



ST GEORGES DINING @ CAULFIELD RSL

- WEDNESDAY TO SUNDAY LUNCH AND DINNER -
- 12.00 - 3PM AND 5.30 - 9PM -

LIGHT SELECTION

(MEMBERS DISCOUNT \$1)

- SOUP OF THE DAY - SERVED WITH CRUSTY BREAD SEE DAILY SPECIALS (GFO)
SALT & PEPPER SQUID - SERVED WITH CHIPS AND LIME AIOLI \$16/\$22 (GF)
CAULIFLOWER AND GOATS CHEESE CROQUETTES - SERVED WITH PIQUILLO PEPPER SAUCE
\$16.50 (V)
TWICE COOKED LAMB RIBS - SERVED WITH SPICY AIOLI \$15 (GF)
LOUISIANA HOT WINGS - SERVED WITH RANCH SAUCE \$13

SALADS

(MEMBERS DISCOUNT \$2)

- ROAST VEGETABLE AND QUINOA SALAD - TOPPED WITH LEMON VINAIGRETTE \$16 (V) (GF)
WITH ADDED CHICKEN \$21
TRADITIONAL CAESAR SALAD \$17
WITH ADDED CHICKEN \$22
THAI BEEF SALAD - SERVED WITH GREEN MANGO SLAW, VERMICELLI AND A TAMARI AND
GINGER DRESSING \$21 (GF) (VO)

MAINS

(MEMBERS DISCOUNT \$2)

FISH OF THE DAY MARKET PRICE

- CHICKEN PARMIGIANA - TOPPED WITH NAPOLI SAUCE, HAM, CHEESE, CHIPS AND SALAD \$24
CHICKEN SCHNITZEL - SERVED WITH CHIPS AND SALAD \$22
SEAFOOD LINGUINI - LINGUINI TOPPED WITH SCALLOPS, PRAWNS, MUSSELS, FISH IN A
GARLIC, TOMATO, WHITE WINE AND HERB SAUCE \$28.50 (GFO)
BEER BATTERED OR GRILLED FISH AND CHIPS - SERVED WITH HOUSE-MADE TARTARE SAUCE
AND SALAD \$25
BANGERS AND MASH - SERVED WITH ONION GRAVY AND PEAS \$20
CURRY OF THE DAY \$22 (GFO)

FROM THE GRILL

(MEMBERS DISCOUNT \$2)

- 300GM BLACK ANGUS PORTERHOUSE STEAK - SERVED WITH CHARRED ASPARAGUS, CREAMY
MASH AND CHIMICHURRI BUTTER \$35.50
350GM RSL RUMP STEAK - SERVED WITH SMASHED CHAT POTATOES, PEAS, BACON AND RED
WINE SAUCE \$33 (GF)
BLACK ANGUS PORTERHOUSE STEAK SANDWICH - TOPPED WITH CARAMELISED ONIONS,
LETTUCE, TOMATO, CHEESE AND CHIMICHURRI AIOLI, SERVED WITH CHIPS \$25
BEEF BURGER - TOPPED WITH CHEESE, PICKLES, ONION, LETTUCE, BACON AND MAC DADDY
SAUCE. SERVED WITH CHIPS \$22
SOUTHERN FRIED CHICKEN BURGER - TOPPED WITH CHIPOTLE MAYO, SLAW, CHEESE AND
PICKLES AND CHIPS \$22



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SENIORS

MEMBERS - 1 COURSE \$15, 2 COURSE \$17, 3 COURSE \$21
NON - MEMBERS - 1 COURSE \$17, 2 COURSE \$20, 3 COURSE \$23

SOUP OF THE DAY - SERVED WITH CRUSTY BREAD
SALT AND PEPPER SQUID - SERVED WITH CHIPS AND LIME AIOLI

ROAST OF THE DAY - SERVED WITH VEGIES AND GRAVY
CHICKEN PARMIGIANA OR SCHNITZEL - SERVED WITH CHIPS AND SALAD
MINUTE STEAK - SERVED WITH CHARRED ASPARAGUS AND CREAMY MASH
LINGUINI CARBONARA - LINGUINI TOPPED WITH BACON, EGG & CHEESE SAUCE
BATTERED FISH AND CHIPS - SERVED WITH CHIPS AND SALAD AND TARTARE SAUCE
GRILLED BARRAMUNDI - SERVED WITH CAPER BUTTER SAUCE, MASH AND VEGIES

PAVLOVA
FRUIT SALAD AND ICECREAM

KIDS MENU - \$12 FOR CHILDREN UNDER 12

SPAGHETTI BOLOGNAISE
CHICKEN NUGGETS AND CHIPS
BATTERED OR GRILLED FISH AND CHIPS
KIDS SALMON FILLET WITH VEGIES
KIDS SAUSAGE AND MASH WITH GRAVY AND PEAS

SERVED WITH COMPLIMENTARY BOWL OF VANILLA ICE CREAM AND A CHOICE OF THEIR
FAVOURITE TOPPING

SIDES

BOWL OF CHIPS \$8
SEASONAL VEGETABLES \$8
WEDGES WITH SWEET CHILLI AND SOUR CREAM \$9
GARDEN SALAD \$6.50
GARLIC BREAD \$6.50

DESSERT

TRIO OF SORBET \$12
SALTED CARAMEL POPCORN PANNA COTTA \$13.50
STICKY DATE PUDDING - SERVED WITH BUTTERSCOTCH SAUCE AND ICECREAM \$13

(V) - VEGETARIAN, (GF) - GLUTEN FREE, (GFO) - GLUTEN FREE OPTION AVAILABLE



PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS.
IT MUST BE NOTED THAT WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGG, FUNGI AND
DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION
TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.