



**Please have your table number
and order at the register.**

If you have a food intolerance or allergy, or would like further information about ingredients, please talk to one of our staff members.

Please note that our chips are not gluten free.

V vegetarian • GF gluten free • DF dairy free • GFA gluten free available
VE vegan • DFA dairy free available



BOOK ONLINE



**Club
Sapphire**
MERIMBULA

02 6495 1306

STARTERS

Dinner Roll

2

Local artisan 24-hour ferment light wholemeal with butter

Local Artisan Panini Bread

With chef's house-made garlic butter

8.50

With chef's house-made garlic butter and

11

melted tasty Cheese

Vegetarian Spring Rolls (V) (3)

15.50

Garden side salad and sweet chilli dipping sauce

Vegan Samosa Filo (2)

16.50

Indian spiced potato and pea parcel with mango chutney

and garden side salad

Corn & Ricotta Fritters (V)

16.50

With roasted capsicum and cashew pesto, slaw garnish

Panko Crumbed Calamari (DF)

16.50

With crunchy slaw side salad, lime aioli and lemon

MERIMBULA LAKE OYSTERS

Oysters Natural (GF, DF)

1/2 doz 20.50 doz 36

Oysters Kilpatrick (GF, DF)

1/2 doz 22.50 doz 39

Oysters Rockefeller

1/2 doz 22.50 doz 39

Rich sauce of butter, parsley, green herbs and topped with bread crumbs and parmesan

MEATY STUFF

Sapphire Scotch Fillet (GF)

46

Tender 300g scotch fillet topped with crispy bacon, garlic butter and prawns. Served with mash, baby spinach, jus and hollandaise sauce

300g Grain-fed Riverina Classic Scotch Fillet (GFA)

43

Cooked to your liking and served with your choice of sauce, chips and salad or vegetables

Surfin' Chook (GF)

32

Grilled chicken breast, crispy bacon, garlic prawns and hollandaise served with mash and baby spinach

MEATY STUFF

- Famous Bowlo Beef Rissoles (GF, DFA)**

27

Served with bacon, tomato, gravy, mash and vegetables
- Ribs & Wings**

34

Tender bourbon pork ribs, tennessee chicken wings with smokey chipotle aioli, salad and chips

CHEF'S SELECTION

- Curry of the Day (DF, GFA)**

28

Served with jasmine rice and pappadums
- Roast of the Day (GF)**

Large 26.50 Small 22

Served with gravy, roasted vegetables and steamed greens
- Vegan Filo Parcel (VE) (3)**

26

Homemade Samosa style filo parcel, spices potato, pea filling with mango chutney, served with chips and garden salad
- Fettuccine Carbonara**

27.50

Italian egg fettuccini tossed with bacon, mushrooms and baby spinach in a cream sauce with parmesan rocket garnish
- Chilli Prawn Pasta**

29.90

Juicy prawns, cherry tomatoes, baby spinach, tossed with garlic butter, chilli flakes and egg fettuccine. Rocket and parmesan
- Ratatouille Fettucine (V)**

26

Medley of summer veggies in fresh tomato, basil base tossed with egg fettuccine parmesan
- Chicken & Prawn Noodles**

28

Tender chicken breast, prawns, Asian veg wok tossed with thin egg noodles, oyster sauce and cashews
- Short & Long Soup**

27

Combination soup with pork and chive wontons, thin egg noodles, prawns and Asian greens in a light tasty broth
- Duck & Scallops**

33.50

Five spice Asian duck breast, tempura scallops, crunchy noodle slaw and honey lime glaze
- BBQ Lamb Rump**

34

Marinated and grilled lamb rump, classic Greek salad, baked potato wedges and a lemon vinaigrette

SCHNITZEL EXTRAVAGANZA

Chicken Schnitzel 28

Served with your choice of sauce, chips and salad or vegetables

Vegan Schnitzel (VE) 28

Served with your choice of chips and salad or vegetables

Vegan Parmigiana (VE) 30

Topped with tomato concasse, baby spinach and vegan cheese.
Served with your choice of chips and salad or vegetables

Chicken Parmigiana 30

Topped with tomato concasse, ham and tasty cheese.
Served with your choice of chips and salad or vegetables

Hawaiian Parmigiana 32

Topped with tomato concasse, ham, pineapple and tasty cheese.
Served with your choice of chips and salad or vegetables

Bolognaise Parmigiana 30

Topped with classic Italian Bolognaise and tasty cheese. Served with your choice of chips and salad or vegetables

Texas Parmigiana 32

Topped with special house made BBQ, ham, bacon, chorizo and tasty cheese. Served with your choice of chips and salad or vegetables

SEAFOOD

Atlantic Salmon (GF, DF) 32.50

Grilled Atlantic salmon with broccolini, potato rosti, citrus slaw and Hollandaise sauce

Panko Crumbed Ling 28

Served with lemon, tartare and your choice of chips and salad or vegetables

Panko Crumbed Calamari 28.50

Served with lime aioli and your choice of chips and salad or vegetables

Sapphire Seafood Bowl 34

Half Balmain bug, king prawn, Merimbula oyster, crumbed calamari, crumbed ling, chips, tartare, lemon and garden salad

Beer Battered Blue Grenadier 28

Served with tartare, lemon and your choice of chips and salad or vegetables

KID'S SELECTION

Chicken Nuggets	12
With chips and tomato sauce	
Battered Fish	12
With chips, lemon and tomato sauce	
Chicken Schnitzel	12
With chips and tomato sauce	
Roast of the Day (GF, DFA)	12
With vegetables and gravy	

• Kids' meals come with a complimentary Kid's ice cream

SOMETHING EXTRA

Vegetables	8.50
Garden Salad	8.50
Chips	8.50
Beer Battered Onion Rings	9.50
Garlic Butter, Mushroom Sauce, Pepper Sauce and Gravy	3.50