

FOR KIDS (Under 12 only)

Roast of the Day	7.00
Fish & Chips	7.00
Penne Napoli (VG, V)	7.00
Spaghetti & Meatballs	7.00
Chicken Nuggets & Chips	7.00
Dixie Cup with your choice of topping & sprinkles	2.50
Activity Bag	2.00

DESSERT

Homemade Tiramisu Served with vanilla ice-cream	9.50
Homemade Strawberry Crepe Crepe filled with strawberries sautéed in our own strawberry sauce served with ice-cream	9.50
Apple & Cinnamon Crepe Crepe filled with apples & sultanas topped with butterscotch sauce served with ice-cream	9.50
Salted Caramel Cheesecake (GF) Gluten free shortbread base, creamy baked neufchatel cream cheesecake topped with smooth salted caramel served with cream	9.50
Chocolate Mousse (GF) Pure rich dark chocolate splashed with a hint of Baileys Irish cream	9.50
Hot Apple Pie Spiced apples encased in cinnamon and a shortbread base served with ice-cream	9.50
Coffee & Cake See staff for today's cake special	12.00

**Members receive a further 10% off
Meals will be served together if
ordered on the same docket**



Menu



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GARDINERS
Run



LUNCH ♦ DINNER

7 DAYS

www.chirnsideparkcc.com.au

ENTRÉES

Soup of the Day	7.50
Served with Ciabatta bread See specials board	
Bruschetta (V)	11.50
Char grilled Ciabatta topped with diced tomato, Spanish onion, parmesan cheese & fresh basil	
Garlic Bread (V)	7.00
Crunchy Ciabatta bread topped with garlic butter	
Add di latte mozzarella	8.00
Mussels	14.50
In white wine, garlic, olive oil & chilli served with crunchy Ciabatta bread	
Nachos (GF)	14.50
Corn chips, bolognese, tomato salsa cheddar, jalapenos, guacamole & sour-cream	
Arancini	7.50
Fried risotto balls served with di latte mozzarella & sugo di Pomodoro	
Meatballs	11.00
Homemade meatballs served with di latte mozzarella & sugo di Pomodoro	
Bowl of Chips (V)	8.00
Served with tomato sauce & chilli aioli	
Bowl of Wedges (V)	8.50
Served with sweet chilli sauce & sour cream	
Bowl of Vegetables (GF, VG, V)	8.50
Bowl of Salad (GF, VG, V)	8.50
Beetroot Salad (GF, V)	12.50
Beetroot, roasted pumpkin, goat's cheese, walnuts, rocket & raspberry dressing	

PIZZA

(All bases made in house fresh daily)

Margherita (V)	16.50
Tomato, di latte mozzarella, basil & oregano	
BBQ Pollo	23.50
Chicken, mushrooms, pineapple, Spanish onion, di latte mozzarella, oregano & BBQ sauce	
Calabrese	24.50
Olives, sausage, salami, capsicum, di latte mozzarella, oregano & chilli	
Vegetarian (V)	22.50
Mushroom, capsicum, eggplant, semi dried tomatoes, olives, di latte mozzarella & basil	

MAIN

Roast of the Day (GF)	24.50
Served with seasonal vegetables & gravy See specials board	
Chicken Schnitzel	22.50
Crumbed chicken breast with chips & salad	
Chicken Parma	26.50
Crumbed chicken breast with ham, di latte mozzarella & sugo di Pomodoro served with chips & salad	
Beer Battered Flathead	27.50
Beer battered flathead tails served with homemade tartare sauce, chips & salad	
Salt & Pepper Squid	24.00
Served with lemon, homemade tartare sauce, chips & salad	
Garlic Prawns / Chilli Prawns	30.00
King prawns cooked in a creamy garlic or chilli sauce served with rice & salad	
BBQ/Chilli Pork Ribs	32.50
Served with BBQ or chilli sauce & chips	
Beef Cheeks (GF)	33.50
Slow braised beef cheeks served with mash & seasonal vegetables	
Blue Cheese Beef Burger	22.50
Homemade beef patties, relish, bacon, blue cheese aioli, swiss cheese, lettuce in a brioche bun served with chips	
Grilled Chicken Burger	22.50
Charcoal chicken breast, egg, lettuce, melted cheese, relish, aioli in a brioche bun served with chips	
Warm Chicken & Bacon Salad (GF)	24.00
Grilled chicken tenderloins, lettuce, avocado, tomatoes, cucumber, Spanish onion, bacon & homemade dressing	
Porterhouse Steak [300g] (GF)	33.50
Served with your choice of sauce, green beans & mash	
Rib Eye [300g] (GF)	36.50
Served with your choice of sauce, green beans & mash	

Sauces

Pepper, Diane, Mushroom, Gravy, Red Wine Jus, Garlic Butter

PASTA

Gnocchi Chicken	26.50
Homemade gnocchi, chicken, mushrooms in a creamy sauce	
Gnocchi Tomato Basil (V)	22.50
Homemade gnocchi, basil, parmesan in a rich sugo di Pomodoro	
Gnocchi Bolognese	24.50
Homemade gnocchi in a classic bolognese sauce	
Penne Carbonara	24.50
Bacon, garlic, egg, white wine, parmesan & cream	
Penne Primavera (V)	22.00
Variety of fresh vegetables seasoned & tossed through sugo di Pomodoro	
Spaghetti Char-Grilled Seafood	29.00
Prawns, calamari, scallops, mussels, garlic, chilli, olive oil, white wine & lemon	
Spaghetti Meatballs	25.50
Homemade meatballs slow cooked in a rich sugo di Pomodoro	
Spaghetti Bolognese	22.50
Classic bolognese sauce with parmesan cheese	
Lasagne	22.50
Traditional beef lasagne with di latte mozzarella & sugo di Pomodoro served with crunchy bread	
Cannelloni (V)	25.50
Ricotta & spinach cannelloni sugo di Pomodoro, roasted pumpkin served with crunchy bread	

RISOTTO

Seafood Risotto (GF)	29.00
King prawns, calamari, scallops, mussels, garlic, chilli, olive oil, white wine & fresh lemon	
Chicken Mushroom Risotto (GF)	23.00
Chicken, mushrooms, parmesan cooked in a chicken reduction	
Vegetable Risotto (GF, V)	22.00
Variety of fresh vegetables with rich sugo di Pomodoro	

GF Gluten free ♦ V Vegetarian ♦ VG Vegan