

Entrees

	NM	M
Garlic bread (V)	10.5	9
Our signature garlic bread		
Cheesy bread (V)	12.5	10.5
Add on some melty cheese		
Loaded Garlic bread	16	14
It gets better! Garlic bread loaded with cheese, bacon, and spring onion		
Pan Seared Lemon Butter Scallops (GF)	15	13
Served in the shell with a lemon wedge		
Satay Chicken Skewers (GF)	15	13
Served with steamed rice		
Mushroom Arancini (V)	13	12
Mushroom, herb, and cheese arancini, served with aioli		
Wedges (V)	14	13
Served with sweet chilli sauce and sour cream		

Small Meals

Chicken Schnitzel	21	19
Golden panko-crumbed chicken breast with your choice of sauce		
Chicken Parma	22	20
Schnitzel topped with Napoli sauce, ham and melted mixed cheese		
Beer Battered Whiting	22	20
Juicy whiting fillets, with lemon wedges and tartare sauce		
Calamari (GFO)	22	20
Freshly made calamari, lightly dusted with our house-made seasoning and served with aioli		
Bangers and Mash	22	20
Gourmet sausages, with creamy mash and steamed veg		
Roast of the Day (GF)	22	20
With roast potatoes and pumpkin, steamed veg, and house-made pan gravy		

Bistro Menu

Main Meals

Benalla
Bowls
Club



	NM	M
Chicken Schnitzel	28	25
Golden panko-crumbed chicken breast with your choice of sauce.		
Chicken Parma	33	30
Schnitzel topped with Napoli sauce, ham and melted mixed cheese		
Grilled Barramundi (GFO)	34	31
Tender flaky barramundi fillet served with creamy garlic butter		
Beer Battered Whiting	28	25
Juicy fillets of whiting with lemon and tartare sauce		
Calamari (GFO)	31.5	28.5
Freshly made calamari, lightly dusted with our house-made seasoning and served with aioli		
Bangers and Mash	27	24
Gourmet sausages, with creamy mash and steamed veg		
Roast of the Day (GF)	30	27
With roast potatoes, steamed veg, and pumpkin		
Confit Chicken (GF)	30	27
Served with seasoned roasted vegetables, grilled asparagus, spinach, drizzled with a buttery dukkha sauce.		
Pan-Seared Herb Crusted Lamb	32	29
Served with roasted chats, steamed beans with grilled asparagus, on a bed of pea puree and drizzled with red wine jus.		
Pan Seared Ocean Salmon (GF)	35	32
Crispy pan seared ocean salmon served on a bed of cauliflower mash, grilled asparagus, roasted chats drizzled with lemon myrtle butter		
Chicken Kiev	31	28
Crumbed chicken breast, stuffed with garlic butter, served with grilled asparagus, steamed beans on a bed of mashed potato drizzled with pan gravy.		

From the Grill

	NM	M	
Porterhouse 300g (GFO)	39	36	
Cooked to your liking, with chips & salad or potato & veg, and your choice of sauce/butter			
Scotch Fillet 280g (GFO)	44	41	
Cooked to your liking served on a bed of pumpkin puree, wilted spinach and grilled asparagus with your choice of sauce/butter			
Steak Sandwich	33	30	
150gm porterhouse with bacon, grilled onion, cheese, tomato relish, eggs, and lettuce, on a Turkish bun served with beer battered chips.			

	NM	M
Sticky BBQ Ribs & Wings (GFO)		
For 1 Person	38	35
For 2 People	70	67
Served with chips and salad.		
Texas Smokehouse Burger	27	24
Beef patty, crispy bacon, onion rings, and melted cheese, with lettuce & smoked mayo on a toasted sesame bun		

Toppers: Grilled prawns 9 | Onion rings 3 | Fried eggs 3

Sauces/butters (GF) 3

mushroom | pepper | pan gravy | garlic butter | smoked butter.

	NM	M
Brisket Ragu (GFO)	27	24
Slow cooked beef brisket, served in a tomato ragu sauce		
Small Serve	20	18
Cajun Chicken Alfredo (GFO)	27	24
Cajun spiced chicken breast tossed with spring onion and garlic in a cream and white wine sauce		
Small Serve	20	18
Carbonara (GFO)	26	23
Bacon, cream, & grana panada parmesan cheese tossed with pasta		
Small Serve	20	18

	NM	M
Traditional Bolognese (GFO)	26	23
Rich mince sauce slowly simmered with aromatic soffritto of onions, carrots, and celery, topped with shaved parmesan		
Small Serve	20	18
Pumpkin, Spinach and Pinenut (GFO) (VO)	26	23
Pumpkin, spinach, & pinenuts in a creamy white wine sauce		
Add chicken	+6	
Small Serve	20	18
Creamy Mushroom and Spinach (GFO) (VO)	26	23
Earthy mushrooms and spinach in a cream based white wine sauce		
Add chicken	+6	
Small Serve	20	18

Choice of Spaghetti, Fettuccine, or Risotto

Pasta/Risotto

Sides

House Potato (GF)	7.5	House Salad (GF)	7.5
Steamed Vegetables (GF)	7.5	Hot Chips	7.5

Asian Meals

	NM	M		NM	M
Honey Chicken	25	22		34	31
Served with steamed rice and veg					
Thai Coconut Prawns (GF)	31	28			
Served with rice noodles and fresh Asian veg					
Nasi Goreng (GF) (VO)				24	21
Fried rice with Asian veg, topped with grilled egg					
Vegetarian	25	22			
Add chicken, beef, or prawns	+6			+6	
			Asian Pork Belly (GF)		
			Pork belly served on a bed of Asian slaw drizzle with sticky dressing and topped with crispy rice noodles		
			Sticky Tofu Bowl (GF) (VO)		
			Tofu tossed with mushrooms served with steamed rice, sliced cucumber with sticky Asian sauce		
			Add chicken, beef, or prawns	+6	

(16 & under)

Chicken Parma	21	Sweet Chilli Chicken Burger	24
Schnitzel topped with Napoli sauce, ham and melted mixed cheese			
Battered Whiting	22.5	Crisp chicken schnitty, lettuce, tomato, Spanish onion, melted cheese and sweet chilli sauce on a toasted sesame bun	
Juicy fillets of whiting with lemon and tartare sauce			
Fettuccine Carbonara (GFO)	18	Roast of the Day (GF)	20
Bacon, cream, grana panada parmesan cheese tossed with fettuccine			
		Wings (GFO)	18
		BBQ-sauced chicken wings served with chips & salad	

Teen Meals

Kids' Meals

(12 & under)

Spaghetti Bolognese (GFO)	13
Traditional Bolognese with spaghetti	
Chicken Dino Nuggets	13
Fun shaped golden chicken breast with chips	
Fish & Chips	13
Whiting fillet with chips	

Roast of the Day (GF)	13
Served with roast pumpkin & potato, and steamed veg	
Cheeseburger & Chips	13
A kid-sized burger with chips	

Kids' meals come with a free kids' dessert and small soft drink

Please see display case for more options

Cheesecake – made with seasonal ingredients	12
House Made Tiramisu	15
Served with berry coulis and smashed chocolate biscuits.	
House Made Apple Crumble (GFO)	12
Served with ice cream and custard.	

Choc Brownie Cake	15
Smothered in choc ganache, choc mousse, whipped cream, topped with biscuit crumb, and strawberries.	
Banana Fritter	15
Served with caramel sauce, vanilla ice cream topped with berries	

Gluten Free options available on request

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

Benalla Bowls Club

25 Arundel St Benalla | 03 5762 2094 | www.benallabowlsclub.com.au

Desserts