



CITRUS CAFE



VOTED BEST FAMILY DINING
2 Years in a Row

BREADS

TOASTED GARLIC & HERB BREAD	7.00
Add grilled mozzarella	8.50
Add crispy bacon & grilled mozzarella	9.50
BREAD ROLL	1.50

SMALL PLATES

SAUTÉED CHORIZO & POTATOES	13.50
W/ poached egg, rocket leaves & parmesan	
PAN FRIED PRAWNS	16.50
W/ garlic lemon butter, a hint of chilli & toasted garlic herb bread	
SALTED SCHEZUAN PEPPER SQUID	15.50
W/ chickpea salsa & wasabi lemon aioli	
SAUTÉED MUSHROOMS	14.50
On toasted ciabatta bread w/ creamy white wine sauce, horseradish & parsley	
CRISPY BUFFALO CHICKEN WINGS	15.00
W/ celery sticks & ranch dipping sauce w/ your choice of sauce; sweet bbq, classic buffalo, habanero hot	

POTS & PANS

PAN FRIED BUSH SPICED LAMB NECK FILLET	27.00
W/ chorizo & bean cassoulet & crispy onions	
LINGUINE CARBONARA	20.50
White wine cream sauce w/ sautéed crispy bacon, garlic, parsley & parmesan	
CREAMY SEAFOOD RISOTTO	22.50
Market fresh seafood w/ saffron, garden peas & toasted almonds	
CHEFS MACARONI & CHEESE	18.00
Baked macaroni pasta w/ cheese sauce & roasted cauliflower	
LINGUINE BOLOGNAISE	20.00
Slow cooked bolognese sauce tossed through linguine pasta & freshly shaved parmesan	
PAN FRIED CATCH OF THE DAY	MARKET PRICE
W/ sautéed potatoes, crispy bacon & spinach salad, lemon dressing. Please see the specials board for todays catch and price.	

SUPER SALADS + HEALTHY OPTIONS

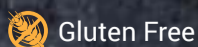
Baby spinach, rocket leaves, roasted carrot, pepita seeds, broccoli, feta cheese & green beans w/ lemon vinaigrette	18.00
Shredded kale, baby spinach, toasted macadamias, roasted baby beetroot, goats cheese & garden peas w/ sesame infused olive oil	19.00
Rocket leaves w/ spiced roasted cauliflower, chorizo, green beans, quinoa, feta cheese & lemon vinaigrette	17.50
Add one of the following to the above salads	
Grilled chicken	5.00
Poached salmon	6.00
Half an avocado	5.00

GRILLED MINUTE STEAK	20.00
Sautéed kale, spinach & pumpkin w/ poached eggs	

COLD POACHED HERB MARINATED SALMON	21.50
Greek style salad w/ basil infused olive oil	

SHARING PLATES FOR 2

CHEFS MEATBALLS	25.00
W/ napolitana sauce, linguine, parmesan & toasted garlic herb bread	
BBQ PULLED PORK NACHOS	24.00
Toasted corn chips, shredded pork, sour cream, melted cheese & bacon	
PAELLA	28.00
Chicken, chorizo & seafood w/ sofrito, saffron rice, fresh lime & coriander	



Please note - All dishes may contain traces of nuts.

CLUB FAVOURITES

BEER BATTERED FISH & CHIPS	21.50
W/ tartare sauce, lemon & your choice of salad or vegetables	
CHEFS CURRY	20.00
W/ fragrant rice, baked naan bread & pappadums (please see the specials board for today's curry)	
BAKED FISH POT PIE	20.50
Lightly poached fish pieces in a cream sauce, golden baked cheesy mash potato top w/ seasoned vegetables	
BANGERS & MASH	20.00
Cumberland sausages w/ mash potato, onion confit & gravy	

THE GRILL

(All our steaks are 100 day aged Black Angus)

250G RUMP	25.00
250G EYE FILLET MIGNON	35.00
300G SIRLOIN	34.00
300G SCOTCH FILLET	32.50
400G RIB EYE ON THE BONE	38.50
300G SMOKED MAPLE GLAZED PORK CUTLET	27.50
250G GRILLED CHICKEN FILLET	24.00

Add one of the following to the above Steaks	
Garlic prawn cutlets (3)	6.00
Salted schezuan pepper squid	6.00

All grill items are served w/ your Choice of

1. Beer battered chips or mash potato
2. Salad or seasoned vegetables
3. Choice of sauce to accompany
pepper 🍄, diane 🍄, mushroom 🍄,
pan gravy 🍄 or béarnaise 🍄

HOUSE MADE BURGERS

GOURMET BEEF BURGER	22.00
Angus beef patty, melted swiss cheese, bacon, lettuce, tomato & aioli on a toasted brioche bun, w/ a side of chips	
GRILLED CHICKEN BURGER	20.00
Grilled chicken, avocado, onion confit, lettuce, tomato & aioli on a toasted brioche bun, w/ a side of chips	
BBQ PULLED PORK	20.00
Slow cooked pork, bacon bits, sour cream & lettuce on a toasted brioche bun, w/ a side of chips	

ON THE SIDE

SEASONED VEGETABLES	10.00
GREEK STYLE SALAD DRIZZLED IN BASIL OIL	12.50
POTATO WEDGES, SOUR CREAM & SWEET CHILLI	12.00
BEER BATTERED CHIPS w/ AIOLI	10.00
ROASTED CAULIFLOWER, TOPPED WITH TOASTED ALMONDS	10.00
EXTRA SAUCE	2.00

SCHNITZEL MENU

All schnitzels are served w/ chips or mash & vegetables or salad

Chicken schnitzel	19.50
Panko crumbed chicken fillet w/ your choice of sauce, diane 🍄, mushroom 🍄, pepper 🍄, pan gravy 🍄 or béarnaise 🍄	

TOP YOUR CHICKEN SCHNITZEL WITH ONE OF THE FOLLOWING STYLES

PARMIGIANA	22.00
Topped w/ napolitana sauce, ham & melted cheese	
BBQ PORK	24.00
Topped w/ bbq sauce, shredded pulled pork & melted cheese	
HAWAIIAN	22.00
Topped w/ napolitana sauce, ham, pineapple & melted cheese	

FOR THE SENIORS \$10

Seniors cards must be shown when placing an order

BEER BATTERED FISH	
W/ tartare sauce & lemon wedge	

CHICKEN SCHNITZEL	
W/ your choice of sauce, diane 🍄, mushroom 🍄, pepper 🍄, béarnaise 🍄 or gravy 🍄	

The above meals are served with your choice of salad or vegetables & chips or mash

LINGUINE BOLOGNAISE	
Slow cooked bolognese sauce tossed through linguine pasta & freshly shaved parmesan	

SUPER SALAD 🌱	
Baby spinach, rocket leaves, roasted carrot, pepita seeds, broccoli, feta cheese & green beans w/ lemon vinaigrette	

BANGER & MASH	
Cumberland sausage w/ mash potato, onion confit & gravy	

FOR THE LITTLE ONES \$10

Only available for children aged 12 years & under

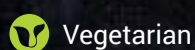
BEER BATTERED FISH	
W/ tartare sauce, lemon wedges & chips	

CHICKEN SCHNITZEL	
W/ chips & your choice of sauce, diane 🍄, mushroom 🍄, pepper 🍄, béarnaise 🍄 or gravy 🍄	

LINGUINE BOLOGNAISE	
Slow cooked bolognese sauce tossed through linguine pasta & freshly shaved parmesan	

BANGER & MASH	
Cumberland sausage w/ mash potato, onion confit & gravy	

Please see our digital screen for todays specials



Vegetarian



Gluten Free

Please note - All dishes may contain traces of nuts.