

MOUNT OSMOND

GOLF
COURSE

MENU

*Please check with the bar staff for our
Daily Specials*

BREAKFAST & LIGHT MEALS

All Day Breakfast (GF on request) 14.5
Poached, scrambled or fried eggs, smoky bacon,
baby spinach on toasted ciabatta.

Bacon and Egg Toasted Sandwich. (GF on request) 8.9

Vegetarian Breakfast Plate (GF on request) 12.5
Slow cooked mushroom medley, sautéed baby spinach
on toasted ciabatta, topped with a soft poached egg
and truffle oil.

Smoked Salmon Bruschetta (GF on request) 12.9
Smoked salmon, capers, cucumber ribbons, rocket,
Spanish onion, horseradish cream on a grilled ciabatta.

Open Grill (GF on request) 11.9
Chicken, bacon, avocado and parmesan cheese on grilled
ciabatta topped with oak lettuce and a caesar dressing.

Sandwich 6.5 / Toasted Sandwich 7.5 / Baguette 9.0 / Wraps 9.0

Ham, cheese, tomato

Mediterranean grilled vegetable, avocado, feta and rocket

Chicken, avocado and mayonnaise with mixed greens

Smoked salmon, red onion, capers and rocket with horseradish cream

Gluten free bread available upon request

Side of Chips. 3.5

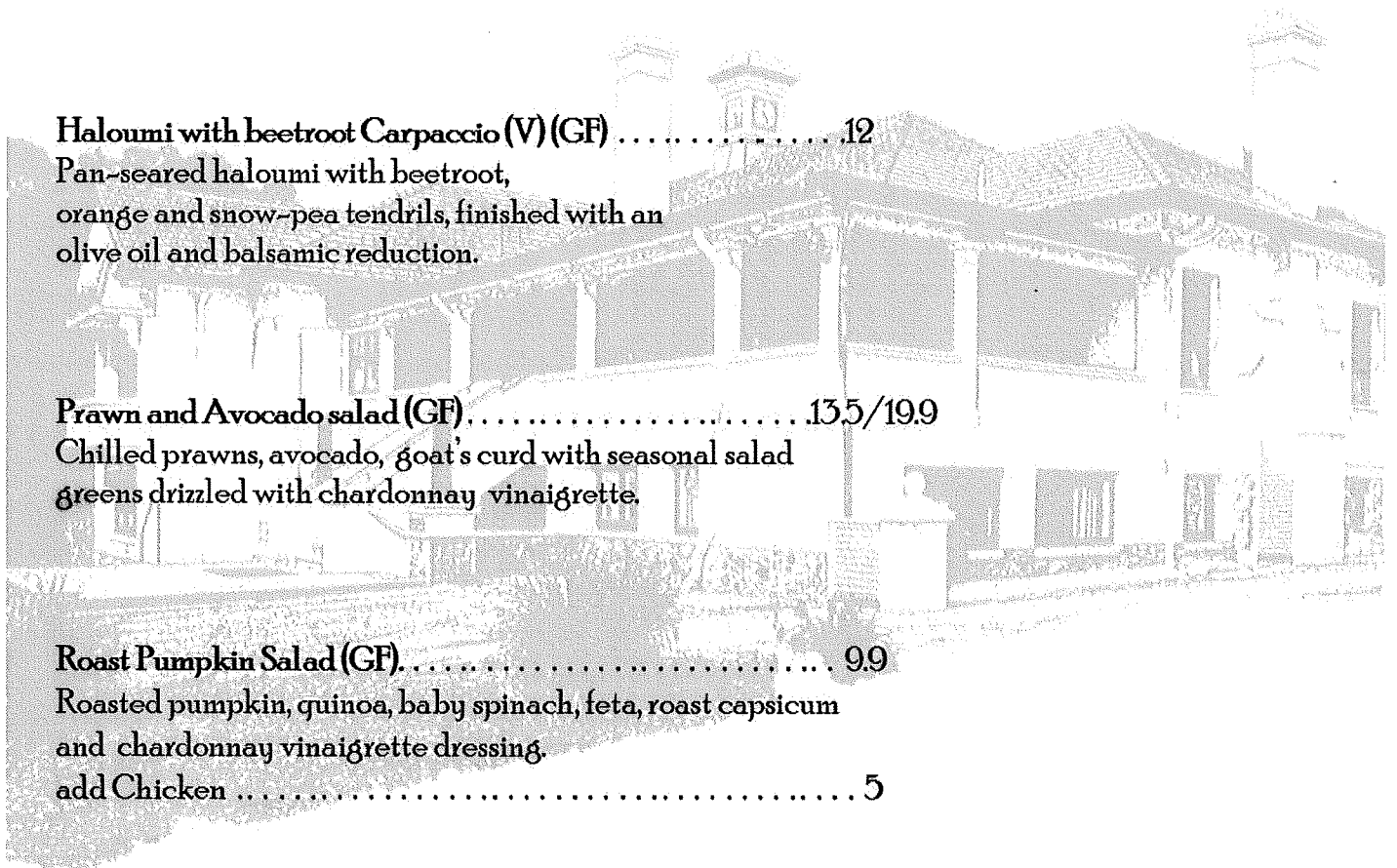
Side of Salad. 3.5

TO SHARE

- Charcuterie board (GF on request)** 28.0
Assorted selection of cured meats, chilled prawns,
salt and pepper squid, crumbed chicken,
marinated vegetables, local olives and goat's curd
served with toasted bread
- Beer battered chips 5.5/6.9
- Seasoned Wedges with sour cream and sweet chilli 6.0/7.5

STARTERS

- Soup of the Day** 9.9
Check our daily specials board for the
Soup of the Day served with a crusty bread roll.
- Haloumi with beetroot Carpaccio (V) (GF)** 12
Pan-seared haloumi with beetroot,
orange and snow-pea tendrils, finished with an
olive oil and balsamic reduction.
- Prawn and Avocado salad (GF)** 13.5/19.9
Chilled prawns, avocado, goat's curd with seasonal salad
greens drizzled with chardonnay vinaigrette.
- Roast Pumpkin Salad (GF)** 9.9
Roasted pumpkin, quinoa, baby spinach, feta, roast capsicum
and chardonnay vinaigrette dressing.
add Chicken 5



BAR CLASSICS

- Angus Beef Burger (GF on request)** 15.9
 100% Coorong Angus beef, melted Swiss cheese, bacon, caramelized onion,
 tomato, aioli and oak lettuce on a toasted burger bun served with beer battered chips.
- Steak Sandwich (GF on request)** 16.9
 150g porterhouse steak, melted cheese, egg, crispy bacon, lettuce,
 tomato and beetroot on toasted piadina bread with beer battered chips.
- Fish and Chips (GF on request)** 16.5
 Ale battered Nile Perch, house made tartare sauce and lemon
 with beer battered chips and garden salad.
- Bangers and Mash** 13.9
 Country style sausages with a caramelised onion gravy,
 creamy mashed potato and seasonal vegetables.

MAINS

- South Australian King George Whiting (GF)** 16.9/28.9
 Grilled with herb butter or ale battered fillets, served with garden salad
 beer battered chips, house made tartare sauce and lemon.
- 220g Porterhouse Steak (GF)** 28.9
 Slow Roasted Coorong Angus Porterhouse steak with a shiraz jus, garden salad and chips.
- Lamb Shank (GF)** 24.9
 Braised Lamb with a rich tomato sugo, creamy mashed potato and seasonal vegetables.
- Salt and Pepper Squid** 13.5/18
 Seasoned squid strips and julienne vegetable salad tossed in a chilli lime dressing
 finished with coriander.
- Chicken Schnitzel** 17
 Golden parmesan and herb crumbed chicken breast with gravy, pepper or mushroom sauce,
 garden salad and beer battered chips.
 Parmigiana topping 4
 MOGC mix of bacon, ham and mozzarella.
- Vietnamese Salad (GF on request)** 12/17.5
 Tender beef strips with wombok, julienne vegetables, fried noodles, roasted peanuts, Vietnamese
 mint, coriander and a mild chilli dressing.

DESSERT

Affogato (GF)13.9
Vanilla bean ice-cream with a shot of espresso coffee and Frangelico, Kahlua, Baileys or Jameson's Irish whiskey.

Chocolate and Hazelnut Brownie... 9.5
served with a house made berry coulis and chantilly cream.

Sticky Date Pudding..... 9.5
served with a decadent butterscotch sauce and vanilla bean ice cream.

Cheese Platter (GF) 10.5 per person
a selection of local and imported cheeses accompanied by lavosh, crackers and fig jam.

Ice-cream Sundae..... 8.5
Chocolate or Strawberry

TEA/COFFEE

Espresso..... .37/4.7
Cappuccino, flat white, latte,
long black, macchiato, piccolo

Soy......0.3
Lactose Free......0.3
extra shot......0.5

Teas available
English Breakfast, Green, Chamomile
Earl Grey, Peppermint..... 3.0/4.5

19th HOLE

Spirits..... from 5.5
Johnnie Walker Red, Absolut Vodka,
Gordon's Gin, Tanqueray Jim Beam,
Jack Daniel's, Smirnoff Vodka,
Southern Comfort, Bundaberg Rum,
Jameson's Canadian Club, Chivas Regal,
French Cognac, Brandy

Glenfiddich 18yo..... 13.5

Selection of Ports,
Muscat and Liqueurs..... from 5.0

Special Celebrations
Birthdays or Anniversaries
Private Rooms available

Member Discounts
see our Function Staff

