

- PIZZAS -		
All pizza sizes are 12"		
GLUTEN FREE BASE GF		+4/5
CHEESY GARLIC		21/23
Fresh herbs and mozzarella v		
MARGHERITA		22/25
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v		
HAWAIIAN		24/27
Napoli base, mozzarella cheese, ham and pineapple		
VEGETARIAN		24/27
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v		
THE ITALIAN STALLION		24/27
Pepperoni, napoli base and shredded mozzarella		
MEAT LOVERS		25/28
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic		
SUPREME		26/29
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs		
CHICKEN & AVOCADO		26/29
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli		
FIERY PRAWN		27/30
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli i		
PERI PERI CHICKEN		27/30
Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce		

YOU CAN ALSO ORDER ITEMS FROM
‘WOK O’CLOCK’



- CHILDREN’S MEALS -		
12 years & under: Includes a free chef’s choice ice cream		14/16
Battered fish fillets with crunchy fries i Mini cheeseburger served with crunchy fries GFO Chicken breast nuggets and crunchy fries Grilled chicken with steamed vegetables GF Twirl bolognaise topped with parmesan cheese GFO		
- DESSERTS -		
CHOCOLATE FONDANT PUDDING		12/14
Soft centred served with vanilla bean ice cream		
INDIVIDUAL STICKY DATE PUDDING		12/14
Served with warm butterscotch sauce and vanilla bean ice cream		
RASPBERRY AND PISTACHIO ENTREMET		14/16
Pistachio mousse, raspberry inclusions and crunchy pistachio finish		
ORANGE & ALMOND CAKE		9/11
With rose buttercream GF		
NUTELLA PIZZA		22/25
Nutella base, strawberries, vanilla bean ice cream and icing sugar		

LUNCH

MONDAY - SATURDAY
11:30AM - 2:30PM

DINNER

MONDAY - THURSDAY
5:30PM - 8:30PM

FRIDAY - SATURDAY
5:30PM - 9PM

SUNDAY
11:30AM - 8:30PM

PITTWATER RSL
82 MONA VALE RD, MONA VALE NSW 2103
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Ingredients for our food are sourced as locally and organically as possible.
Selected for flavour and sustainability and prepared with minimum fuss, so
that their natural quality shines through.



- GRAZE -		
CONTINENTAL LOAF TOASTED		
With garlic butter v	8 / 9	
With garlic butter and mozzarella cheese v	10 / 11	
HOT HONEY ZUCCHINI FRIES	18 / 20	
Crispy zucchini fries drizzled with hot honey, served with whipped fetta, toasted spiced nuts and roasted pepitas		
LEMON & DILL PRAWN ROLL	25 / 28	
Marinated prawns served in a toasted brioche roll with pickled onion, baby cos, celery crunch and fresh chives i		
SOUTHERN-FRIED CHICKEN WINGS	19 / 21	
Golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing		
STICKY PORK BELLY BITES	21 / 23	
Slow-roasted pork belly glazed with a rich hoisin caramel, served with carrot purée, crispy shallots, toasted sesame and crisp rice paper GFO		
- BURGER BAR -		
All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER	23 / 25	
Beef patty, lettuce, tomato, cheese and tomato sauce GFO		
ANGUS BEEF BURGER	26 / 29	
Angus beef patty topped with smoked bacon, cheese, crispy shallots, smoked BBQ aioli, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips GFO		
CRISPY PESTO CHICKEN BURGER	25 / 28	
Southern-fried chicken with pesto aioli, tomato chilli jam, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips GFO		
MUSHROOM BURGER	22 / 24	
Grilled field mushroom, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, V		
- PAN TO PLATE -		
PORK MEATBALL SPAGHETTI	29 / 32	
House-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb		
CHILLI GARLIC PRAWN ORECCHIETTE	34 / 38	
Chorizo, rocket, cherry tomatoes and fresh basil, finished with extra virgin olive oil, Danish fetta and a herb crumb GFO, I		
GRILLED CHICKEN, BACON & TRUFFLE FETTUCCINE	30 / 33	
Sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano GFO		

- CHAR CHAR CHAR -		
Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers oversee the entire process, from raising cattle to processing, ensuring quality and consistency.		
ANGUS PLATINUM MB+2 SCOTCH FILLET	55 / 58	
250 GRAMS		
Murray Valley region of Victoria. Guaranteed world class MSA grading GF		
RUMP STEAK 300 GRAMS	37 / 40	
Grain-fed True North rump. The cattle are raised on Stanbroke’s vast properties in the Gulf region of Queensland, Australia GF		
NEW YORK PREMIUM 300 GRAMS	49 / 52	
A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour GF		
All steaks served with crunchy fries and house salad		
OPTIONAL ADD ONS	+14 / 16	
Two king prawns GF, I		
CHOICE OF GLUTEN FREE SAUCES GF	+2 / 3	
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque		
- CLASSICS -		
CHICKEN SCHNITZEL	27 / 29	
300 grams served with crunchy fries, house salad and gravy		
JUNIOR CHICKEN SCHNITZEL	22 / 24	
150 grams served with crunchy fries, house salad and gravy		
MAKE YOUR SCHNITZEL A PARMIGIANA	+5 / 6	
With napoli sauce, ham and mozzarella cheese		
MARKET BATTERED FISH	29 / 31	
Served with crunchy fries, house salad and tartare sauce M		
GRILLED FISH OF THE DAY	31 / 33	
Served with dressed house salad, crunchy fries, lemon and tartare sauce GF, M		
SALT AND PEPPER SQUID	29 / 31	
Spiced squid served with house salad, crunchy fries and garlic mayonnaise DF, I		
CHICKEN AND PRAWN SCALLOPINI	31 / 33	
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF, I		

- FROM THE GARDEN -		
CAESAR SALAD	21 / 24	
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing		
TUNA POKE BOWL	33 / 36	
Fresh sushi rice topped with spicy tuna, avocado, cucumber, edamame, wakame, pickled ginger, sesame seeds, tempura crunch and soy dressing GFO, M		
APPLE, FENNEL & ROCKET SALAD	21 / 24	
Rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette GF, V		
OPTIONAL ADD ONS		
Poached chicken GF	+7 / 8	
Smoked salmon GF, I	+10 / 11	
Chilled king prawns (4) GF, I	+12 / 14	
- SIGNATURES -		
FIVE-SPICE PORK BELLY	37 / 41	
Slow-roasted pork belly served with apple and fennel slaw, crispy potatoes, chargrilled pineapple and creamy mustard sauce GF		
PESTO-CRUSTED SALMON	36 / 40	
Herb and pesto-crusted salmon served with celeriac purée, sautéed cannellini beans, spinach, roasted cherry tomatoes and saffron velouté GFO, M		
PAN-FRIED BARRAMUNDI	36 / 40	
Fresh barramundi served with potato and fennel purée, grilled asparagus, saffron pearl couscous, charred artichokes and lemon hollandaise M		
PROSCIUTTO-WRAPPED CHICKEN ROULADE	31 / 33	
Potato and parmesan purée, bacon jam, pan-fried brown mushrooms and sautéed green beans, finished with a porcini cream sauce GF		
Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.		
Price = Members/Visitors V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free GFO = Gluten Free Option Additional charges may apply		
Seafood Origin A = Australia I = Imported M = Mixed		
Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.		