TASMANIA GOLF CLUB

Entree

Garlic Pide	\$10	Cheesy Garlic Pide	\$10.50
Crispy House- Made Arancini (3) Chef's risotto balls, crumbed and golden-fried (see specials menu for today's flavour)	\$15.50	Battered Mushrooms (V, G/F, VEG) In a turmeric and herb batter served with dre leaves, fresh tomato and a drizzle of carmeli balsamic glaze.	
Gunpowder Chicken Wings (G/F) Crispy fried chicken wings dusted with out hot spice blend	\$15.50	Szechuan Salt and Pepper Squid (G/F) \$16 Flash fried squid tossed through mixed salad leaves, served with cashew nuts and a black bean and fresh lime dressing	
Asian-style Sticky Lamb Ribs (G/F) Slow cooked lamb ribs, served with a palm sugar, star anise, and lemongrass sauce, served with rice	\$16.50	Entree Grazing Plate A great selection of TGC entrees, arancini, o wings, tempura mushrooms, salt and pepper and sticky lamb ribs	

<u>Main</u>

S/L

S/L

Crumbed or Seared Scallops

\$20/\$34

\$26

Panko crumbed Tasmanian scallops served with chips and salad or vegetables

Grilled Chicken Breast (G/F)

Served with chips and salad or vegetables and a choice of sauce.

Battered Mushrooms (V, G/F, VEG) \$24

In a turmeric and herb batter served with dressed leaves, fresh tomato and a drizzle of carmelised balsamic glaze.

300g Scotch Fillet Steak (G/F)

\$40

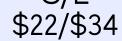
Cooked to your liking, served with chips and salad or vegetables and a choice of sauce

Garlic and Chilli Prawns (G/F)

\$30

Cooked in a creamy garlic and fresh chilli sauce, served with basmati rice and salad

Crumbed or Seared Fish of the Day



Today's fresh local fish served with chips and salad or vegetables.

Chicken Parmigiana

\$28

Tender chicken breast crumbed to order, topped with sugo sauce, ham, and cheese.

Fire Roasted Vegetable Stack (Vegan) \$24

Char-grilled vegetables with chat potatoes and topped with a balsamic glaze

Roast of the Day (G/F)

S/L \$19/\$27

Chefs' choice of roast served with roast potatoes, steamed vegetables and condiments.

Salt and Pepper Squid (G/F)

\$30

Flash fried, tossed with roasted cashews, salad leaves, and a lime and black bean dressing, served with chips and salad.

