

PORTERHOUSE
BISTRO & CAFE

LUNCH & DINNER

MENU

SEVEN DAYS A WEEK

LUNCH

MON - SUN
11:30 AM - 2:00 PM

DINNER

SUN - THU 5:30 PM - 8:00 PM
FRI & SAT 5:30 PM - 8:30 PM



naroomagolfclub

Please advise your server of any dietary requirements or allergies while ordering.

Breads



	M	G
Garlic Bread (4pcs) (v) Small Serv.	11 6	13 8
Cheesy Garlic Bread (v) Small Serv.	15 8	17 10
Cheesy Bacon Garlic Bread Small Serv.	17 9	19 11
Traditional Bruschetta (v) tomato, basil, onion, garlic, feta, balsamic glaze Small Serv.	19 10	21 12

Starters and Small Plates



M G

Prawn Skewers (GF) slaw, lemon, lime aioli	18	20
Garlic Prawns & Fetta (GFO) tomato, capsicum, garlic & napolitana sauce with garlic bread	18	20
Salt & Pepper Squid garlic aioli, lemon Entree Size	18	20
Main Size main served with chips & salad	25	27
Jalepeno Cheese Bites (V) garlic & lime aioli	16	18
Fried Fish Tacos (3pcs) toasted tortilla, crispy whiting, lettuce, slaw, Avocado, chipotle mayo	20	22



Handhelds



M G

All Burgers served with Chips
(House-made wagyu beef patties)

Classic Beef Burger	24	26
onion, lettuce, tomato, cheese, smoky BBQ aioli & mustard		
Loaded Beef Burger	30	32
bacon, egg, lettuce, tomato, onion, cheese, smoky BBQ aioli & mustard		

Chipotle Chicken Burger 🌶	28	30
marinated full breast, bacon, lettuce, slaw, cheese, burger sauce		

Vegetarian Burger (V) 🌶	23	25
Peas & lentil Pattie, lettuce, tomato, onion, slaw, spicy mayo		

+ Add Patty & Cheese	10
+ Add Bacon	4
+ Add Egg	4



Schnitzel



M G

Fresh Panko Crumbed Chicken Schnitzel	25	27
--	----	----

Choice of two sides: chips, salad,
mash, vegetables & your choice of gravy

Upgrade Your Schnitzel with Topper

Traditional Parmigiana	5
sliced ham, napolitana, cheese	

Prawn & Avocado	10
prawn, avocado, cheese, bearnaise sauce	

M = Member **G** = Guest

V = Vegetarian | GF = Gluten Free | PB = Plant Based | GFO = Gluten Free Option | DF = Dairy Free

Mains



M G

Pan Seard Barramundi	36	38
Mash potato & green vegetables, bernaise sauce & lemon		
Crispy Whiting Fillets	24	26
chips, salad, chipotle mayo, lemon		
Lamb Skewers (2) (GFO)	30	32
chips, Greek salad, Pita Bread, tzatziki		
Seafood Hot Pot (GFO) 	38	40
King prawn, squid, fish, mussels, chili, cooked in a napolitana sauce		
Served with garlic bread		
Add Pasta	\$4	
Garlic Prawn (GFO)	32	34
Garlic, napolitana sauce with jasmine rice, garlic bread		
Mexican Spiced Chicken Skewers (2) (GFO)	30	32
Pitta bread, guacamole, salsa, lemon & chips		
Pulled Pork Nacho (GF)	25	27
bbq pulled pork, cheese, onion-tomato salsa, sour cream, guacamole on the bed of corn chips		

The Grill



M G

Choice of two sides: chips, salad, or mash, vegetables and your choice of sauce		
320g Wagyu Rump Steak	38	40
320g Porterhouse Steak	40	42
<small>GRAIN FED</small>		
Make it Surf & Turf	\$8	
4 Tiger prawns & bearnaise sauce		
BBQ Pork Ribs		
glazed with Chefs special smoky ribs sauce served with chips and salad		
Half Rack	32	34
Full Rack	52	54

Pasta



M G

Pesto Chicken Linguine	32	34
Sundried tomato, chicken, basil pesto cream		
Prawn & Chorizo Linguine	34	36
Prawn, chorizo, spinach, onion, capsicum, Napolitana sauce		
Vegetable Pasta (V)	24	26
mix vegetable, mushroom, spinach, onion, Napolitana sauce, parmesan cheese		
Seafood Linguine	34	36
prawn, calamari, mussels, fish, cooked with nap sauce		
Gnocchi Prawn	32	34
Fresh potato gnocchi, prawns, creamy napolitana sauce		

Gluten Free Pasta Available for Extra \$3

Seafood Platter



65 70

King prawns, grilled barramundi, grilled calamari, prawn skewers, whiting fillet, prawn cutlets. Searved with chips, salad, garlic aioli and lemon

Salads



M G

Thai Beef Noodle Salad (DF)	28	30
Vermicelli noodles, peanuts, lettuce, Thai basil, sprouts, chilli lime dressing		
Falafel Bowl (GFO + DF + PB)	23	25
falafel, hummus, guacamole, pumpkin, corn, lettuce, salsa		
Classic Caesar Salad	20	22
Baby cos lettuce, bacon, croutons, parmesan, soft egg, anchovies dressing		

Add Grilled Chicken Breast (Full) \$8

Add Prawns (5pcs) \$10

Sides



M G

Garden Salad Bowl (pb)	10	12
Bowl of Chips w/ gravy	12	14
Potato Wedges sour cream & sweet chilli sauce	15	17
Bowl of Rice	6	8
Seasonal vegetables (pb)	8	10
Mashed Potato (v)	6	8

Kids



Cheeseburger & Chips	12
Battered Fish & Chips	12
Chicken Nuggets & Chips	12
Linguine Napolitana	12



Additional Sauces 3
Dianne / Pepper / Mushroom / Bearnaise

Weekly Dinner Specials

MONDAY	\$18	BANGERS & MASH Thick Beef Sausage (2) with mash, green peas & onion gravy
TUESDAY	\$18	TACOS NIGHT Fish Chicken Beef
WEDNESDAY	\$20	SCHNITZEL Chips, Salad & Gravy
THURSDAY	\$25	STEAK NIGHT 250G Angus Sirloin Chips, Salad & Gravy
SUNDAY	\$20	ROAST LUNCH with Roast Vegetables

15% Surcharge applies on all public holidays!

Sweets

Please check out our dessert display fridge.

Daily Specials Board

Market Specials
Seasonal Specials
Chef's Specials

TAKEAWAY BOX / CONTAINER \$1

WIDE RANGE OF MENU SELECTIONS FOR

FUNCTIONS



Enquire Today