

## FIRE & SMOKE

All flame grilled meals are served with crunchy chips and salad or creamy house mash and vegetables with your choice of one complimentary sauce

**PORTERHOUSE WAGYU RANCHER VALLEY MB5+ (300g)** 59.0

350-day grain-fed & intensely marbled. This premium porterhouse is grilled over hot coals, locking in the rich, buttery flavour of Wagyu. Finished with a smoky char, it's a melt-in-your-mouth experience with every bite.

**SCOTH FILLET YG 170 DAY GF (300g)** 48.0

Juicy and tender Scotch fillet, fired to perfection bringing out its robust flavour and marbling. Grilled over open flames to capture a smoky essence, delivering a mouth-watering steak that sizzles with every cut.

**GRILLED PORK CUTLET SOUTH AUSTRALIAN (380g)** 34.5

This thick, juicy pork cutlet is infused with sea salt for enhanced flavour and grilled over an open flame, sealing in its natural juices. The result is a smoky, perfectly charred crust with a tender, savoury interior. A true standout from the grill.

**GRILLED MARINATED AUSTRALIAN LAMB CUTLETS** 36.0

These succulent lamb cutlets are marinated with aromatic herbs and spices then grilled over an open flame for a perfect smoky finish. Tender and flavoursome.

**RUMP STEAK 12 DAY GF KIDMAN (300g)** 32.0

This robust rump steak is expertly grilled over hot coals, bringing out its natural juices and rich, beefy flavour.

**SLOW COOKED COORONG BLACK ANGUS SCOTCH 100 DAY GF (350g)** 45.0

Slow cooked to achieve ultimate tenderness and flavour, this Black Angus is best enjoyed medium to well-done due to its cooking method. Finished on the grill, it features a smoky mustard crust that showcases its high-quality grain fed beef.

**MSA PREMIUM PORTERHOUSE CITY VALLEY (250g)** 29.0

Aged to perfection this Porterhouse offers rich, beefy flavour and tenderness, with a smoky char that elevates each succulent bite.

## SIDES & SAUCES

All sauces are gluten free  
Any additional sauces \$2.50

CREAMY MUSHROOM	GREEN PEPPER
CREAMY GARLIC	GRAVY
HOLLANDAISE	BEARNAISE
DIANNE	SAUCE CHORON
CREAMY GARLIC PRAWNS 7.8	FRIED EGG (1) 2.0
BOWL OF CRISPY CHIPS 4.0	SIDE OF VEGETABLES 4.5
SIDE GARDEN SALAD 4.0	FRIED ONION RINGS 4.5
CREAMY MASH 4.0	JASMINE RICE 3.5
AIOLI 1.5	SEAFOOD SAUCE 1.5
FRESH CHILLI 2.0	EXTRA DINNER ROLLS .50
SWEET CHILLI SAUCE 1.5	MAYONNAISE 1.5

## KIDS CORNER

CRISPY FISH & CHIPS with lemon	11.0
SPAGHETTI BOLOGNAISE	11.0
MINI HAWAIIAN PIZZA	11.0
DINO NUGGETS with chips	11.0
SAUCY MEATBALLS with chips	11.0
CRUNCHY SQUID RINGS with chips & tartar	11.0
PETITE VEGGIE PLATE	11.0
MAGIC RAINBOW JELLY	2.0
KIDS SUNDAE FUNDAY	2.0



Present your Seniors Card for a 10% discount on all meals except starters & desserts. One meal per Seniors Card



# MENU

**CasClub**  
CASUARINA ALL SPORTS CLUB

OPEN 7 DAYS  
LUNCH 12-2PM  
DINNER 6-9PM  
BAR MENU AVAILABLE 2-6PM  
DINE IN OR TAKEAWAY





STARTERS OR SHARE

OVEN ROASTED GARLIC LOAF	9.0
CHEDDAR INFUSED GARLIC BREAD	9.8
Garlic bread with mozzarella cheese & baked until golden	
CHILLI & CREAM WEDGES	9.8
Sweet chilli & sour cream oven baked wedges	
TODAY'S SOUP	9.8
Lovingly prepared with finest seasonal ingredients	
BAKED BRIE WITH HONEY & THYME v	9.8
Australian brie, baked & served hot with honey & thyme & garlic toast	
BBQ CHILLI LIME PRAWN SKEWER	19.0
Juicy prawns marinated in zesty lime juice, garlic and fresh coriander, grilled with a hint of red chilli and butter, with a squeeze of lemon for that extra burst of flavour served with jasmine rice	
WAGYU SLIDER (2)	26.0
Savour our premium mini-Wagyu beef burgers made with slices of real Wagyu beef, with sweet caramelized onions, tangy pickled red cabbage, melted cheddar and creamy garlic aioli all nestled in soft buttery slider buns	
ITALIAN ARANCINI BALLS (2) v	15.0
Golden fried risotto balls filled with a blend of cheese and mushrooms, served with a vibrant tomato salsa and drizzled with aromatic pesto oil	
OYSTER PLATE (imported/local)	29.0
A selection of freshly shucked natural oysters, savoury oyster Kilpatrick and baked oysters topped with Hollandaise served together on one plate. Includes 3 oysters of each type for a well-rounded oyster experience	

SOMETHING LIGHT

OVEN ROASTED GARLIC MARINATED PORTABELLO MUSHROOMS v/gf	18.5
Portobello mushrooms marinated in maple syrup, grilled to perfection, and served on a vibrant mesclun salad, cucumber, capsicum, cherry tomatoes, drizzled with a balsamic glaze	
POKE BOWL v	18.5
A vibrant mix of edamame beans, pickled red cabbage, cucumber, paw paw pickled yellow radish and crispy fried tofu drizzled with a zesty Asian style wasabi dressing. Served over a bed of aromatic sesame Furikake jasmine rice	
Add a succulent grilled chicken tenderloin \$ 6.00	
Add a BBQ Chilli Lime Prawn (3) \$ 7.50	

SOMETHING LIGHT

CLASSIC CAESER SALAD	20.0
Crisp lettuce, crunchy garlic crouton, shaved parmesan cheese and anchovies all tossed in a creamy Caesar dressing, finished with a sprinkle of cracked black pepper. Add grilled garlic marinated Chicken tenderloin for an extra burst of flavour and protein \$ 6.00	
TUSCAN VEGETABLE PLATE v	19.8
A vibrant selection of sauteed and oven baked vegetables including broccoli, cauliflower, carrots. mushroom, corn cobs and bok choy, served with roasted pumpkin and potatoes	
GRILLED CHICKEN CAESER WRAP	17.8
**LUNCH ONLY**	
Garlic marinated grilled chicken tenderloin strips, crispy bacon, fresh lettuce, tomato and parmesan cheese all tossed in Caesar dressing and wrapped in a lightly toasted tortilla, served with a side of chips	

BLAZING MAINS

		PETITE	GRAND
OVEN BAKED AUSTRALIAN BARRAMUNDI (LOCAL)	22.0	34.0	
Barramundi served with sauteed green beans, onion and garlic accompanied by butter tossed herb potatoes & finished with a tomato infused Bernaise sauce			
GRILLED MEDITERRANEAN CHICKEN & HALOUMI KABOBS	19.0	28.0	
Tender chicken marinated in a blend of Mediterranean herbs and spices, paired with golden grilled halloumi cheese, served on a skewer with tahini Greek yoghurt and drizzled with pesto sauce served with pitta bread			
RICH & CREAMY GARLIC PRAWNS	21.0	32.5	
Succulent prawns simmered in a rich velvety garlic cream sauce with a touch of white wine, served with fluffy jasmine rice			
SMOKIN' RIBS & WINGS		30.0	
A hearty combination of fall off the bone, grilled ribs, slow cooked & glazed. Plated with Bombay chicken wings, topped with fried onion rings & served with a side of chips			
MEDITERRANEAN ROSE LINGUINE v		25.0	
A vibrant linguine tossed with garlic, spanish onions semi dried tomatoes, roasted red peppers and black olives in a tangy tomato rose sauce, finished with parmesan cheese and crispy fried capers			

FAVOURITES

		PETITE	GRAND
HEARTY SAUSAGES & MASH	16.0	22.0	
Savoury grilled old English pork sausages served with creamy mash potatoes & peas, then smothered in rich gravy and topped with caramelized onion			
SALT & PEPPER SQUID	17.0	22.0	
Salt & pepper squid served with house made aioli sauce and crunchy chips			
SPAGHETTI BOLOGNAISE	16.0	20.0	
Traditional Italian bolognaise sauce with fresh herbs, served over spaghetti & sprinkled with parmesan cheese			
ROAST OF THE DAY	18.0	23.0	
Check out today's roast from the specials board. Served with gravy, roasted potatoes, pumpkin and seasonal vegetables			
CAS STEAKHOUSE SANGER			25.0
Grilled porterhouse with bacon, tomato, beetroot, pineapple, fried egg, lettuce, glazed onions, tomato sauce & melted cheddar cheese on thick toasted white bread, served with crunchy chips			
SESAME CHEESEBURGER			18.0
A juicy burger on a toasted sesame bun, melted American cheese topped with crisp lettuce & tomatoes served with crunchy chips			
Add bacon or eggs \$3.00ea			
CRISPY BEER BATTERED FLATHEAD	15.0	19.0	
with crunchy chips and tartar sauce served with fresh lemon			

SCHNITZEL CORNER

		PETITE	GRAND
CHICKEN SCHNITZEL	16.0	24.0	
Tender chicken served with crunchy chips, gravy and a wedge of lemon			
CLASSIC CHICKEN PARMI	19.0	28.0	
Tender chicken schnitzel with cheese, ham and Napoli sauce served with crunchy chips			
AUSSIE CHICKEN SCHNITZEL	19.0	28.0	
Tender chicken schnitzel topped with BBQ sauce, caramelized onion, bacon, egg and cheese with crunchy chips			
SPANISH BOMBARDA	20.0	29.0	
Chicken schnitzel with peperonata and chorizo topped with mozzarella cheese served with crunchy chips			