



Bistro Menu

Join as a member today to enjoy reduced prices!

ENTREE

GARLIC BREAD (VGN)

TOASTED ROLL WITH GARLIC BUTTER

ADD CHEESE \$2 - ADD BACON \$2

\$10 MP

\$11

\$6 HALF SERVE

SALT & PEPPER SQUID (GF)

SALT & SZECHUAN PEPPER COATED SQUID WITH AIOLI

\$13 MP

\$14

LAMB TOSTADA

ROASTED LAMB, CHERRY TOMATO & CARAMELISED ONION ON A FRIED TORTILLA WITH SOUR CREAM

\$15 MP

\$16

SWEET POTATO & CARAMELISED ONION ARANCINI (V)

WITH AIOLI

\$14 MP

\$15

KOREAN FRIED WINGS

STICKY KOREAN FRIED CHICKEN WINGS TOSSED WITH CRISPY SHALLOTS, FRESH HERBS & SESAME SEEDS

\$15 MP

\$16

KIDS

ALL KIDS MEALS COME WITH A DRINK & DESSERT (UNDER 12 YEARS OLD)

CHICKEN NUGGETS & CHIPS

\$15

FISH & CHIPS (CBGF)

\$15

CHEESEBURGER & CHIPS (CBGF)

\$15

SALT & PEPPER SQUID & CHIPS (GF)

\$15

CHICKEN SCHNITZEL & CHIPS (CBGF)

\$15

CLASSICS

FISH & CHIPS (CBGF)

BEER BATTERED FLATHEAD WITH TARTARE, LEMON & YOUR CHOICE OF SIDES

\$29 MP

\$31

\$20 HALF SERVE

CHICKEN PARMA (CBGF)(CBVGN)

WITH YOUR CHOICE OF SIDES

ADD JALAPENOS \$3 - ADD PINEAPPLE \$3 - VEGO/VEGAN \$3

\$30 MP

\$32

\$22 HALF SERVE

CHICKEN OSCAR (CBGF)

WITH YOUR CHOICE OF SIDES

ADD JALAPENOS \$3 - ADD PINEAPPLE \$3 - VEGO/VEGAN \$3

\$32 MP

\$34

\$23 HALF SERVE

CHICKEN SCHNITZEL (CBGF)(CBVGN)

WITH YOUR CHOICE OF SIDES & SAUCE

\$27 MP

\$29

\$20 HALF SERVE

CLASSIC ROAST LAMB (GF)

WITH STEAMED & ROAST VEG, HOUSE-MADE MINT SAUCE & GRAVY

\$28 MP

\$30

\$22 HALF SERVE

SALT & PEPPER SQUID (GF)

SALT & SZECHUAN PEPPER COATED SQUID WITH AIOLI & YOUR CHOICE OF SIDES

\$26 MP

\$28

\$19 HALF SERVE

CARBONARA

WITH BACON, ONION, MUSHROOMS & PARMESAN

ADD CHICKEN \$4 - ADD PRAWNS \$8

\$25 MP

\$27

\$19 HALF SERVE

CREAMY GARLIC PRAWNS (GF)

WITH STEAMED RICE & GARLIC SAUCE

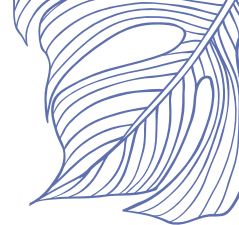
\$31 MP

\$33

\$22 HALF SERVE

MP = PLATINUM MEMBERS PRICE





MAINS

300 GRAM GIPPSLAND SCOTCH (GF)

WITH YOUR CHOICE OF SIDES & SAUCE

ADD GARLIC PRAWN TOPPER \$9

\$46 MP
\$48

BANGERS & MASH

MAFFRA FEHST BUTCHER'S PORK, LEMONGRASS & COCONUT SAUSAGES

WITH MASH, GREENS & CARAMELISED ONION GRAVY

\$28 MP
\$30

BEEF CANNELLONNI

IN HOUSE MINCED GIPPSLAND BEEF, MUSHROOM, BACON & CARAMELISED ONION

CANNELONI FINISHED WITH NAPOLI SAUCE, BECHAMEL & CHEESE

WITH YOUR CHOICE OF SIDES

\$28 MP
\$30

VIETNAMESE PRAWN SKEWERS

GRILLED MARINATED PRAWN SKEWERS WITH JASMINE RICE & FRESH HERB SALAD

\$26 MP
\$28

THAI SALAD (CBGF)(VGN)

WITH MIXED LETTUCE, CAPSICUM, PICKLED ONIONS, HEIRLOOM CHERRY TOMATOES &

MAPLE SESAME CASHEWS

ADD CHICKEN \$4 - ADD BEEF \$8 - ADD PRAWNS \$8

\$22 MP
\$24

HERB & PARMESAN CRUSTED LAMB CUTLET

WITH MASH POTATO, GREENS & GRAVY

\$36 MP
\$38

BEEF BURGER (CBGF)

WITH HOUSE MADE GIPPSLAND BEEF PATTY, LETTUCE, TOMATO, BURGER CHEESE, BACON, SPORTIES SPECIAL SAUCE & CHIPS

ADD EXTRA PATTY \$6 - ADD BACON \$3

ADD EGG \$3 - ADD JALAPENOS \$3 - ADD ONION RINGS \$3 - GLUTEN FREE BUN \$3

\$25 MP
\$27

SOUTHERN FRIED CHICKEN BURGER (CBGF)

WITH MARINATED CHICKEN THIGH, SPICED SLAW, BACON, BURGER CHEESE, RANCH & CHIPS

ADD EXTRA PATTY \$6 - ADD BACON \$3

ADD EGG \$3 - ADD JALAPENOS \$3 - ADD ONION RINGS \$3 - GLUTEN FREE BUN \$3

\$25 MP
\$27

DESSERTS

STICKY DATE PUDDING

SERVED WITH VANILLA BEAN ICE CREAM & WARM BUTTERSCOTCH SAUCE

\$14 MP
\$15

AFFOGATO (GF)

ICE CREAM, FRESH COFFEE & A LIQUEUR OF YOUR CHOICE - **ORDER AT THE MAIN BAR**

\$14 MP
\$15

SIDES

CHIPS (SMALL/LARGE)

\$5/\$9 MP

\$6/\$10

ONION RINGS (SMALL/LARGE)

\$6/\$10 MP

\$7/\$11

VEGGIES (SMALL/LARGE)

\$6/\$10 MP

\$7/\$11

SALAD (SMALL/LARGE)

\$4/\$8 MP

\$5/\$9

GRAVY, MUSHROOM, PEPPER, GARLIC SAUCE

\$3

GARLIC PRAWN SAUCE

\$9

TOMATO, AIOLI, BBQ SAUCE, HOLLANDAISE

\$2

EGG

\$3

BACON

\$3



SPORTIES LUNCH

Lunch for just \$20!

QUICHE OF THE DAY

SERVED WITH CHIPS & SALAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

SOUP OF THE DAY

SERVED WITH TOASTED GARLIC BREAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

FISH & CHIPS (CBGF)

BEER BATTERED FLATHEAD WITH TARTARE,
LEMON, CHIPS & SALAD

BEEF BURGER (CBGF)

WITH HOUSE MADE GIPPSLAND BEEF PATTY, LETTUCE,
TOMATO, BURGER CHEESE, BACON, SPORTIES SPECIAL SAUCE
& CHIPS

**ADD EXTRA PATTY \$6 - ADD BACON \$3 - GF BUN \$3
ADD EGG \$3 - ADD JALAPENOS \$3 - ADD ONION RINGS \$3**

CURRY OF THE DAY

SERVED WITH NAAN BREAD & RICE
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

CANNELLONNI

SERVED WITH AIOLI, CHIPS & SALAD

THAI SALAD (CBGF)(VGN)

WITH MIXED LEAF, CAPSICUM, PICKLED ONIONS, HEIRLOOM
CHERRY TOMATOES & MAPLE SESAME CASHEWS
ADD CHICKEN \$4 - ADD BEEF \$8 - ADD PRAWNS \$8

SOUTHERN FRIED CHICKEN BURGER (CBGF)

WITH MARINATED CHICKEN THIGH, SPICED SLAW, BACON,
BURGER CHEESE, RANCH & CHIPS

**ADD EXTRA PATTY \$6 - ADD BACON \$3 - GF BUN \$3
ADD EGG \$3 - ADD JALAPENOS \$3 - ADD ONION RINGS \$3**

SERVED MONDAY - FRIDAY 11:30 - 2

LUNCH MENU DOES NOT OPERATE ON PUBLIC HOLIDAYS

SENIORS MENU

Meal + Drink \$20

CLASSIC ROAST LAMB (GF)

WITH STEAMED & ROAST VEG,
HOUSE-MADE MINT SAUCE & GRAVY

BATTERED HONEY LEMON CHICKEN

SERVED WITH JASMINE RICE, GREENS & WARM HONEY
LEMON SAUCE

FISH & CHIPS (CBGF)

BEER BATTERED FLATHEAD WITH TARTARE,
LEMON, CHIPS & SALAD

SALT & PEPPER SQUID (GF)

SALT & SZECHUAN PEPPER COATED SQUID WITH AIOLI,
CHIPS & SALAD

SOUP OF THE DAY

SERVED WITH TOASTED GARLIC BREAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

CURRY OF THE DAY

SERVED WITH NAAN BREAD & RICE
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

CARBONARA

WITH BACON, ONION, MUSHROOMS & PARMESAN
ADD CHICKEN \$4 - ADD PRAWNS \$8

QUICHE OF THE DAY

SERVED WITH CHIPS & SALAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

Add a Sticky Date Pudding - \$5

Present seniors card on purchase

MP = PLATINUM MEMBERS PRICE V=VEGETARIAN VGN=VEGAN GF=GLUTEN FREE CB=CAN BE
INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS, WE CANNOT GUARANTEE
AN ALLERGEN FREE ENVIRONMENT

Your Week at Sporties

MONDAY

MEMBERS NIGHT!

Earn double points on all main meals!

DOES NOT OPERATE ON PUBLIC HOLIDAYS

TUESDAY & THURSDAY

PARMA NIGHT!

A CHEFS SELECTION OF PREMIUM PARMAS SERVED WITH YOUR CHOICE OF SIDES

THE OG PARM (CBGF)

NAPOLI, BACON & CHEESE

BBQ MEATLOVERS

BBQ SAUCE, CHORIZO, SALAMI, BACON, HAM & CHEESE

HAWAIIAN (CBGF)

NAPOLI, PINEAPPLE, BACON & CHEESE

THE OUTBACK

SMOKEY BBQ, BACON, CARMELISED ONION
& FRIED EGG

THE OSCAR (CBGF)

HOLLANDAISE SAUCE, SMASHED AVO, BACON & CHEESE

MEDITERRANEAN (CBGF)

LAMB, SUNDRIED TOMATO & OLIVES

THE CHEESEBURGER (CBGF)

BURGER PATTY, BACON, BURGER CHEESE &
SPORTIES SPECIAL SAUCE

MEXICANA PARM (CBGF)

CAPSICUM, GRILLED CORN, JALAPENO,
AVO, SOUR CREAM & CHEESE

VEGO PARM (CBVGN)

VEGGIE SCHNITZEL, NAPOLI & CHEESE

THAI PRAWN (CBGF)

GRILLED THAI PRAWNS & CHEESE +\$5

FOR \$3 EACH ADD - JALAPENOS, PINEAPPLE, EGG, MUSHROOMS, CARMELISED ONION TO ANY PARMA
\$5 FOR VEGO/VEGAN PARMAS

FULL SERVE \$27 - HALF SERVE \$17

DOES NOT OPERATE ON PUBLIC HOLIDAYS

WEDNESDAY

SPIN TO WIN!

SPIN THE WHEEL TO WIN OUR JACKPOT

AFTER THE RAFFLES - STARTS 6TH AUGUST- T&CS APPLY

FRIDAY

JAG THE JOKER!

8PM EVERY FRIDAY

Raffles from 7.30pm

SUNDAY

\$25 STEAK NIGHT

200GRAM GIPPSLAND PORTERHOUSE

WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE

ADD GARLIC PRAWN TOPPER \$9 - ADD BACON \$3 - ADD EGG \$3 - ADD VEG \$3



Drinks

Join as a member today to enjoy reduced prices!

ON TAP

	POT - M/NM	SCHOONER - M/NM
CARLTON DRAUGHT	\$5.7/\$7.7	\$8/\$11
GREAT NORTHERN SUPER CRISP	\$5.5/\$7.5	\$7.5/\$10.5
CARLTON DRY	\$5.7/\$7.7	\$8/\$11
HARD RATED	\$8/\$10	\$10/\$13
BULMERS ORIGINAL CIDER	\$6/\$8	\$9/\$12
ASK AT THE BAR FOR OUR RANGE OF GUEST TAP		

BOTTLED BEER

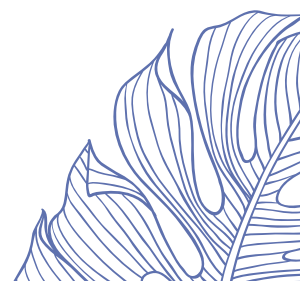
	MEMBERS	NON MEMBER
CARLTON DRY	\$6.5	\$8.5
CARLTON MID STRENGTH	\$6	\$8
CASCADE LIGHT	\$5.5	\$7.5
CORONA	\$6.5	\$8.5
GREAT NORTHERN SUPER CRISP	\$6	\$8
GREAT NORTHERN ZERO	\$4.5	\$6.5
GUINNESS	\$9	\$11
MELBOURNE BITTER	\$6.5	\$8.5
VICTORIA BITTER	\$6.5	\$8.5
XXXX GOLD	\$6	\$8
PERONI	\$6.5	\$8.5

RTD'S

	MEMBERS	NON MEMBER
BILLSONS	\$12	\$14.5
BUNDABERG RUM	\$10.5	\$13
CC & COLA	\$11	\$13.5
CC & DRY	\$11	\$13.5
CC & SODA LIME	\$10.5	\$13
CRUISERS	\$10	\$12.5
GOOD TIDES	\$11	\$13.5
GORDONS PINK GIN	\$11.5	\$14
JACK DANIELS	\$11	\$13.5
JAMESON	\$10.5	\$13
JIM BEAM	\$11	\$13.5
STRONGBOW DRY	\$7	\$9.5
STRONGBOW ORIGINAL	\$7	\$9.5
SOMERSBY PEAR CIDER	\$7	\$9.5
WILD TURKEY	\$11	\$13.5

SPIRITS

	MEMBERS	NON MEMBER
BACARDI, BAILEYS, BRANDY, BUNDABERG, CAPTAIN MORGAN, COINTREAU, CHAMBORD, FRANGELICO, GORDONS GIN, JACK DANIELS, JAMESON, JIM BEAM, JOHNNY WALKER, KAHLUA, KRAKEN, MALIBU, MIDORI, OUZO, SMIRNOFF, SOUTHERN COMFORT, TEQUILA, WILD TURKEY	\$8	\$10





WINE

LOCAL WINES

BLUE GABLES SHIRAZ

MAFFRA, VIC

FRUIT DRIVEN YET SOFT & BALANCED WITH SPICY PLUM & SUBTLE OAK NOTES

BLUE GABLES PINOT GRIS

MAFFRA, VIC

PERFUMED & AROMATIC WITH CITRUS, PEAR & A BALANCED ACIDITY

BLUE GABLES SAUVIGNON BLANC

MAFFRA, VIC

HERBACEOUS & PERFUMED FRUITS, LIME, SPICE & FRESH TROPICAL NOTES

NARKOOJEE LILY GRACE CHARDONNAY

GLENGARRY NORTH, VIC

WHITE STONE FRUIT, TANGERINE & A TOUCH OF YOGHURT & SPICY OAK

NARKOOJEE PINOT NOIR

GLENGARRY NORTH, VIC

BLACK CHERRY, RASPBERRY, TRUFFLES, FOREST FLOOR & A TOUCH OF OAK

RED WINE

GRANT BURGE CABERNET SAUVIGNON

SOUTH AUSTRALIA

A RICH FULL-BODIED WINE WITH BLACKCURRANT, CASSIS & SPICE FLAVOURS

GRANT BURGE MERLOT

SOUTH AUSTRALIA

SOFT, FRUITY & EASY-TO-DRINK WITH RIPE PLUMS, CHERRIES & SUBTLE SPICE

HARDY'S THE RIDDLE SHIRAZ

SOUTH AUSTRALIA

RICH BLACKCURRANT & RASPBERRY WITH SAVOURY NOTES & PEPPER SPICE

WHITE WINE

TAKU SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

BRIGHT TROPICAL FRUITS WITH A PASSIONFRUIT AROMA

DAYS OF ROSÉ (ROSÉ WINE)

SOUTH AUSTRALIA

A HINT OF STRAWBERRY & ROSE PETAL. CRISP & REFRESHING

GRANT BURGE PINOT GRIGIO

SOUTH AUSTRALIA

FLAVOURS OF GREEN PEARS, SUBTLE CREAMINESS & DRY ACIDITY

HARDY'S THE RIDDLE CHARDONNAY

SOUTH AUSTRALIA

PEACH FLAVOURS WITH TOASTY OAK & A CREAMY MOUTHFEEL

HARDY'S THE RIDDLE MOSCATO

SOUTH AUSTRALIA

SWEET & FRUITY WITH TROPICAL FLAVOURS & A CRISP FINISH

TATACHILLA SAUVIGNON BLANC

MCLAREN VALE, SOUTH AUSTRALIA

FRESH GRAPEFRUIT, LEMON & LIME WITH TROPICAL NOTES & A CRISP FINISH

SPARKLING WINE

DA LUCA PROSECCO

ITALY

FRESH BRIGHT CITRUS FLAVOURS BALANCED WITH STONEFRUIT SWEETNESS

YARRA BURN VINTAGE

YARRA VALLEY, VIC

AN ELEGANTLY STRUCTURED & COMPLEX PALATE, BLENDED FROM THE THREE CLASSIC VARIETIES OF PINOT NOIR, CHARDONNAY & PINOT MEUNIER

YARRA BURN 200ML BOTTLE

YARRA VALLEY, VIC

AN ELEGANT PALATE STRUCTURE WITH FLAVOURS OF LEMON MERINGUE & HAZELNUT, FINISHED WITH A CRISP NATURAL ACIDITY

M/NM 150ML	M/NM 250ML	M/NM BOTTLE
\$12/\$14.5	\$17/\$19.5	\$45/\$52

150ML	250ML	BOTTLE
\$8/\$10.5	\$11/\$13.5	\$29/\$35

150ML	250ML	BOTTLE
\$8.5/\$11	\$11.5/\$14	\$28/\$34

GLASS	BOTTLE
\$9/\$11	\$32/\$35





COCKTAILS

\$17 - Platinum Members

\$20 - Non-Members

ESPRESSO MARTINI

A CLASSIC YET SOPHISTICATED COCKTAIL MADE WITH FRESHLY BREWED ESPRESSO, SMIRNOFF VODKA, & KAHLUA, SHAKEN WITH ICE & STRAINED INTO A MARTINI GLASS

SCOOPY SNACK

A MIX OF TROPICAL & FRUITY FLAVOURS, AIMING TO BE AS PLAYFUL & COLOURFUL AS THE CHARACTER IT'S NAMED AFTER. MALIBU RUM, BANANA LIQUEUR, MIDORI, PINEAPPLE JUICE & WHIPPED CREAM COMBINE FOR A DELIGHTFUL TREAT

PASSIONISTA

COMBINES PASSOA, SMIRNOFF VODKA, PASSIONFRUIT PULP, & SODA WATER, CREATING A VIBRANT & TROPICAL DRINK WITH A CHEEKY FIZZ

RASPBERRY LONG ISLAND

THE RASPBERRY LONG ISLAND BLENDS BACARDI, TEQUILA, GIN, CHAMBORD, SWEET & SOUR FLAVORS & COKE FOR A BOLD, FRUITY COCKTAIL WITH A TANGY FINISH. PERFECT FOR VIBRANT NIGHTS & ADVENTUROUS SIPS

MINT SLICE

A PERFECT PALATE CLEANSER WITH BAILEYS, CREME DE MENTHE, CREME DE CACAO & CREAM. BUILT FOR SIPPING SLOW AFTER A MEAL IN OUR BISTRO

TEQUILA SUNRISE

A VIBRANT, EYE-CATCHING COCKTAIL MIXING SMOOTH TEQUILA, REFRESHING ORANGE JUICE & SWEET RASPBERRY CORDIAL. IT'S A FRUITY, EASY-DRINKING FAVORITE THAT BRINGS BOLD FLAVOR & TROPICAL VIBES TO ANY OCCASION

FORBIDDEN TIKI

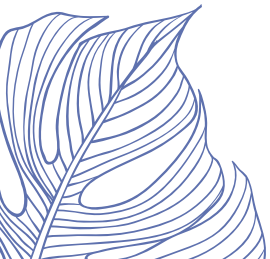
KICK BACK & RELAX AS MIDORI, CAPTAIN MORGAN RUM, MALIBU RUM, BLUE CURACAO & PINEAPPLE JUICE TRANSPORT YOU TO DRIFT AMONGST SUMPTUOUS CARIBBEAN FLAVOURS

DARK TIDE

THE DARK TIDE IS A BOLD, REFRESHING COCKTAIL FEATURING KRAKEN RUM, ZESTY LIME JUICE, GINGER ALE & A LIME SLICE. SMOOTH YET SPICY, IT'S A STORM OF FLAVOR IN EVERY SIP

COCKTAIL OR MOCKTAIL REQUEST!

IF YOU HAVE A COCKTAIL, & WE HAVE THE INGREDIENTS, WE ARE HAPPY TO MAKE IT FOR YOU



SOFT DRINKS

PEPSI, LEMONADE,
GINGER ALE, PEPSI MAX,
RASPBERRY, SODA, TONIC WATER
SOFT DRINKS CANS
APPLE JUICE, ORANGE JUICE,
PINEAPPLE JUICE
LEMON, LIME & BITTERS

POT
\$3.5/\$4.5

SCHOONER
\$4.5/\$5.5

JUG
\$13/\$16

HOT DRINKS

COFFEE
LATTE, CAPPUCCINO, FLAT
WHITE, MOCHA, ESPRESSO
TEA
HOT CHOCOLATE
SPICED CHAI
ICED COFFEE/CHOCOLATE

CUP - M/NM
\$5/\$6

MUG - M/NM
\$6/\$7

\$5/\$6
\$5/\$6
\$5/\$6
\$5/\$6

\$6/\$7
\$6/\$7
\$6/\$7
\$6/\$7

*Sign up for Platinum Membership today &
enjoy the perks!*

MEMBERS HAPPY HOUR!

MON - SAT - 5PM - 6PM

HOUSE TAP BEER, HOUSE WINE & SPIRITS

MEMBERS MORNING COFFEE!

MON - FRI - 10AM - 12PM

\$3.5 - CUP - \$4.5 - MUG

Along with all Member Prices

ENQUIRE AT THE BAR

F U N C T I O N S !

HOST YOUR EVENT WITH US - NO ROOM HIRE FEE!

AVAILABLE DAILY FROM 10AM

CHOOSE FROM 3 VERSATILE SPACES PERFECT FOR
ANY EVENT



CONTACT: EVENTS@MAFFRACSC.COM.AU