	19 Grimes	AU	6.5	32.5
SEMILLON SAUVIGNON BLANC Lindeman's SSB	NSW	4.8	23.5	<u>Cabernet</u> <u>Sauvignon</u>			
McGuigan SSB	AU	5	25	Rawson's Retreat	AU	5.5	25
Houghtons SSB	AU	5.2	26	Pepper Jack	SA	11.5	57
CHARDONNAY Wolf Blass Eaglehawk Jacob's Creek Classic	SA SA	4.8	23.5	MERLOT Rawson's Retreat Houghton's CSM	AU AU	5.5	25 32.5
Jacobs Citer Classic	JA.	3	24	Houghton's CSM	AU	0.5	32.3
RIESLING Jacob's Creek Classic	SA	5	24	CABERNET SAUVIGNON MERLOT			
<u>Moscato</u>				McGuigan Black Label	NSW	5	25
Brown Brothers	SA	7	35	<u>Port</u>		60ml	
Rose	1						
<u>Mateus</u>	INT	6	30				
<u>Sparkling</u>		Picc	Btl				

