



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 PM

\$11

\$6 HALF SERVE

SALT & PEPPER SQUID (CBGF)(I)

SALT & SZECHUAN PEPPER COATED SQUID WITH AIOLI

\$13 PM

\$14

LAMB & POTATO WAFFLES

WITH SOUR CREAM & CHIVES

\$12 PM

\$13

PESTO PUMPKIN TART (V)

WITH FETTA, CARAMELISED ONION, FRIED SHALLOTS & BALSAMIC REDUCTION

\$12 PM

\$13

KOREAN FRIED WINGS

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

\$15 PM

\$16

KIDS

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

CHICKEN NUGGETS & CHIPS

\$15

FISH & CHIPS (CBGF)(I)

\$15

CHEESEBURGER & CHIPS

\$15

SALT & PEPPER SQUID & CHIPS (CBGF)(I)

\$15

CHICKEN SCHNITZEL & CHIPS (CBGF)

\$15

CLASSICS

FISH & CHIPS (CBGF)(I)

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

\$29 PM

\$31

\$20 HALF SERVE

CHICKEN PARMA (CBGF)

WITH YOUR CHOICE OF SIDES

ADD JALAPENOS \$3 - ADD PINEAPPLE \$3

\$30 PM

\$32

\$22 HALF SERVE

CHICKEN OSCAR (CBGF)

WITH YOUR CHOICE OF SIDES

ADD JALAPENOS \$3 - ADD PINEAPPLE \$3

\$32 PM

\$34

\$23 HALF SERVE

CHICKEN SCHNITZEL (CBGF)

WITH YOUR CHOICE OF SIDES & SAUCE

\$27 PM

\$29

\$20 HALF SERVE

CLASSIC ROAST LAMB (GF)

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

\$28 PM

\$30

\$22 HALF SERVE

SALT & PEPPER SQUID (CBGF)(I)

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

\$26 PM

\$28

\$19 HALF SERVE

CARBONARA

WITH BACON, ONION, MUSHROOMS & PARMESAN

ADD CHICKEN \$4 - ADD PRAWNS \$8

\$25 PM

\$27

\$19 HALF SERVE

CREAMY GARLIC PRAWNS (GF)(I)

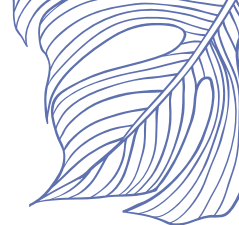
WITH STEAMED RICE & GARLIC SAUCE

\$31 PM

\$33

\$22 HALF SERVE





MAINS

300 GRAM GIPPSLAND SCOTCH (GF)

WITH YOUR CHOICE OF SIDES & SAUCE

ADD GARLIC PRAWN TOPPER \$9

\$46 PM
\$48

LAMB RISsoles

WITH CARAMELISED ONION, GRAVY, MASH POTATO & GREENS

\$25 PM
\$27
\$19 HALF SERVE

JERK CHICKEN BURRITO BOWL

WITH BAKED BROWN RICE, BLACK BEANS, GRILLED CORN & JALAPENO SALSA, SOUR CREAM, AVOCADO & WARM TORTILLA

\$28 PM
\$30

OPEN LAMB SOUVLAKI

SOUS VIDE LAMB, BLISTERED CHERRY TOMATOES, CARAMELISED ONION, SEMI DRIED TOMATOES, OLIVES, MINT YOGHURT ON WARM PITA BREAD WITH CHIPS

\$29 PM
\$31

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 PM
\$24

GLAZED FRIED CHICKEN & WAFFLES

WITH CANDIED MAPLE BACON & BOURBON BUTTER

\$26 PM
\$28

BEEF BURGER

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

\$25 PM
\$27

SATAY CHICKEN BURGER

FRIED CHICKEN, SATAY SLAW, BACON, BURGER CHEESE & CHIPS

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

ADD EGG \$3 - ADD JALAPENOS \$3

\$25 PM
\$27

DESSERTS

STICKY DATE PUDDING

SERVED WITH VANILLA BEAN ICE CREAM & WARM BUTTERSCOTCH SAUCE

\$14 PM
\$15

AFFOGATO (GF)

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

\$14 PM
\$15

LEMON MERINGUE WAFFLES

HOUSE-MADE LEMON CURD & TORCHED MERINGUE ON TOASTED WAFFLES

\$14 PM
\$15

SIDES

CHIPS (SMALL/LARGE)

\$5/\$9 PM

\$6/\$10

VEGGIES (SMALL/LARGE)

\$6/\$10 PM

\$7/\$11

SALAD (SMALL/LARGE)

\$4/\$8 PM

\$5/\$9

GRAVY, MUSHROOM, PEPPER

\$3

GARLIC PRAWN SAUCE (I)

\$9

TOMATO, AIOLI, BBQ SAUCE, HOLLANDAISE

\$2

EGG

\$3

BACON

\$3



SPORTIES MEMBERS LUNCH

Lunch for just \$20!

Not a
Member?
Join Today!

PRESENT YOUR MEMBERS CARD WHEN PLACING YOUR ORDER

POT PIE OF THE DAY

SERVED WITH CHIPS & SALAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

CURRY OF THE DAY

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

SOUP OF THE DAY

SERVED WITH TOASTED GARLIC BREAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

PARMA (CBGF)

SERVED WITH CHIPS & SALAD
ADD JALAPENOS \$3 - ADD PINEAPPLE \$3

FISH & CHIPS (CBGF)(I)

BEER BATTERED FLATHEAD WITH TARTARE,
LEMON, 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

BEEF BURGER

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

SATAY CHICKEN BURGER

FRIED CHICKEN, SATAY SLAW, PICKLED ONION, BACON,
BURGER CHEESE & CHIPS

ADD EXTRA CHICKEN \$6 - ADD BACON \$3
ADD EGG \$3 - ADD JALAPENOS \$3

SERVED MONDAY - FRIDAY 11:30-2

LUNCH MENU DOES NOT OPERATE ON PUBLIC HOLIDAYS

MEMBERS SENIOR MENU

Meal + Drink \$20

CLASSIC ROAST LAMB (GF)

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

BATTERED ORANGE CHICKEN

SERVED WITH JASMINE RICE, GREENS & WARM ORANGE
SAUCE

FISH & CHIPS (CBGF)(I)

BEER BATTERED FLATHEAD WITH TARTARE,
LEMON, CHIPS & SALAD

SALT & PEPPER SQUID (CBGF)

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

POT PIE OF THE DAY

SERVED WITH CHIPS & SALAD
SEE SPECIALS BOARD FOR CURRENT FLAVOUR

Add a Sticky Date Pudding - \$7

Present seniors & membership card on purchase

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

Not a
Member?
Join Today!

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

EGGS BENEDICT (CBGF)

HOLLANDAISE, BACON & FRIED EGG

SATAY PRAWN (CBGF)(I)

GRILLED PRAWNS & SATAY SAUCE **+\$5**

FOR \$3 EACH ADD - JALAPENOS, PINEAPPLE, EGG, MUSHROOMS, CARMELISED ONION TO ANY PARMA

FULL SERVE \$27 - HALF SERVE \$17

DOES NOT OPERATE ON PUBLIC HOLIDAYS

WEDNESDAY

SWIPE, SPIN, WIN!

SPIN THE WHEEL TO WIN OUR JACKPOT

RESETS MONTHLY AT \$1000!

AFTER THE RAFFLES - T&CS APPLY

FRIDAY

JAG THE JOKER!

PICK THE JOKER & WIN THE JACKPOT!

After the raffles - T&C's apply

SUNDAY

\$25 STEAK DAY!

200GRAM GIPPSLAND PORTERHOUSE

WITH YOUR CHOICE OF SIDES & SAUCE - AVAILABLE ALL DAY!

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

DOES NOT OPERATE ON PUBLIC HOLIDAYS



Drinks

Join as a platinum 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 ORANGE	\$8/\$10	\$10/\$13
ASK AT THE BAR FOR OUR RANGE OF GUEST TAP		

BOTTLED BEER

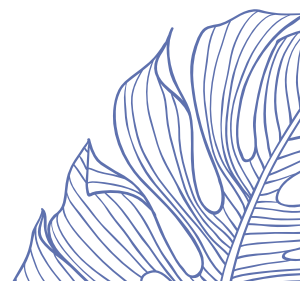
	MEMBERS	NON MEMBER
CARLTON DRY	\$7	\$8.5
CARLTON MID STRENGTH	\$6.5	\$8
CASCADE LIGHT	\$6	\$7.5
CORONA	\$7	\$8.5
GREAT NORTHERN SUPER CRISP	\$6.5	\$8
GREAT NORTHERN ZERO	\$5	\$6.5
GUINNESS	\$9.5	\$11
MELBOURNE BITTER	\$7	\$8.5
VICTORIA BITTER	\$7	\$8.5
XXXX GOLD	\$6.5	\$8

RTD'S

	MEMBERS	NON MEMBER
BILLSONS	\$12.5	\$14.5
BUNDABERG RUM	\$11	\$13
CC & COLA	\$11.5	\$13.5
CC & DRY	\$11.5	\$13.5
CC & SODA LIME	\$11	\$13
CRUISERS	\$10.5	\$12.5
GOOD TIDES	\$11.5	\$13.5
GORDONS PINK GIN	\$12	\$14
HARD RATED LEMON	\$11.5	\$13.5
JACK DANIELS	\$11.5	\$13.5
JAMESON	\$11	\$13
JIM BEAM	\$11.5	\$13.5
STRONGBOW DRY	\$7.5	\$9.5
STRONGBOW ORIGINAL	\$7.5	\$9.5
SOMERSBY PEAR CIDER	\$7.5	\$9.5
WILD TURKEY	\$11.5	\$13.5

SPIRITS

	MEMBERS	NON MEMBER
ABSOLUT VANILLA, 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	\$8.5	\$10
ASK AT THE BAR FOR OUR RANGE OF GUEST SPIRITS		





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
\$12.5/\$14.5	\$17.5/\$19.5	\$46/\$52

\$12.5/\$14.5	\$17.5/\$19.5	\$46/\$52
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\$12.5/\$14.5	\$17.5/\$19.5	\$46/\$52
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\$13.5/\$15.5	\$18.5/\$20.5	\$49/\$55
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\$13.5/\$15.5	\$18.5/\$20.5	\$49/\$55
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150ML	250ML	BOTTLE
\$8.5/\$10.5	\$11.5/\$13.5	\$30/\$35

\$8.5/\$10.5	\$11.5/\$13.5	\$30/\$35
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\$7.5/\$9.5	\$10.5/\$12.5	\$28/\$33
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150ML	250ML	BOTTLE
\$9/\$11	\$12/\$14	\$29/\$34

\$9/\$11	\$12/\$14	\$29/\$34
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\$8.5/\$10.5	\$11.5/\$13.5	\$30/\$35
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\$7.5/\$9.5	\$10.5/\$12.5	\$28/\$33
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\$7.5/\$9.5	\$10.5/\$12.5	\$28/\$33
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\$7.5/\$9.5	\$10.5/\$12.5	\$28/\$33
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GLASS	BOTTLE
\$9.5/\$11	\$33/\$35

N/A	\$45/\$52
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\$10.5/\$12.5





COCKTAILS

\$18 - 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

LONG ISLAND ICED TEA

A SMOOTH, SPIRITED MIX OF VODKA, GIN, TEQUILA, BACARDI, LEMON JUICE & COLA. THE LONG ISLAND ICED TEA IS A BOLD CLASSIC WITH A REFRESHING KICK & A SURPRISINGLY EASY FINISH

JAMAICAN PARADISE

ESCAPE TO THE TROPICS WITH JAMAICAN PARADISE! A VIBRANT BLEND OF MALIBU, MIDORI, BLUE CURAÇAO, FRESH LIME JUICE & LEMONADE. SWEET, CITRUSY & COLORFUL, IT'S A REFRESHING TASTE OF ISLAND LUXURY

CALLIPO

INSPIRED BY NOSTALGIC SUMMER FLAVORS, THE CALLIPO BRINGS VODKA, CHAMBORD, PINEAPPLE JUICE, LEMONADE & RASPBERRY CORDIAL INTO A VIBRANT, FRUITY COCKTAIL THAT'S BOTH PLAYFUL & REFINED

TUTTI FRUTTI

A LIVELY FUSION OF GIN, TRIPLE SEC & A MEDLEY OF ORANGE, PINEAPPLE & CRANBERRY JUICES—BRIGHT, FRUITY & PERFECTLY BALANCED FOR A REFRESHING SIP

MAVERICK MARTINI

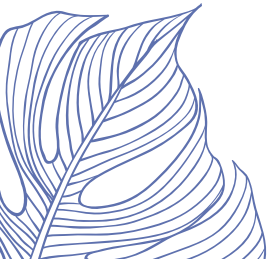
A NEW TWIST ON A MODERN CLASSIC—VANILLA VODKA, PASSOÃ, LIME JUICE, & PASSIONFRUIT PURÉE ARE SERVED WITH A SPLASH OF PROSECCO FOR AN INDULGENT FINISH

MAHOGANY SLIPPER

A RICH, REFINED BLEND OF KRAKEN RUM, FRESH LEMON JUICE, SIMPLE SYRUP, & CRANBERRY—SMOOTH & SUBTLY SPICED WITH A VIBRANT CITRUS FINISH & A DEEP, ELEGANT HUE

COCKTAIL OR MOCKTAIL REQUEST!

IF YOU HAVE A COCKTAIL REQUEST & 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
\$4/\$4.5

SCHOONER
\$5/\$5.5

JUG
\$14/\$16

HOT DRINKS

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

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

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

\$3.5/\$4

\$4.5/\$5

\$5/\$6

\$6/\$7

\$5/\$6

\$6/\$7

\$5/\$6

\$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

FUNCTIONS!

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