



Sunday – Thursday
11:30am to 2pm | 5:30pm to 8pm

Friday – Saturday
11:30am to 2pm | 5:30pm to 8:30pm

frenchvillesportclub.com.au

FRIDAY

START OR SHARE			M	V				M	V
HERB & GARLIC BREAD Oven-baked bread topped with herb-infused butter and garlic. <i>ADD: Diced Bacon \$3 Grated Cheese \$2</i>			10	12	ARANCINI BALLS Golden risotto balls filled with mushrooms, served on roast garlic aioli, topped with prosciutto, shaved parmesan & micro greens.			18	20
TOMATO & BURRATA SALAD WITH CROSTINI Mixed heirloom tomatoes served with creamy burrata cheese, drizzled with extra virgin olive oil and a touch of balsamic vinegar, topped with whole basil leaves. Served with toasted sourdough.			18	20	FRIED CHICKEN TACOS Crispy chicken strips with cos lettuce, avocado salsa, chilli & grated cheese, wrapped in a soft tortilla and finished with ranch dressing & lime.			18	20
CHICKEN SPRING ROLLS DF Crispy chicken spring rolls served with sweet chilli dipping sauce.			14	16	YAKITORI SKEWERS GF Japanese-style skewers featuring chicken thigh, prosciutto-wrapped asparagus, mushroom, spring onion & chicken meatballs.			18	20
FLASH FRIED SALT & PEPPER CALAMARI TWIST Tender calamari tossed in cracked pepper & salt, served with rocket, lemon wedges & aioli.			15	17	LOADED NACHOS GF Crispy corn chips loaded with pulled beef, salsa, guacamole, sour cream, cheese sauce, corn ribs & fresh lime wedges.			20	22
PORK GYOZA DF Pan-seared pork dumplings with ponzu dipping sauce & a hint of chilli.			15	17	TRIO OF BAO BUNS DF Soft steamed buns with three flavours: Pork Belly, Thai Chicken & Beef Rib.			24	26
CRUMBED COCONUT PRAWNS GF DF Golden coconut-crusted prawns served with a chilli mango dipping sauce.			16	18	OYSTERS NATURAL LARGE ½ DOZ GF DF Fresh oysters served chilled with lemon wedges. <i>ADD: Kilpatrick (GF) \$8 Ponzu & Balsamic Pearls \$5 Mornay \$5 Char-Grilled Chilli & Lime (GF) \$4</i>			28	30

EMBERS FAVOURITE			M	V				M	V
CHICKEN PARMIGIANA 300g golden panko-crumbed chicken breast topped with Napoli sauce & melted cheese. Served with salad & chips or mashed potato & vegetables.			32	37	GARLIC PRAWNS GF Succulent prawns in a creamy garlic sauce, served on a bed of jasmine rice.			28	33
CRUMBED STEAK 350g trimmed & tenderised Black Angus topside coated in crispy breadcrumbs. Served with salad & chips or mashed potato & vegetables			32	37	BACON & MUSHROOM CARBONARA Bacon, mushrooms & onion in a rich garlic cream sauce, tossed through tagliatelle pasta & topped with Grana Padano cheese.			20	25
OCEAN BASKET A premium selection of battered prawn cutlets, crumbed calamari rings, crumbed scallops & whiting fillets (crumbed or battered). Served with salad & chips.			42	47	GREEK SALAD BOWL WITH PITA BREAD A mix of cherry tomatoes, olives, capsicum, red onion, lettuce & Persian feta, tossed with grilled pita, avocado & finished with creamy tzatziki.			16	21
SWEETLIP FILLET Sweetlip fillet served grilled GF , crumbed or battered. Served with chips & salad or mashed potato & vegetables.			32	37	CAESAR SALAD Crisp cos lettuce, crispy bacon, medium-poached egg, shaved parmesan, crunchy croutons & Caesar dressing.			19	24
					ADD EXTRAS <i>Sea Salt & Cracked Black Pepper Calamari \$6 Grilled Chicken \$5 Anchovies \$3 Prawns \$9</i>				

GRILL SELECTION		M	V	FOR LITTLE ONES	
300G BAKERS CREEK KING PORK CUTLET GF Flame-grilled bone-in pork cutlet served with salad & chips or mash & vegetables.		34	39	BEEF MINCE NACHOS GF Mini nachos topped with seasoned beef mince, cheese & a touch of salsa, perfect for little appetites.	12
300G NATURE'S FRESH RIB FILLET GF Aged grass-fed rib fillet, flame-grilled to your liking. Served with salad & chips or mashed potato & vegetables.		46	51	HAM & CHEESE PIZZA Classic ham & cheese pizza made on a soft base, baked to golden perfection.	12
SAUCE & GRAVY \$3 Gravy Pepper Diane Mushroom Garlic Cream GF Gravy GF Red Wine Jus GF				MAC & CHEESE Creamy macaroni baked with rich cheese sauce, a kid-friendly favourite.	12
STEAK TOPPERS Seafood Topper GF \$14 Prawns & calamari with white clams in a garlic cream sauce Sea Salt & Cracked Black Pepper Calamari \$6 Avocado & Hollandaise Sauce GF \$6 Beer-Battered Onion Rings \$6				CRUMBED CHICKEN NUGGETS & FRIES Golden crumbed chicken nuggets served with crispy fries.	12
				GRILLED CHICKEN TENDERLOIN & FRIES GF DF Tender grilled chicken strips served with golden fries or mashed potato & vegetables.	14

CHEF SELECTIONS

PORK BELLY GF
Slow-cooked crispy pork belly with Asian spice, served with mashed potato, grilled broccolini & baby carrot, topped with honey glaze sauce.

Best paired with a glass of Pinot Noir

THAI BBQ CHICKEN (GAI YANG) – WHOLE
Chargrilled marinated Thai BBQ chicken served with jasmine rice, Thai green papaya salad (Som Tum) & Nam Jim sauce.

*Som Tum (Thai salad) contains chilli – please request removal if preferred.

Best paired with a glass of Rosé

THAI BBQ CHICKEN (GAI YANG) – HALF
Chargrilled marinated Thai BBQ chicken served with jasmine rice, Thai green papaya salad (Som Tum) & Nam Jim sauce.

*Som Tum (Thai salad) contains chilli – please request removal if preferred.

Best paired with a glass of Sauvignon Blanc

COCONUT LIME FISH CURRY GF
Australian Blue Grenadier (Hoki) Loin in coconut milk, lime & lemongrass curry with Thai mini salad, served with jasmine rice.

Best paired with a glass of Riesling

LINGUINI SALSICCIA
Italian sausage, tomatoes, roast capsicum, caramelized onion, pumpkin & baby spinach, tossed with linguini. Finished with Grana Padano cheese.

Best paired with a glass of Tempranillo

M V

32 37

42 49

30 36

32 37

28 33

GARLIC BUTTER & WHITE WINE SEAFOOD LINGUINI
Prawns, scallops & mussels sautéed in garlic butter and a splash of white wine, tossed with linguini, cherry tomatoes, chilli flakes, onion & fresh parsley. Finished with grated Grana Padano cheese.

Best paired with a glass of Pinot Grigio

ROAST VEGETABLE LASAGNE V
Layers of oven-roasted seasonal vegetables, rich tomato basil sauce & creamy béchamel, nestled between sheets of fresh pasta. Baked until golden and topped with melted mozzarella & parmesan. Served with rocket salad.

Best paired with a glass of Pinot Gris

WALDORF SALAD V GF
Classic Waldorf salad with apples, grapes, walnuts, lettuce & celery in a creamy mayonnaise dressing.

Best paired with a glass of Chardonnay

MANGO & MACADAMIA SALAD V GF
Mango, macadamia, tomato, red onion, rocket & lettuce with an orange mustard dressing.

Best paired with a glass of Fiano

ADD EXTRAS

Sea Salt & Cracked Black Pepper Calamari \$6
Grilled Chicken \$5 | Anchovies \$3 | Prawns \$9

M V

32 37

26 31

16 21

18 23

PREMIUM GRILL SELECTION

DIAMANTINA MB9 WAGYU RUMP 500G GF
Served with black truffle mashed potato, asparagus & grilled honey-herb baby carrot.

Best paired with a glass of Cabernet Sauvignon

DIAMANTINA MB9 WAGYU SIRLOIN 300G GF
Served with black truffle mashed potato, asparagus & grilled honey-herb baby carrot.

Best paired with a glass of Shiraz

80 85

87 92

SAUCE & GRAVY \$3
Gravy | Pepper | Diane | Mushroom | Garlic Cream GF
Gravy GF | Red Wine Jus GF

STEAK TOPPERS
Seafood Topper GF \$14
Prawns & calamari with white clams in a garlic cream sauce

Sea Salt & Cracked Black Pepper Calamari \$6
Avocado & Hollandaise Sauce GF \$6 | Beer-Battered Onion Rings \$6

TASTING TOWERS

MEXICAN SHARE TOWER
Build your own nachos & tacos: bowl of corn chips, soft & hard taco shells, beef mince, pulled pork & shredded BBQ chicken strips. Includes corn salsa salad, shredded lettuce, grated Mexican cheese, cheese sauce, guacamole, salsa, sour cream, corn ribs & fresh lime wedges.

ASIAN FUSION SHARE TOWER
Spring rolls, ½ BBQ chicken, trio of bao buns, teriyaki beef skewers, yakitori, gyozas, dumplings, jasmine rice, trio of sauces (Nam Jim, peanut & ponzu) & Asian salad.

BBQ SHARE TOWER
Crispy pork belly, beef short rib, beef sausages, onion rings, corn ribs, chicken wings, pork crackle, coleslaw, mac & cheese, pickled cucumber & red onion. Served with honey soy sauce, burger sauce & aioli

SEAFOOD TOWER
Selection of natural & Kilpatrick oysters, slipper lobsters, cooked fresh prawns, golden crumbed seafood mix, salt & pepper calamari, steamed white clams, balsamic pearls, sesame seaweed & lemon wedges. Served with seafood sauce & tartare sauce.

M V

70 85

85 100

95 115

125 140

DESSERTS

CHOCOLATE PUDDING 14
Warm, rich chocolate pudding with a luscious custard sauce, perfect for dessert lovers.

BISCOFF CHEESECAKE SLICE 13
Rich Biscoff cheesecake served with whipped cream and a Biscoff cookie crumble.

PAVLOVA WITH FRESH FRUITS & CREAM 10
Light meringue dessert topped with fresh seasonal fruits and whipped cream.

Have a dietary requirement or allergy? See our friendly staff, as dishes can be altered to suit your needs.

GF Gluten Free DF Dairy Free V Vegetarian VE Vegan

DAILY SPECIALS

ONLY AVAILABLE FOR LUNCH

11:30 TO 2PM

MV

CATCH OF THE DAY

A selection of golden-crumbed seafood served with chips and tartare sauce.

2022

CRUMBED STEAK

Golden crumbed MB2+ Black Angus steak with chips, salad & gravy.

2022

CHICKEN SCHNITZEL

Crispy panko-crumbed chicken schnitzel served with chips, salad & gravy.

2022

MONGOLIAN BEEF STIR-FRY

Marinated beef wok-tossed with Asian vegetables, kai Lan, capsicum & onion, served with steamed rice.

2022

ROAST OF THE DAY

Traditional roast served with Yorkshire pudding or pork crackling, home-style vegetables & gravy. Please see staff for today's selection

2022

CHEF'S LUNCH SPECIAL

Ask our team about today's chef-inspired creation.

1921