



## KIDS

(10yo and Under) \*Includes Zooper Dooper

**BEEF BOLOGNAISE 12**   **CHEESE BURGER 12**  
*W/ Parmesan*   *W/ Chips & Ketchup*

**CHICKEN NUGGETS 12**   **BATTERED FISH 12**  
*W/ Chips, Green peas & Ketchup*   *Chips, Salad & Ketchup*

## DESSERT

**GELATO CUP**   **SINGLE 5**

*Choice of Belgian Chocolate, Vanilla Bean, Salted Caramel, Coconut (V)*

**EXTRA SCOOP +3**

**AFFOGATO**   **8/9**

**STEAMED DARK ALE PUDDING (V)**   **14 / 15**

*hazelnut Praline and Salted Caramel Ice Cream*

**WARM CHURROS (V)**   **14/15**

*Chocolate caramel, Cinnamon Sugar*

**VANILLA PANNA COTTA (GF)(V)**   **14/15**

*Rhubarb & strawberries*

## DINNER MEAL DEALS

*\*NOT AVAILABLE PUBLIC HOLIDAYS*

**MONDAY NIGHT –  
RUMP STEAK \$22**

*250G RUMP STEAK, CHIPS & SALAD,  
CHOICE OF SAUCE*

**TUESDAY NIGHT –  
TACO \$7 EACH OR 3 FOR \$18**

*FISH/MEAT/VEG*

**WEDNESDAY NIGHT –  
BBQ USA PORK RIBS \$25**

*SERVED WITH CHIPS, SLAW & BBQ SAUCE*

**THURSDAY NIGHT –  
CHEF'S CURRY \$20**

*VEGETABLE OR MEAT CURRY*

**SUNDAY ALL DAY  
KIDS EAT FREE**

*\*CONDITIONS APPLY \*1 Free Kids Meal with  
Purchase Of Full Price Main Meal*

*\*Zooper dooper not included.*

## COFFEE STATION

**SMALL COFFEE**   **4.5/5**

**LARGE COFFEE**   **5/6**

**+ add soy/almond/oat/ decaf**   **+1**

**CHAI LATTE/ HOT CHOCOLATE**   **5/6**

**ASSORTED TEAS**   **5/6**

## LUNCH SPECIALS FROM \$15

**MONDAY – FRIDAY LUNCH ONLY**

*NOT AVAILABLE PUBLIC HOLIDAYS*

**PANKO CRUMBED  
CHICKEN SCHNITZEL 18**

*CHIPS, CHEF SALAD & CHOICE OF SAUCE*

**GRILLED MARINATED  
JOHN DORY 22 (GF)**

*CHIPS, SALAD, TARTARE*

**CHICKEN BLT BURGER 15**

*GRILLED CHICKEN, BACON, LETTUCE,  
TOMATO, AIOLI & CHIPS*

**CHEESEBURGER AND CHIPS 15**

*WAGHU BEEF PATTY, CHEESE,  
PICKLE AND TOMATO KETCHUP  
ADD LOTS \$6 (BACON, EGG, LETTUCE, TOMATO,  
BEETROOT, AIOLI & BBQ)*

**LAMBS FRY 17 (GF)**

*ORGANIC LAMB LIVER, BACON,  
ONION GRAVY, MASH POTATO, PEAS*



**ASK ABOUT  
HOLDING YOUR NEXT  
FUNCTION AT CLUB  
BELROSE**

**FUNCTION  
MENU HERE**



# CASCADE DINING



## SNACKS & STARTERS

<b>GARLIC BREAD (V)</b> confit garlic and herb butter + Cheese \$2	7/8
<b>HOUSE BAKED FOCACCIA (V)</b> Sundried Tomato, Cheese and Pearl Onion Focaccia with cultured Butter	9/10
<b>SPICY GARLIC EDAMAME (VE)(GF)</b>	14/15
<b>LOBSTER ROLLS (2)</b> Mix cress, creamy lemon and chives mayo on a milk bun	23/25
<b>SALT &amp; PEPPER SQUID (GF)</b> Parsley, chilli & herb mayo	20/22
<b>DUCK SPRING ROLL (4)</b> Picking duck and mix vegetable serve with chilli lime sauce	18/20
<b>FISH TACO (2) (VO)</b> Flathead fillet, slaw, pineapple salsa and taco sauce *Meat free option with spiced cauliflower +ADD Guac \$3	18/20
<b>LAMB SKEWERS (2) (GFO)</b> Flat bread, hummus, onion salad & dukkha	22/24

## PUB CLASSIC

<b>FISH AND CHIPS</b> Beer Battered barramundi, Chips, Salad and Tartare sauce	25/27
<b>GRILLED MARINATED JOHN DORY (GF)</b> Chips, Salad, Tartare	28/30
<b>PANKO CRUMBED CHICKEN SCHNITZEL</b> Chips, Chef Salad & Choice of Sauce	23/25
<b>PARMIGIANA (VO)</b> Panko crumbed schnitzel, Ham, tomato sugo, mozzarella with Chips & Salad *Meat free opts with Eggplant, Avo, camembert & béarnaise sauce.	26/27
<b>BEEF GUINNESS PIE (GFO)</b> Chefs house made pot pie with green peas & creamy mash potato OR Chips	24/26

## SIDES

<b>BOWL OF FRIES (GF)(V)(VEO)</b> Garlic Aioli	8/9
<b>CREAMY MASHED POTATO (GF)(V)</b>	10/11
<b>SEASONAL VEGETABLES (GF)(V)(VEO)</b>	10/11
<b>CRISPY BRUSSELS SPROUTS (GF)(VO)</b> with Salsa Verde, aged Speck and roasted hazel nut	15/16
<b>HERB ROASTED (GF)(V)(VEO) CHAT POTATOES</b>	10/11
<b>HOUSE SLAW (GF)(V)(VEO)</b>	6/7
<b>GARDEN SALAD (GF)(V)(VEO)</b>	6/7

## MAINS

<b>BUTTER CHICKEN CURRY (GFO)</b> Chefs favourite curry with rice, salad and raita + ADD pappadum & roti \$3	26/28
<b>CHICKEN SUPREME (GF)</b> Crispy skin with brussels sprouts, Roasted pumpkin and creamy mustard sauce	32/34
<b>PORK PORCHETTA</b> Pork belly porchetta with roasted potato, Broccolini and jus	33/35
<b>LAMB SHOULDER (GF)</b> 12 hours slow braised, Mashed Potato, Broccolini & veal jus	34/36
<b>PORK RIBS (GF)</b> Spice rubbed slow braised pork ribs, flame grilled with house made BBQ sauce with chips & slaw	35/37
<b>PRAWN &amp; CHORIZO LINGUINI</b> Spinach, cherry tomato, confit chili, & rich seafood sauce	30/32
<b>SUMMER GNOCCHI (V)(VEO)</b> Potato gnocchi, broad beans, peas, cherry tomato, spinach, vintage cheddar & salsa Verde	28/30
<b>TASSIE SALMON FILLET (GF)</b> Crispy skinned salmon fillet with garlic, herb roasted potato, toasted kale & basque piperade	34/36

## SALAD

<b>PROTEIN BOWL (VE)</b> Broccolini, mushroom, kale, cherry tomato, mix herbs, hummus, confit chili and dukkha	20/22
<b>MISO EGGPLANT (VE)</b> Roasted peanut butter & miso glazed eggplant, pumpkin, avocado, baby spinach & tahini dressing	20/22
<b>LAMB SALAD (GFO)</b> Marinated lamb, mix cress, cherry tomato, cucumber, onion, tzatziki & crispy noodle	24/26
<b>ADD CHICKEN</b>	6/7
<b>ADD HALOUMI OR AVOCADO</b>	6/7
<b>ADD LAMB</b>	8/10
<b>ADD GRILLED PRAWNS</b>	10/12

### Members / Non Members

10% Surcharge is applied on public holidays  
\*Our menu is prepared in a kitchen that handles nuts,  
shellfish, and gluten. Whilst we strive to accommodate  
dietary requirements, we cannot guarantee all meals will be  
allergen free. For dietaries or allergies please inform a waiter  
before ordering.

## BURGERS

All Served With Seasoned Fries

<b>NEW YORK CHEESEBURGER</b> Wagyu Beef, Cheddar, Onion, Tomato, Lettuce, Pickles, Secret Burger Sauce +Bacon \$4	19/20
<b>SPICY FRIED CHICKEN</b> Southern Fried Chicken, bacon, Slaw, cucumber & sriracha mayo	20/22
<b>GRILL CHICKEN BURGER</b> Marinated grill chicken, bacon, cheese, lettuce, tomato, guacamole and herb mayo	20/22
<b>EGGPLANT SANGA (V)</b> Fried eggplant, haloumi, spinach, onion and salsa Verde	19/20
<b>STEAK SANDWICH</b> Grilled steak, lettuce, onion, gherkins, cheese, aioli & BBQ	24/26

## FROM CHARGRILL

**GRAIN FED BLACK ANGUS,  
RIVERINA REGION IN SOUTHERN  
NEW SOUTH WALES**

SERVED WITH TWO SIDES  
AND CHOICE OF SAUCE

<b>RUMP MS2+ 250G (GF)</b>	28/30
<b>BEEF SIRLOIN STEAK MS3+ 250G (GF)</b>	34/36
<b>SCOTCH FILLET MS3+ 300G (GF)</b>	40/42
<b>TOPPERS</b>	
Surf and Turf	10/12
Calamari	8/10
<b>SAUCES</b>	
Jus, Gravy, Mushroom, Peppercorn, Aioli, salsa verde, Truffle Mustard, Horseradish	

(GF) gluten free (V)vegetarian (VE)vegan  
(GFO)gluten free option available  
(VO)vegetarian option available (VEO)vegan option available