



STARTERS

Warm Rustic Bread Roll (V)	2.6
Parmesan & Garlic Knots (V)	14
Creamy Chowder (GFO) see specials board	16
Crispy Loaded Fries	
Classic Loaded trio of cheese bacon spring onions sour cream	16
Chilli Beef spicy beef trio of cheese jalapeños	18
Cheesy Mushroom (V) garlic mushroom trio of cheese	18
Mediterranean (V) feta olives diced tomato tzatziki	18
Buffalo Chicken ranch & buffalo dressing celery	20

LOADED BAKED POTATO

Classic Garlic (VO, GF) trio of cheese creamy garlic sauce sour cream bacon chives black pepper	20
Ranch Chicken (GF) trio of cheese sour cream bacon chives	24
Carnivore trio of cheese bacon salami peperoni chorizo beef sausage bbq sauce chives	26

PASTA

Entree 22 Main 30 choice of, linguine, penne or spaghetti. (GFO)	
Alfredo (V) creamy sauce mushrooms peppers parmesan parsley	
Bolognaise beef mince aromatic vegetable tomato concasse red wine	
Carbonara parmesan cream bacon black pepper	

GOURMET PASTA

Entree 25 Main 33 choice of fresh pasta gnocchi, linguine, pappardelle, penne, rigatoni	
Prawn Linguine (S, I) prawns chili, basil cherry tomatoes parmesan EVOO	
Prawns & Chorizo (S, I) prawns chorizo tomato concasse red peppers cream	
Carne beef bacon salami chorizo tomato concasse red peppers cream	

CLASSIC PARMA

all served with chips & salad or chips & vegetables

Chicken Schnitzel	28
Traditional napoli ham cheese	32
English mash bacon cheese gravy (add egg +3)	34
Meat Lover bbq sauce bacon salami ham cheese	35
Surf 'n' Turf (S, I) prawns creamy garlic sauce	39
Vegetarian (V) crumbed vegetable schnitzel Napoli cheese pumpkin mushroom feta	28

CLASSIC PIE OF THE DAY 32

served with seasonal vegetables

Slow Cooked Lamb Shank (GFO)	
Guinness Pie (GFO)	

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

BURGER BAR

Homemade Beef Smash Burgers (200g)

Classic Beef cheese lettuce tomato onion house made sriracha mustard mayo	27
Cheeseburger bacon double cheese smoky bbq sauce	29
Beefy Mushroom mushrooms cheese garlic aioli	29
Double Beef Stack double cheese pickles truffle mayo	35
Veggie Stack (V) vegetable patty haloumi tomato siracha mayo onion lettuce	28
Homemade Crispy Chicken Burger (200g)	
Classic crispy chicken lettuce tomato mayo	27
Spicy Crunch crispy chicken jalapeños lettuce cheese hot honey garlic aioli	29
BBQ Bacon Chicken crispy chicken smoky bbq sauce bacon cheese onion	30

DIETARY NOTES

(V) vegetarian (GF) gluten free (VO) vegetarian option (N) contains nuts (S) seafood (GFO) gluten free option (I) imported seafood

Abbreviations

CS chips & salad | CV chips & veg
EVOO extra virgin olive oil

Public Holiday Surcharge: 10% for non-members



FIRED UP

Steak Sandwich 32
tomato | leafy mix | cheese | bacon | egg | onion rings | relish | turkish bread | fries

Porterhouse 300g (GF) 42
mash | seasonal vegetables | sauce
add surf 'n' turf (S, I) +13

Scotch Fillet 300g (GF) 47
mash | seasonal vegetables | sauce
add surf 'n' turf (S, I) +13

House Sauces (GF)
pepper | mushroom | gravy | creamy garlic | chimichurri

Mixed Grill (GF) 50
200 g porterhouse steak | 1 sausage | chorizo | bacon | mushrooms | tomato | egg | seasonal vegetables

CLASSICS

Roast of the Day (GF)
see the specials board for today's freshly roasted selection

Barramundi (S, I)
see the specials board for today's selection
CS or CV

Signature Lemon Chicken (GFO) 27
steamed rice or chips

Pan-Seared Prawns (S, GFO, I)
Entree 29 | Main 36
served w chips or steamed rice
choice of sauce:
lemon garlic butter
peri peri
pica spicy

ADDITIONS

Fries 4
sweet potato fries 5
onion rings 4
mash potato 4
roast potatoes 4
seasonal vegetables 4
steamed rice 5
prawns x 4 (I) 9
extra sauce 2

SALADS

Classic Caesar Salad (VO) 24
lettuce | croutons | bacon | parmesan cheese | egg | avocado | homemade caesar dressing | anchovies

add cajun chicken +6
add prawns (I) +8

Crispy Asian Pork Belly Salad 27.5
asian slaw | lime | chilli caramel dressing

Pear & Maple Pork Belly Salad 27.5
pear | rocket | maple vinaigrette

LUNCH CLUB

available 11am-2pm
Add 150ml house wine or schooner of tap beer +5
**applies to selected items*

Bangers & Mash 22
bacon | gravy | seasonal vegetables

Battered | Grilled Hake (S, GFO, I) 22
CS or CV

Charcoal Chicken 20
CS or CV

Warm Chicken Wrap 20
garlic mayo | chips only

Mini Parma 20
CS or CV

Crumbed Calamari (S, I) 20
tartare sauce | CS or CV

Battered Chicken 20
sweet & sour sauce | CS or CV

Beef Lasagne 20
CS or CV

Ham Steak & Pineapple 20
CS or CV

Vegetable Gratin (V) 18
garlic bread

CS chips & salad | CV chips & veg

TINY TROOPERS 14

(12 years & under)

Spaghetti Bolognese

Nuggets & Chips

Parma & Chips

Fish & Chips (S, I)

Lasagne & Chips

Smash Beef Burger & Chips 16

HOMEMADE DESSERTS 16

Moelleux Chocolate Cake
cream | ice cream | berries

Crème Brûlée
cream | berries

Sticky Date Pudding
cream | ice cream | caramel sauce

Affogato
vanilla ice cream | espresso | biscotti | liqueur of your choice

tia maria | baileys | frangelico | kahlua | butterscotch schnapps

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OUR CHEFS

A culinary story, crafted with passion

Led by our award-winning international Executive Chef and brought to life by our talented team of Head, Senior and Junior Chefs, our menu showcases the perfect balance of fresh premium ingredients and global culinary inspiration.

Discover bold flavours from around the world alongside timeless favourites, thoughtfully reimaged with a modern twist.