

Starters

Warm Rustic Bread Roll (v)	2
Parmesan & Garlic Knots (v)	13.5
With chive butter	
Soup of the Day	16
Please check our specials board	
Loaded Fries	12
sauce options include	
Cheese sauce	
Cheese & gravy	
Butter chicken gravy	
Curry & cheese	
Crispy Dynamite Roll (s)	16
Prawns, sushi rice, nori & spicy crab mayo	
Crispy Dumplings	
Vegetable (gf)(v)(vg)	16
Pork & Chive Gyoza	18
Shrimp Har Gow (s)	18
Served with spicy Asian tomato & soy sauce	

Entrée

Pan-Seared Prawns (s)	
Entree 27 Main 38	
Served with chips or steamed rice and choice of sauce:	
Creamy lemon garlic butter	
Peri Peri	
Pica spicy creamy sauce	
Grilled Octopus (s)	18
with chimichurri, melody salad & chips	
Chicken Tikka	18
with raita, mint sauce, melody of kale salad & chips	
Chapli Kebab	18
beef patty kebab infused with a robust mix of spices, served with raita, mint chutney, chips & salad	

Public Holiday Surcharge: 10% for non-members

Loaded Baked Potato

each baked potato is topped with fresh ingredients for a burst of flavour in every bite.	
Classic	15.5
Cheddar, sour cream, crispy bacon, shallots & black pepper	
Ranch Chicken	17.5
Shredded chicken, ranch, bacon, cheese & shallots	
Chorizo & Sausage	19.5
With bacon, cheese & chives	

Pasta

Entree 19.5		Main 27.5
Choice of gnocchi, linguine, penne or spaghetti.		
Gluten-free & vegan options available.		
Lemon Garlic Prawn (s)		
With garlic, lemon, parsley & chili flakes		
Alfredo (v)		
Creamy Alfredo sauce, parmesan & parsley		
Bolognaise		
Slow-cooked beef mince, mirepoix, tomato concasse & red wine		
Creamy Carbonara		
Parmesan, cream, egg yolk, crispy bacon & black pepper		
Signature Lasagne	27.5	
Served w chips 'n' salad		

Dietary Notes

(v) vegetarian (gf) gluten free (vg) vegan (n) contains nuts
(s) seafood (gfo) gluten free option available

Authentic Curries & Biryani

Pork Curry	32
Mild masala pork, potatoes, peas, fried onions & coriander	
Chicken Biryani (n)	32
Yogurt-marinated chicken, layered with spiced basmati rice & coriander	
Lamb Biryani (n)	34
Aromatic lamb with saffron rice, served with raita	
Vegetable & Paneer Biryani (v) (n)	32
Seasonal veg & basmati rice cooked in herbs and spices	

Parmas

all served with chips & salad	
Chicken Schnitzel	28
Traditional	30
Napoli, ham & cheese	
English	33
Mash, bacon, cheese & gravy	
Meat Lover	33
BBQ sauce, bacon, salami, ham & cheese	
Surf 'n' Turf (s)	38
Topped with prawns in creamy garlic sauce	
Vegetarian (v)	29
Crumbed vegetable schnitzel, Napoli, cheese, pumpkin, spinach & feta	

Allergy Notice

While the Ararat RSL takes every care to accommodate dietary requests & food allergies, we cannot guarantee that any dish is completely free from trace allergens. This is due to the presence of allergenic ingredients & potential cross-contamination in our kitchen & with supplied products.



From the Grill

All served with choice of 2 sides: chips, salad, vegetables, or potatoes (Chef’s selection)

Chicken Schnitzel Sandwich 29

Tomato, leafy mix, cheese, bacon, egg, onion rings, siracha mustard mayo & Turkish bread

Homemade Smash Burger (200g) 30

With lettuce, tomato, onion rings, bacon, egg, cheddar, sriracha mustard mayo & parmesan fries

Steak Sandwich 30

Tomato, leafy mix, cheese, bacon, egg, onion rings, relish & Turkish bread

Porterhouse Steak 300g (gf) 40

Cooked to your liking with choice of sides and sauce
Add Surf ’n’ Turf: +13

Scotch Fillet Steak 300g (gf) 47

Cooked to your liking with choice of sides and sauce
Add Surf ’n’ Turf: +13

House Sauces (gf): Pepper, Mushroom, Gravy, Creamy Garlic, Chimichurri

Quesadillas 30

Topped w **beef** or **chicken**, cheese, lettuce, peppers, coriander & onions served on a folded flour tortilla served w cajun fries

Main Meals

Roast of the Day (gf)

Half (130g) 24 | Full (180g) 29

Barramundi (s)

Half (130g) 24 | Full (190g) 29
Battered or grilled (gf). Served with chips & salad

Signature Lemon Chicken (gf) 30

Paper-thin fillet with steamed rice, chips & salad

Pie of the Day

28

Please check our specials board.

Guinness Pie (gfo) 28

Irish Stew Pie (gf) 29

Chef’s Lunch Special

19.5

Available 11am–2pm

Add 150ml house wine – *options include Young Poets Sauv Blanc, Moscato, Shiraz or Chardonnay - 5*

- Charcoal Chicken w chips & salad
- Grilled Chicken Wrap w garlic mayo & chips
- Bangers & Mash w bacon & gravy
- Battered |Grilled Hake (gf) w chips & salad (s)
- Mini Parma w veg or chips & salad
- Crumbed Calamari (s) w tartare sauce, chips n salad
- Vegetable gratin (vg) with garlic bread
- Crispy Chicken Tenders w sweet & sour sauce, chips and salad
- **Beef** or **Chicken** Satay (n) w nasi goreng, peanut sauce & prawn crackers
- Battered Chicken w chips & salad, sweet & sour sauce
- Beef Lasagne w chips and salad

Little Legends

14

(12 years & under)

- Spaghetti Napolitana or Bolognaise
- Chicken Nuggets & Chips
- Ham & Cheese Toasties, Nuggets & Chips
- Chicken Parma & Chips
- Battered Fish & Chips
- Smash Beef Burger & Chips
- Beef Lasagne & Chips

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Our Chef’s

Our culinary story – crafted w passion

Curated by our award-winning international Executive Chef & a skilled team of Head, Senior & Junior Chefs, our menu celebrates the fusion of fresh, premium ingredients & global culinary influences. Discover bold new dishes inspired by world cuisine, alongside timeless favourites reinvented w a modern edge.

Homemade Desserts

16

Moelleux Chocolate Cake

With cream, ice cream, berries

Crème Brûlée

With cream & berries

Sticky Date Pudding

With cream, ice cream & caramel sauce

Affogato

Premium vanilla ice cream, espresso, biscotti & liqueur of your choice:

Tia Maria, Baileys, Frangelico, Kahlua, Butterscotch Schnapps, Crème De Cacao, Grand Marnier, Crème de Menthe, Vanilla Galliano

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