

LUNCH & DINNER
Menu

**PLAY. EAT & DRINK
AT GOLF CENTRAL BNE**

.....
PLEASE ORDER AT THE COUNTER!

**ASK OUR TEAM ABOUT HOSTING YOUR NEXT
EVENT WITH US!**
.....

Share your experiences with us!
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LUNCH AND DINNER MENU

SOMETHING LIGHT

Beer Battered Fries \$8
With confit garlic aioli

Thick Cut Potato Wedges \$9
With sweet chilli and sour cream

Lemon And Pepper Calamari (GF*) \$16
With house-made tartare

SOMETHING MORE SUBSTANTIAL

Caesar Salad \$15
Cos lettuce, boiled egg, bacon bits, croutons, parmesan,
and caesar dressing

Add grilled chicken \$3

Rosti Stack (GF, V*) \$15
House-made sweet potato rosti with avocado and tomato salsa

Cheeseburger \$16
House-made pattie, smoked cheddar, tomato, onion,
lettuce, mustard, served with a side of beer battered chips

Chicken Satay Skewers \$17
Marinated chicken breast, satay sauce with jasmine rice
served with a side of house salad

LUNCH AND DINNER MENU

SOMETHING MORE SUBSTANTIAL

Mucho Nacho (GF*) \$18

Spiced beef and bean nacho mix
with sour cream, guacamole, pico de gallo, jalapenos, corn chips

Fish And Chips \$18

Crispy fried barramundi with house tartare, beer battered chips, served
with a side of house salad

Fish Tacos (GF*) \$18

Grilled barramundi, slaw, tomato salsa, guacamole, chipotle mayo

GC BNE Club Sandwich \$18

Grilled chicken, bacon, lettuce, tomato, BBQ sauce and confit garlic aioli
served with a side of beer battered chips

Steak Sandwich \$20

Grilled rib fillet, bacon, egg, smoked cheddar, lettuce, tomato, beetroot,
relish served with a side of beer battered chips

SOMETHING FOR THE KIDS

House-made fish fingers and chips \$8

Chicken nuggets and chips \$8

LUNCH AND DINNER MENU

SOMETHING TO SHARE

Designed to be shared (but you don't have to!). Prices are per person serve so just let us know how many people are sharing. Minimum 2 serves per platter (perfect for one super hungry individual!)

Karrie Webb Platter \$12.00 per serve

Vegetable arancini, sweet potato rosti bites with house relish (GF, Vegan), heirloom tomato and feta skewers with basil and balsamic glaze (GF)

THE GC BNE HOLE IN ONE \$17.50 per serve

Satay chicken skewers (GF), lemon pepper calamari (GF), spiced house-made meatballs in chilli sugo

THE PETER THOMSON | \$17.50 per serve

Satay chicken skewers (GF), southern fried chicken wings with buffalo sauce, karaage chicken (GF) with Japanese style mayo, beer battered chips with chipotle mayo

THE ADAM SCOTT | \$17.50 per serve

Karaage chicken (GF), lemon pepper calamari (GF), vegetarian spring rolls (GF, Vegan), panko crumbed prawns with soy dipping sauce and Japanese style mayo

THE JASON DAY | \$17.50 per serve

Mini nachos bowl (GF), spiced house-made meatballs in chilli sugo, marinated pork riblets (GF), seasoned wedges with sweet chilli and sour cream, onion rings with chipotle mayo

THE TIGER WOODS \$17.50 per serve

Baby gherkin, pancetta, Hungarian salami, sliced ham, sundried tomato, feta, olives, dried fruit and nuts, chef's selection dip, toasted ciabatta, grissini