

# Opening Hours

## LUNCH

Monday to Friday  
11.30am to 2.30pm

Saturday & Sunday  
12pm to 3pm

## DINNER

Monday to Thursday & Sunday  
5.30pm to 8.30pm

Friday & Saturday  
5pm to 9pm

## ADDRESS

41, Croydon St, Cronulla

## BOOKINGS CALL OR TEXT ON:

0413 573 466

\$50 refundable booking fee  
for table of 12 or more

## NOTE:

Check out the blackboard for chef's specials.  
Any allergens or dietary requirements please consult the chef before you order.

Neither Club Cronulla nor any of its related bodies make any guarantee that traces of shellfish, dairy products, gluten or nuts are not included in some dishes.

All card transactions incur 1.2% surcharge & American Express 2.2% surcharge.  
10% surcharge on public holidays.

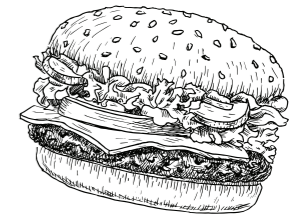
## PLATES TO SHARE

	M	V
<b>RUSTIC GARLIC BREAD</b> add cheese \$2	\$8	\$10
<b>CHICKEN SPRING ROLLS</b> w. sweet chilli sauce	\$12	\$14
<b>FLASH FRIED SALT &amp; PEPPER SQUID (GF)</b> tossed with chilli and shallots, w. aioli	\$16	\$18
<b>ARANCINI (VG)</b> mushroom, pumpkin, truffle w. tomato chutney	\$15	\$17
<b>VIETNAMESE STYLE FRIED CHICKEN WINGS (GF)</b> w. lime mayo	\$16	\$18
<b>CHILI GARLIC PRAWNS (GFO)</b> cooked in napoli sauce w. sourdough	\$18	\$20
<b>FORTY ONE GRILL PLATTER (GFO)</b> lamb souvlaki, spanish chorizo, haloumi, pitta bread & dips	\$23	\$25

## From the Pan

	M	V
<b>THAI GREEN CHICKEN CURRY (GF)</b> bok choy, bamboo shoots, jasmine rice	\$18	\$20
<b>SHETTY'S INDIAN BEEF CURRY (GF)</b> tender beef, potato, spinach w. jasmine rice, pappadum, chutney	\$25	\$27
<b>HOUSE MADE BEEF &amp; MUSHROOM POT PIE</b> 24 hour stout soaked beef chuck served with creamy mash, peas, gravy	\$26	\$28
<b>SLOW COOKED LAMB SHANK (GF)</b> creamy mash potato, gremolata, beans	\$26	\$28
<b>PUTTANESCA LINGUINE (VG)</b> capers, olives, red pepper, tomato, spinach, garlic	\$22	\$24
<b>CARBONARA</b> linguine, bacon, mushroom, garlic, cream sauce	\$22	\$24
<b>CHICKEN PESTO</b> rigatoni, sundried tomato, mushroom, olives, kale, creamy pesto sauce	\$24	\$26
<b>PRAWN LINGUINE</b> cherry tomato, garlic, chilli, spinach, white wine	\$27	\$30

## BURGERS & SCHNITZEL



(gluten free buns +\$1)

	M	V
<b>SHINTY BURGER</b> crumbed chicken breast, lettuce, tomato, caramel onion, cheese, aioli, w. chips	\$20	\$22
<b>CHEESEBURGER</b> angus patty, gem lettuce, pickles, american cheese, caramel onion, ketchup, w. chips	\$20	\$22
<b>AUSSIE CLASSIC BURGER</b> angus patty, maple bacon, gem lettuce, american cheese, beetroot, tomato, caramel onion, bbq sauce, w. chips	\$24	\$26
<b>STEAK SANDWICH</b> marinated rump, baby spinach, cheese, beetroot relish, bbq mushroom & onion, tomato, sourdough, aioli, w. chips	\$22	\$25
<b>BUTTERNUT FALAFEL BURGER (VG)</b> gem lettuce, beetroot relish, tomato, spanish onion, garlic sauce, w. chips	\$22	\$24
<b>PANKO CRUMBED CHICKEN SCHNITZEL</b> w. chips, salad, any sauce	\$24	\$26
<b>PARMIGIANA CHICKEN SCHNITZEL</b> topped with mushroom, spinach, napoli sauce, cheese, w. chips, salad, any sauce	\$27	\$29
<b>BOSCAIOLA CHICKEN SCHNITZEL</b> crumbed chicken topped with creamy bacon & mushroom sauce, w. chips, salad	\$27	\$29
<b>GARLIC PRAWN TOPPER SCHNITZEL</b> crumbed chicken topped with creamy pepper garlic prawns, w. chips, salad	\$27	\$30



## SALADS

	M	V
<b>VILLAGE GREEK SALAD (VG, GF)</b> tomato, cucumber, red onion, capsicum, olives, fetta, house dressing	\$18	\$20
<b>PUFF &amp; PUFF CAULIFLOWER SALAD (VG)</b> kale, roast cauli, candied walnuts, cranberries, crumbled fetta, puffed grains, honey yoghurt dressing	\$22	\$24
<b>HALOUMI &amp; PUMPKIN (VG, GF)</b> spinach, dried apricot, edamame, pepitas, cherry tomato, green dressing, vincotto	\$22	\$24

**Add On - Grilled Chicken \$6 | Lamb Souvlaki (2) \$7  
Grilled Haloumi \$5**

# SEAFOOD

	M	V
<b>BEER BATTERED FLATHEAD FILLETS</b> chips, salad & tartare sauce	\$24	\$26
<b>SIZZLING GARLIC PRAWNS (GFO)</b> white wine, chili, napoli sauce w. salad & sourdough	\$28	\$31
<b>CREAMY GARLIC PRAWNS (GF)</b> white wine & cream reduction w. jasmine rice & salad	\$28	\$31
<b>QLD BARRAMUNDI FILLET (GF)</b> bok choy, peas, fried shallots, jasmine rice, creamy curry sauce	\$31	\$34
<b>LEMON SOLE (GFO)</b> grilled flour dust sole, tomato butter sauce, capers w. chips, salad	\$30	\$33

## FROM THE GRILL

For steaks & chicken choose from chips & salad, or mash & veg. Choose a sauce.

	M	V
<b>250GM ANGUS RUMP STEAK (GF)</b>	\$29	\$32
<b>300GM GRAIN FED SCOTCH FILLET (GF)</b>	\$36	\$39
<b>400GM NOLAN T-BONE STEAK (GF)</b>	\$39	\$42
<b>CAJUN CHICKEN BREAST (GF)</b>	\$23	\$26
<b>SURF &amp; TURF (GF)</b> angus rump topped w. creamy pepper garlic prawns	\$35	\$39
<b>LAMB SOUVLAKI PLATE (GFO)</b> feta chips, greek salad, pita bread, garlic sauce	\$30	\$33

## SAUCES

GRAVY / PEPPER / CREAMY MUSHROOM /  
DIANE / BEARNAISE (ALL GF)

## SIDES

<b>BOWL OF CHIPS W. AIOLI</b>	\$9	\$11
<b>ASSORTED VEGETABLES</b>	\$8	\$10
<b>CREAMY MASH POTATO</b>	\$7	\$9
<b>GARDEN SALAD</b>	\$10	\$12
<b>SPICY POTATO WEDGES</b> w. sweet chili, sour cream	\$12	\$14

# EXPRESS LUNCH

M \$17 | V \$19

MONDAY TO FRIDAY

not available during public holidays & special events

### CHICKEN STIR FRY (GF)

w. peanut sauce, greens, capsicum, red onion, jasmine rice

### PANKO CHICKEN SCHNITZEL

w. chips, salad, gravy

### THAI GREEN CHICKEN CURRY (GF)

bok choy, bamboo shoots, jasmine rice

### GRAIN FED RUMP STEAK (GF)

w. chips, salad, gravy or pepper sauce

### LINGUINE CARBONARA

bacon, mushroom, white wine, cream, parmesan

### CHESSEBURGER W. CHIPS

angus patty, lettuce, american cheese, beetroot, pickles, tomato sauce

## KIDS M\$13 | V\$15

HALF CHICKEN SCHNITZEL w. chips

BATTERED FISH & CHIPS w. tomato sauce

LINGUINE NAPOLITANA

CHEESEBURGER w. chips

angus patty, cheese, tomato sauce

12 YEARS AND UNDER

# DINNER Specials

## MONDAY

ANY PASTA \$20 | \$22

w. side of garlic bread

## TUESDAY

GRILLED BARRAMUNDI FILLET \$19 | \$22

w. chips, salad

## WEDNESDAY

CHICKEN SCHNITZEL \$19 | 22

or schnitzel with any topping w. chips, salad

## THURSDAY

GRAIN FED RUMP STEAK \$19 | \$22

w. chips, salad, any sauce

## SUNDAY (lunch & dinner)

CHEF'S ROAST \$25 | \$27

served with seasonal veg, yorkies, sauce

Not available on public holidays & special events

## Dessert

VANILLA GELATO (2 SCOOP)

w. chocolate or strawberry topping

ESPRESSO CRÈME BRULEE (GF)

w. almond brittle, fruits

APPLE CRUMBLE TART

w. vanilla bean ice cream, berry coulis

STICKY TOFFEE PUDDING

w. vanilla gelato, candied walnuts



	M	V
VANILLA GELATO (2 SCOOP)	\$6	\$7
ESPRESSO CRÈME BRULEE (GF)	\$14	\$16
APPLE CRUMBLE TART	\$14	\$16
STICKY TOFFEE PUDDING	\$14	\$16