

Kitchen Hours

LUNCH

Monday to Friday
11.30am to 2.30pm

Saturday & Sunday
11.45am to 3pm

DINNER

Monday to Thursday
5.30pm to 8.30pm

Friday & Saturday
5pm to 9pm

Sunday
5pm to 8.30pm

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.

SMALL PLATES

	M	V
RUSTIC GARLIC BREAD add cheese 2	8	10
HOUSE MADE FOCACCIA (VG) w. olive dip	10	12
TANDOORI CHICKEN SKEWERS (GF) pickled red onion, mint chimichurri, garlic sauce	16	18
SALT & PEPPER SQUID (GF) tender squid flash fried, szechuan salt, aioli	18	20
PORK BELLY BITES twice cooked belly, asian glaze, crispy shallots	20	23
ARANCINI (VG) corn, spinach, semidried tomato, fermented chilli & cheese sauce	16	18
FORTY ONE GRILL PLATTER (GFO) lamb souvlaki, spanish chorizo, haloumi, pita bread & dips	24	26

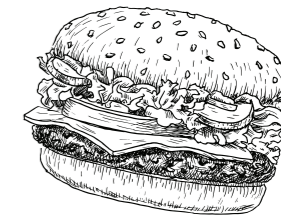
Mains

	M	V
GREEN THAI CHICKEN CURRY (GF) poached chicken, asian greens, jasmine rice	20	22
BEER BATTERED FLATHEAD FILLETS chips, salad & tartare sauce	25	26
CREAMY GARLIC PRAWNS (GF) white wine & cream reduction w. jasmine rice & salad	28	31
CARBONARA linguine, bacon, mushroom, garlic, cream sauce	22	24
PRAWN LINGUINE cherry tomato, garlic, chilli, spinach, white wine	28	30
POTATO GNOCCHI smashed peas, pumpkin, broccoli, pinenuts, pesto cream	25	28

CHEF'S FAVOURITES

	M	V
CHILLI GARLIC PRAWNS (GFO) white wine, napoli sauce w. salad & focaccia	28	31
SHETTY'S INDIAN BEEF CURRY (GF) tender beef, potato, spinach w. jasmine rice, pappadum, chutney	26	29
HOMEMADE BEEF & GUINNESS POT PIE slow cooked beef with mushrooms and carrot, buttered mash, mushy peas	26	29
BARRAMUNDI FILLET (GF) pumpkin caponata, dill & potato pavé, winter greens	32	34
LEMON SOLE (GFO) grilled flour dust sole, tomato butter sauce, capers w. chips, salad	34	36

BURGERS & SANDWICHES



	M	V
<i>All served with chips</i> <i>(gluten free buns +2)</i>		
GRILLED CHICKEN BURGER marinated chicken breast, tomato, lettuce, cheese, pickles, aioli	22	24
CHEESEBURGER angus patty, lettuce, pickles, american cheese, grilled onion, ketchup	22	24
BUTTERNUT FALAFEL BURGER (VG) oak lettuce, tomato, sumac onion, beetroot relish, garlic sauce	22	24
STEAK SANDWICH marinated tender steak, baby spinach, cheese, beetroot relish, bbq mushroom & onion, tomato on focaccia	24	25
CHICKEN SCHNITZEL SANDWICH crumbed breast, avocado, slaw, pesto, pickled onion, garlic aioli	24	26

Schnitzels

	M	V
PANKO CRUMBED CHICKEN SCHNITZEL w. chips, salad, any sauce	24	27
<i>Add On – Creamy Pepper Prawns 6</i>		
PARMIGIANA CHICKEN SCHNITZEL topped with smoked ham, mozzarella, napoli sauce, w. chips, salad, any sauce	28	30
BOSCAIOLA CHICKEN SCHNITZEL crumbed chicken topped with creamy bacon & mushroom sauce, w. chips, salad	28	30

HEALTHY BOWLS

	M	V
VILLAGE GREEK SALAD (VG, GF) tomato, cucumber, red onion, capsicum, olives, feta, house dressing	20	22
AVOCADO & CRISPY GRAIN (VG, GFO) lettuce, tomato, cucumber, red onion, red radish, capsicum, red cabbage, pomegranate molasses dressing	22	24
PUMPKIN & HALOUMI SALAD (VG, GF) oak lettuce, marinated tomato & red onion, pepita, pumpkin hummus, green goddess dressing	22	24
<i>Add On – Grilled Chicken 6 Lamb Souvlaki (2) 8</i> <i>Grilled Haloumi 5 Chicken Skewers (2) 6</i>		



FROM THE GRILL

For steaks & chicken select from chips & salad, or mash & veg. Select a sauce.

	M	V
250GM BLACK ANGUS RUMP STEAK MS 2+ (GF)	30	32
250GM RIVERINE SCOTCH FILLET (GF)	38	41
PORTUGUESE CHICKEN BREAST (GF)	23	25
SURF & TURF (GF) angus rump topped w. creamy garlic pepper prawns	35	39
LAMB SOUVLAKI PLATE (GFO) feta chips, greek salad, pita bread, garlic sauce	30	33

SAUCES

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

SIDES

BOWL OF CHIPS W. AIOLI	9	11
ASSORTED VEGETABLES	8	10
CREAMY MASH POTATO	7	9
GARDEN SALAD	10	12
SWEET POTATO FRIES w. aioli	12	14

Dessert



	M	V
VANILLA GELATO (2 SCOOPS) w. chocolate or strawberry topping	6	7
APPLE CRUMBLE TART w. vanilla bean ice cream, berry coulis	14	16
BRIOCHE BREAD & BUTTER PUDDING glazed cherries, vanilla ice cream	14	16

DESSERT & Coffee 12



GF- gluten free | VG- vegetarian | GFO- gluten free option

EXPRESS LUNCH
M 17 | V 20

MONDAY TO SATURDAY

not available during public holidays & special events

TANDOORI CHICKEN SKEWERS (GFO)

w. pita bread, garlic sauce, chips or salad

PANKO CHICKEN SCHNITZEL

w. chips, salad, gravy

GRAIN FED RUMP STEAK (GF)

w. chips, salad, gravy or pepper sauce

LINGUINE CARBONARA

bacon, mushroom, white wine, cream, parmesan

THAI GREEN CHICKEN CURRY (GF)

w. asian greens, jasmine rice

KIDS M13 | V15

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 20 | 22

w. chips, salad

WEDNESDAY

CURRY OF THE DAY 20 | 22

w. jasmine rice

THURSDAY

GRAIN FED RUMP STEAK 20 | 23

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