Pacific BISTRO

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

Seafood Key
A - Australian I - Imported M - Mixed Origin (combination of both)

BOOK ONLINE

Club Sapphire MERIMBULA

02 6495 1306

STARTERS

Member/Guest

Dinner Roll *1.9/2*
Local artisan 24-hour ferment light wholemeal with butter

Local Artisan Panini Bread *8/8.5*
With chef's house-made garlic butter *10.50/11*
With chef's house-made garlic butter and melted tasty Cheese

Duck Spring Rolls (3) (DF) *16.5/17.5*
Garden side salad and sweet chilli dipping sauce

Vegetarian Spring Rolls (V) (3) *15/16.5*
Garden side salad and sweet chilli dipping sauce

Prawn, Oyster Combo (GF, DF) (M) *19/20.5*
Two Merimbula Oysters, three peeled King prawns, garnish salad, lemon and cocktail sauce

Panko Crumbed Calamari (DF) (I) *17/18.5*
With crunchy slaw side salad, lime aioli and lemon

MERIMBULA LAKE OYSTERS (A)

Oysters Natural (GF, DF) ½ doz *20.50* doz 36

Oysters Kilpatrick (GF, DF) ½ doz *22.50* doz 39

Oysters Rockefeller ½ doz *22.50* doz 39
Rich sauce of butter, parsley, green herbs and topped with breadcrumbs and parmesan

MEATY STUFF

Sapphire Scotch Fillet (GF) (I) *49.5/51.5*
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) *46.5/48.5*
Cooked to your liking and served with your choice of sauce, chips and salad or vegetables

Surfin' Chook (GF) (I) *32.5/34.5*
Grilled chicken breast, crispy bacon, garlic prawns and hollandaise served with mash and baby spinach

MEATY STUFF

Member/Guest

Famous Bowlo Beef Rissoles (GF, DFA) *27/29*
Served with bacon, tomato, gravy, mash and vegetables

Ribs & Wings *34/36*
Tender bourbon pork ribs, Tennessee chicken wings
with smokey chipotle aioli, salad and chips

CHEF'S SELECTION

Curry of the Day (DF, GFA) *28/30*
Served with jasmine rice and pappadums

Roast of the Day (GF) *Large 26.5/28.5* *Small 22.5/24.5*
Served with gravy, roasted vegetables
and steamed greens

Spiced Lamb Meatballs *32.5/34.5*
Grilled and served with jammy red peppers, hommus, whipped
fetta, tabouli salad and flat bread

Fettuccine Carbonara *25.5/27.5*
Italian egg fettuccini tossed with bacon and baby spinach
in a cream sauce with parmesan rocket garnish

Spaghetti Vongole (I) *25.5/27.5*
Baby clams tossed with spaghetti, garlic butter, white wine, chilli
and parsley topped with parmesan

Chilli Crab & Prawn Pasta (M) *30/32*
King prawns, crab meat with egg fettuccine, cherry tomato, baby
spinach, chilli flakes and garlic butter. Rocket and parmesan

Crying Tiger Beef (DF) *30/32*
Tender strips stir fried with chilli, Asian greens , sweet soy and
Thai basil with Jasmine rice

Pork Noodle Bowl (DF) *29/31*
Rich broth filled with thin egg noodles, Asian greens, pork and
chive wontons, topped with crunchy pork belly strips and crispy shallots

SCHNITZEL EXTRAVAGANZA

Member/Guest

Chicken Schnitzel *26/28*
Served with your choice of sauce, chips and salad or vegetables

Vegan Schnitzel (VE) *27/29*
Plant based panko crumbed schnitzel. Served with your choice of chips and salad or vegetables

Chicken Parmigiana *28/30*
Topped with tomato concasse, ham and tasty cheese.
Served with your choice of chips and salad or vegetables

Tandoori Parmigiana *30/32*
Topped with tandoori marinated chicken pieces, tomato concasse, shallots, sweet chilli sauce and tasty cheese

Hawaiian Parmigiana *30/32*
Topped with tomato concasse, ham, pineapple and tasty cheese.
Served with your choice of chips and salad or vegetables

King Prawn Parmigiana *32/34*
Topped with king prawns, white wine garlic cream sauce, shallots and tasty cheese

Pork Schnitzel (DF) *31/33*
Panko crumbed pork schnitzel with pickled apple slaw, sticky glaze served with your choice of chips and salad or vegetables

SEAFOOD

Atlantic Salmon (GF, DFA) (A) *34.5/36.5*
Grilled Atlantic salmon with broccolini, potato rosti, citrus slaw and Hollandaise sauce

Panko Crumbed Ling (I) *28/30*
Served with lemon, tartare and your choice of chips and salad or vegetables

Beer Battered Goldband Snapper (I) *28/30*
Served with your choice of chips and salad or vegetables

Panko Crumbed Calamari (I) *26.5/28.5*
Served with lime aioli and your choice of chips and salad or vegetables

Sapphire Seafood Bowl (M) *32/34*
1 king prawn, Merimbula oyster, crumbed calamari, crumbed ling, chips, tartare, lemon and garden salad

Beer Battered Blue Grenadier (I) *26.5/28.5*
Served with tartare, lemon and your choice of chips and salad or vegetables

KID'S SELECTION

Member/Guest

Chicken Nuggets *14/16*
With chips and tomato sauce

Battered Fish (I) *14/16*
With chips, lemon and tomato sauce

Chicken Schnitzel *14/16*
With chips and tomato sauce

Roast of the Day (GF, DFA) *14/16*
With vegetables and gravy

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

SOMETHING EXTRA

Vegetables *8/8.5*

Garden Salad *8/8.5*

Chips *8/8.5*

Beer Battered Onion Rings *9.5/10.5*

Garlic Butter, Mushroom Sauce, *3/3.5*
Pepper Sauce and Gravy