



Starters

Warm Rustic Bread Roll (v)	2
Garlic Cob w Cheese & Chive Butter (v)	12.5
Soup of the Day served w garlic bread	13
Crispy Dynamite Roll Prawns, sushi rice, nori w spicy crab mayo	16
Entrée	
Truffle Nachos Corn chips w truffle creamy cheese sauce, melted cheese topped w guacamole, sour cream & smoky tomato salsa	16
Mykonos Salad Goat feta cheese, mixed greens, kalamata olives, greek yogurt dressing, bell pepper, tomato, oregano	18
Classic Caesar Salad Lettuce, croutons, bacon, parmesan cheese, soft boiled egg drizzled w a house made caesar dressing. add chicken 22 add prawns 26	18
Nicoise Salad Seared black pepper tuna, soft boiled egg, green beans, potato, cucumber, onion, tomato served w a pommery mustard dressing	24
Cob Salad Alligator pears avocado, chicken, bell pepper, corn, tomato, soft boiled egg, bacon & blue cheese dressing	22
Soft Taco Tortillas Chilli beef Chilli chicken Chilli tofu Chilli shrimp Topped w chive sour cream, tomato salsa, avocado shredded lettuce, pickled cabbage & jalapeno pickles	24
Dumplings Vegetable (gf) (v) (vg) Pork & chive gyoza Shrimp har gows <i>Served w asian spicy tomato sauce & soy sauce</i>	18 19 22
Pan seared prawns Served w chips or steamed rice & choice of sauce below. Creamy lemon garlic butter Chimichurri Chermoula 8 pieces 24 16 pieces 34	

Pizzetta

Crafted w our homemade rustic dough. Topped w fresh ingredients, each pizzetta bursts w flavour in every bite

Garlic cheese (v)	12.5
Meat lovers	17
Margarita (v)	14
Chicken & mushroom	17
Chorizo & sausage	18
Hawaiian	15
Pepperoni	15
Peri peri prawns	18
Pork char siew	18

Gluten free option available (add 2)

Pasta

Enjoy traditional recipes & fresh quality ingredients, capturing the true essence of Italian flavours

Signature Lasagne served w chips 'n' salad	25
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Prawn Linguine	Entrée 18	Main 26
Olive oil, prawns, chilli, basil, cherry tomatoes, & parmesan cheese		

Creamy Smoked Salmon Pappardelle	Entrée 18	Main 26
Fresh salmon flakes, capers, dill butter, lemon zest, parmesan & garlic		

Bolognese	Entrée 18	Main 26
Slow cooked beef mince, mirepoix, red wine & fresh tomato concassé		

Carbonara	Entrée 18	Main 26
Crisp bacon, garlic, onions, parmesan, fresh cream & egg yolk		

Creamy Mushroom & Spinach (v)	Entrée 18	Main 26
Button mushrooms, spinach, onion, garlic & parmesan		

Choice of gnocchi, linguine pappardelle or spaghetti pasta.

Gluten free & vegan option available
Please note whilst Ararat RSL endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy-free meals due to potential trace allergens in the working environment and supplied ingredients

(v) vegetarian (gf) gluten free (n) nuts (vg) vegan

Main Meals

Roast of the Day (gf)			
Half (130gms)	23	Full (180gms)	28

Barramundi			
Half (130gms)	23	Full (190gms)	28
Battered or grilled. Served w chips 'n' salad			

Curry of the Day
Enjoy authentic curry's from around the world
See board or our friendly staff for details

Chicken Kiev 300gms	32
Served on a bed of truffle mash w broccolini & garlic cream sauce	

Signature Paper Thin Lemon Chicken (gf)	30
Served w steamed rice, chips 'n' salad	

Mexican

Quesadillas	30
Topped w beef or chicken, cheese, lettuce, peppers, coriander & onions served on a folded flour tortilla.	

Fajitas
Peppers, coriander & onions served on a flour tortilla.
Choose filling below

Fajita fillings	
Marinated grilled chicken or beef	30
Chilli tofu or mixed vegetables (v) (vg)	26
Marinated grilled shrimp	30

All served w condiments pico de gallo, guacamole, sour cream, tomato salsa, mexican rice or cajun fries & salad

EST 2023

THE MESS & BARRACKS

Our menu has been thoughtfully curated by our award-winning international Exec Chef, Head Chefs & Senior & Junior Chefs, who expertly blend fresh, high-quality ingredients with global flavours. We bring exciting new dishes from around the world while giving our beloved traditional favourites a fresh, modern twist.

From the Grill

All served w choice of two sides – a combination of chips, salad, vegetable & potato (chefs' selection)

Smash Burger (180g patty) 28
Baby cos lettuce, tomato, battered onion rings, crispy bacon, fried egg, sriracha mustard mayonnaise & cheddar cheese served w parmesan fries

Steak Sandwich 28
Leafy mix, tomato, cheese, bacon, egg, battered onion rings, tomato relish served on turkish bread & chips

Black Angus Porterhouse 250gms (gf) 35
Served w grilled tomato, mushroom & broccolini.
Cooked to your liking w choice of sauce & sides
Surf 'n' turf add 12

Black Angus Scotch Fillet 300gms (gf) 45
Served w grilled tomato, mushroom & broccolini
Cooked to your liking w choice of sauce & sides
Surf' n' turf add 12

Mixed Grill 45
Porterhouse steak, lamb chops, sausage, chorizo, bacon, field mushroom, tomato & egg served w chips'n'gravy

Oriental Mixed Grill 45
Shish tawook, lamb kofta & lamb chop served w bewas salad, hummus & kuboos bread

Grilled Octopus 35
Served w chimichurri sauce, melody chopped salad & chips

Lemon Crusted Salmon or Barramundi fillet 32
Lemon crusted fish fillet of choice, creamy broccoli mash & tomato salsa & garlic lemon butter sauce

Homemade Crumbed 32

Crumbed Beef Schnitzel

Chicken Schnitzel

Fish Fillet

All served w chips 'n' salad, lemon wedges, maldon salt & miso mayonnaise

Homemade Sauces

Pepper (gf)

Mushroom (gf)

Gravy (gf)

Creamy garlic sauce (gf)

Chimichurri (gf)

Extra sauce? Ask staff for prices

Public Holiday surcharge 10% for non-members

Parmas

All served w chips 'n' salad

Caprese 32
Cherry tomato, buffalo mozzarella, basil, balsamic reduction & cracked black pepper

Tropical Hawaiian 32
Pineapple, mango & tomato salad, w tangy herb oil dressing

Caesar 32
Lettuce, bacon, parmesan, anchovies & caesar dressing
Add egg \$3

Traditional 29
Napoli, ham & cheese

English 32
Potato mash, bacon, gravy & cheese

Meat Lover 32
BBQ sauce, bacon, salami, ham & cheese

Surf 'n' turf 35
Prawns (6) in a creamy garlic sauce

Vegetarian (v) 28
Crumbed vegetable schnitzel, napoli, cheese, pumpkin, spinach & feta

Mexican 33
Cheese sauce, guacamole, sour cream, tomato salsa, cheese & tortilla chips

Carbonara 33
Topped with mash, carbonara sauce & cheese, served w crispy bacon

Chef's Lunch Special 17.5

Available from 11am – 2pm

add a glass of house pour 150ml for 5

All served w choice of two sides, a combination of chips, salad, vegetables & potato (chef's selection)

Roast chicken

Sausage roll

Beef & chicken skewer

Vegetable gratin (vg) (gf)

Bangers & mash w bacon & gravy (gf)

Crumbed calamari

Battered chicken

Battered/grilled hake

Mini parma

Signature lasagne

Ham steak & pineapple (gf)

Salmon patties

Something for the little ones 12

Available to 12yrs & under

Spaghetti napolitana or bolognaise
Chicken nuggets & chips
Lasagne & chips
Chicken parma & chips
Battered fish & chips
Smash beef burger & chips
Sausage puff

Homemade Desserts 16

Lemon Cheesecake (gf)
Served w fresh berries & cream

Moelleux Chocolate
Served w fresh berries & icecream

Crème Brulée (gf)
Served w fresh berries & cream

Baked Pineapple (gf)
Served w cream, coconut ice cream & caramel sauce

Affogato 16

Perfect for coffee and dessert lovers alike, the affogato is a simple yet elegant way to end your meal. Served with hokey pokey ice cream, espresso, liqueur & biscotti

Tia Maria (coffee)

Baileys

Frangelico (hazelnut)

Kahlua (chocolate)

Butterscotch schnapps

Crème De Cacao (white chocolate)

Grand Marnier (orange)

Crème de Menthe (mint)

Vanilla Galliano

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