



BISTRO ASHFIELD MENU

FOLLOW US



AClub
ASHFIELD

PLATES TO SHARE M/V

GARLIC BREAD add cheese	8/10 +2
VEGETABLE SPRING ROLL w. sweet chilli sauce	14/16
CRUMBED CALAMARI RINGS (I) w. aioli	15/18
SESAME PRAWN TOAST (I) w. soy chilli sauce	16/18
CRISPY PORK DIM SIM (5)	14/16
ARANCINI (VG) mushroom pumpkin, truffle, tomato chutney (vg)	16/18
FRIED HALOUMI (GF, VG) hot honey dukkha, pepita, soft herbs	16/18

BURGERS

(gluten free buns +2,
add bacon +3, egg +2)

SOUTHERN FRIED CHICKEN BURGER w. chips, lettuce, tomato, pickles, cheese, garlic mayo	20/22
CHEESEBURGER w. chips gem lettuce, caramelised onion, pickles, tomato ketchup	21/23
STEAK SANDWICH w. chips cheese, rocket, tomato relish, caramel onion, truffle aioli, Turkish bread, BBQ sauce	23/26
MUSHROOM & HALOUMI BURGER w. chips, wild rocket, tomato relish, red onion, tomato, truffle aioli	23/26

MAINS M/V

BOSCAIOLA linguine, bacon, mushroom, garlic, cream sauce	22/24
PRAWN LINGUINE (I) cherry tomato, garlic, chili flakes, spinach, white wine	28/30
SPAGHETTI MARINARA (I) mussels, prawns, calamari, fish, parsley, Napoli sauce	30/33
CHICKEN SPAGHETTI ALFREDO mushroom, spinach, grilled chicken, creamy parmesan sauce	24/26
POTATO GNOCCHI (VG) eggplant, basil, almond, Napoli sauce, parmesan	25/27
BEER BATTERED BARRAMUNDI (I) chips, salad, lemon, tartare sauce	25/28
CREAMY GARLIC PRAWNS (I)(GF) cooked in white wine & cream reduction w. jasmine rice & salad	27/29
LAMB SOUVLAKI PLATE (GFO) feta topped chips, Greek salad, pita bread, tzatziki	30/32
HOUSE CRUMBED BUTTERMILK CHICKEN SCHNITZEL w. chips, salad, or veg, choice of sauce	20/22

TOPPINGS FOR SCHNITZEL

PARMIGIANA ham, cheese, Napoli sauce	5
BOSCAIOLA creamy, bacon & mushroom	5
ADD MASH POTATO w. any schnitzel	+3



FROM THE GRILL M/V

(choice of 2 sides & a sauce)

CAJUN SPICED CHICKEN BREAST (GF)	25/28
RUMP STEAK 200GM RIVERINA REGION (GF)	25/28
GRAIN FED SIRLOIN STEAK 250GM (GF)	39/42
SURF & TURF (RUMP STEAK 200GM) (GF) (I) Rump steak topped with creamy pepper garlic prawns	32/35
BARRAMUNDI FILLET (M) caper dill butter sauce	29/32
SALMON FILLET (GF) (M) caper dill butter sauce	32/35
SAUCES (GF) Gravy, Pepper, Creamy Mushroom, Diane	
SIDES	
CHIPS W. SPICE SALT, AIOLI	9/10
ASSORTED VEGETABLES	8/9
STEAMED RICE BOWL	3/5
CREAMY MASH POTATO	8/9
GARDEN SALAD	10/11
GREEK SALAD	12/13
SWEET POTATO FRIES w. garlic mayo	13/14

FOLLOW US



A CLUB
ASHFIELD

TASTE OF ASIA

M/V

THAI GREEN CURRY

w. jasmine rice

CHICKEN	19.8/21.8
PRAWN (I)	21.8/24.8

INDIAN BEEF CURRY (GF) 24.8/26.8

tender beef cooked with potato, spinach, w. rice, pappadum, mango chutney

NOODLES

M/V

A choice of:

CHICKEN	20.8/23.8
BEEF	20.8/23.8
BBQ PORK	21.8/25.8
PRAWNS (I)	22.8/25.8

MALAYSIAN LAKSA

fragrant rice noodle soup, rich with coconut milk and spiced curry broth, bean sprouts, tofu, Asian greens, fish cake

SINGAPORE NOODLES

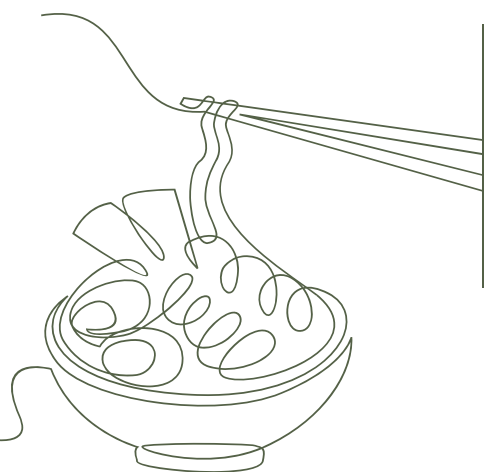
stir-fried rice vermicelli with curry powder, shallots, egg, veggies

CHAR KUEY TEOW

flat rice noodles with Chinese sausage, sambal chili, vegetables, egg.

CHICKEN WONTON SOUP 17.8 / 20.8

house made chicken wonton with egg noodles and vegetables



RICE

CHENGDU STYLE SICHUAN 18.8/20.8

fried rice

MALAY FISH OR PRAWN (I) 24.8/27.8

SAMBAL CHILLI w. rice

HAINAN CHICKEN RICE 19.8/22.8

tender poach chicken served with fragrant rice, vinegar/chili, ginger/shallots dip

MONGOLIAN BEEF 19.8/22.8

w. jasmine rice

SWEET & SOUR PORK 19.8/22.8

w. jasmine rice

SICHUAN STYLE CRISPY 15.8/17.8

EGGPLANT (VG)

w. jasmine rice

SICHUAN PRAWNS (I) 24.8/27.8

w. Asian veg, jasmine rice

LEMON CHICKEN 19.8/22.8

w. jasmine rice

STIR FRY SATAY CHICKEN 19.8/22.8

w. jasmine rice

NASI GORENG

(CHOOSE YOUR PROTEIN)

Malay style fried rice with vegetables, fried egg and dash of chili

HOUSE FRIED RICE

(CHOOSE YOUR PROTEIN)

stir fry with vegetables, egg

CHICKEN 19.8/22.8

BEEF 19.8/22.8

BBQ PORK 19.8/22.8

PRAWNS (I) 22.8/25.8



PIZZAS

M/V

(hand stretched pizza base, gf base +3)

MARGHERITA (VG) 18/21

tomato base, fresh tomato, fior di latte, basil

CHICKEN & TRUFFLE 24/26

smoky BBQ base, poached chicken, mushroom, red onion, fior di latte

GARLIC PRAWN (I) 25/28

tomato base, chili, cherry tomato, fior di latte

LOADED PEPPERONI 22/25

tomato base, hot honey, fior di latte

MEAT LOVERS 24/26

smokey tomato BBQ base, pepperoni, ham, crispy bacon, steak, fior di latte

MEDITERRANEAN LAMB 25/28

tomato base, slow cooked lamb, olives, artichoke, capsicum, fetta, fior di latte, drizzle of tzatziki

HAM & PINEAPPLE 20/23

tomato base, pineapple, smoked ham, fior di latte

ARTICHOKE & MUSHROOM 24/26

tomato base, eggplant, capsicum, spinach, basil, fior di latte

FOLLOW US



A CLUB
ASHFIELD

SALADS

M/V

CAESAR SALAD (GFO)

19/21

cos lettuce, bacon, crouton,
shave parmesan, egg, dressing

MISO PUMPKIN

23/25

CRUNCH BOWL (VG)

wombok cabbage, haloumi,
cucumber, broccoli,
rocket, pepita,
miso sesame dressing

PULLED LAMB MEZZE SALAD 24/26

beetroot hummus, spinach, cherry
tomato, almonds, couscous,
fetta, red onion, house dressing

ADD ON:

GRILLED CHICKEN

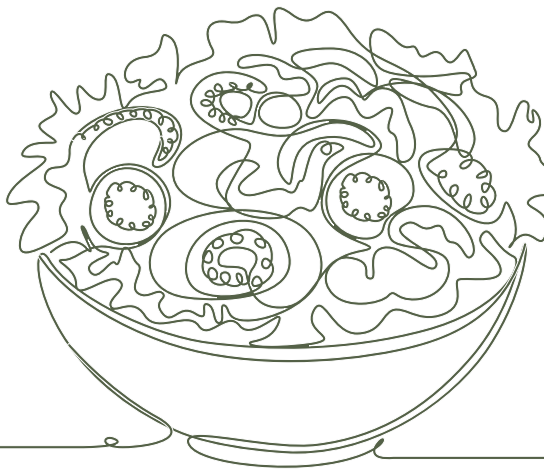
+6

LAMB SKEWERS

+8

HALOUMI

+5



KIDS MEAL

M/V

(including dixie cup ice cream)

12 years and under

CHICKEN NUGGETS

13/15

w. chips, tomato sauce

FISH & CHIPS (I)

13/15

w. tomato sauce

LINGUINE NAPOLITANA

13/15

w. parmesan

CHEESEBURGER

13/15

Angus patty, cheese,
tomato sauce w. chips

KIDS EAT FREE ALL DAY, EVERY SUNDAY

(for lunch and dinner with the
purchase of a meal priced at \$21
or more. Conditions apply)

DESSERT

VANILLA GELATO (2 SCOOPS)

6/8

w. chocolate or strawberry
topping

STICKY DATE PUDDING

14/16

candied walnuts,
vanilla ice cream, toffee sauce

ETON MESS

14/16

crushed meringue, berry coulis,
strawberry, vanilla cream,
honey oat crumble

DIETARY & SOURCING INFORMATION

(I) Imported

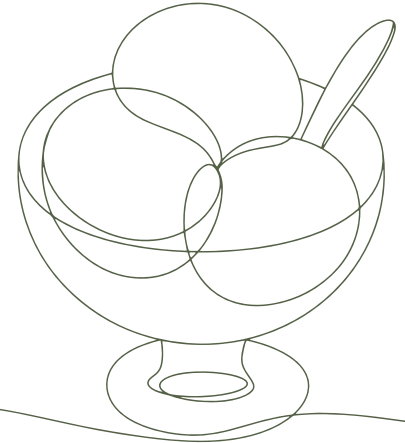
(M) Mixed

(A) Australian

(GF) Gluten Free

(VG) Vegetarian

(GFO) Gluten Free Option



Any allergens or dietary requirements please consult the chef before you order. Neither Club Ashfield nor any of its related bodies make any guarantee that traces of shellfish, dairy products, gluten or nuts are not included in some dishes.

All card transactions incur 1.2% surcharge & American Express 2.2% surcharge.

10% surcharge on public holidays.

KITCHEN HOURS

LUNCH

Monday to Friday
11.30am to 2.30pm

Saturday & Sunday
12.00pm to 3.00pm

DINNER

Monday to Thursday & Sunday
5.00pm to 8.30pm

Friday & Saturday
5.00pm to 9.00pm