

## SMOOTHIES

**PEANUT BUTTER & BANANA SMOOTHIE** ° 12.0  
banana, peanut butter, cacao, honey & almond milk. (VO, GF)

**MANGO SMOOTHIE** ° 12.0  
mango, coconut milk, yoghurt & honey. (VG, GF)

## MILKSHAKES

(MILKSHAKES SERVED WITH MALT)

Vanilla	10.0
Strawberry	10.0
Nutella	10.0
Salted Caramel	10.0
Espresso	10.0
Chocolate	10.0
Alternative milks	+1.5

## COFFEE

BY INGLEWOOD COFFEE ROASTERS

Single Origin Espresso	4.5
Single Origin Long Black	4.7
Sunset Blvd with milk	5.2

Turmeric Latte	6.0
Matcha Maiden Latte	6.0
Mocha	5.2
Hot Chocolate	5.2
Prana Chai	7.0

Iced Coffee	8.0
with ice cream ° 8.5	
Iced Chocolate	8.0
with ice cream ° 8.5	

Cold Brew	6.0
Batch Brew	6.5

Decaf	+1.0
Alternative Milks	+1.0

## TEA

TEA BY CHAMELLIA

English Breakfast	4.8
Earl Grey	4.8
Gunpowder Green	4.8
Lemongrass & Ginger	4.8
Peppermint	4.8

No split bills on weekends and public holidays.  
No alterations to menu items.

GF ° Gluten Free GFO ° Gluten Free Option  
VG ° Vegetarian VGO ° Vegetarian Option  
V ° Vegan VO ° Vegan Option  
N ° Contains Nuts

## ALCOHOL

<b>MIMOSA</b>	10.0
Prosecco & orange juice.	

<b>CLUBHOUSE BLOODY MARY</b>	14.0
Vodka, sriracha, worcestershire sauce, tomato juice and tabasco garnished with rosemary.	

<b>CLASSIC APEROL SPRITZ</b>	14.0
Prosecco, aperol & soda water.	

<b>ESPRESSO MARTINI</b>	15.0
Sunset Blvd espresso shot, vodka & Kahlua.	

Victoria Bitter	7.5
Single Fin Summer Ale	9.0
Somersby Apple Cider	9.0

Plus & Minus Zero Alcohol Prosecco	7.0
Tread Softly Prosecco	9 / 34
Barnsworth Blanc de Blancs Brut	9 / 34
The Hare & The Tortoise Pinot Gris	10 / 38
The Hero of Zero Sauvignon Blanc	10 / 38
Tread Softly Rosé	9 / 34
Farm Hand Organic Rosé	9 / 34
Elephant In The Room Pinot Noir	9 / 34
Bleeding Heart Shiraz	9 / 34

Vodka, Lime & Soda	10.0
Gin & Tonic with lime	11.0

## DRINKS

<b>BOBBY PREBIOTIC SOFT DRINK</b>	4.5
Cola, Berry	

Coke, Diet Coke, Coke Zero, Sprite	4.0
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Drinking Coconut	7.5
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Complimentary Sparkling Water

## JUICES

Orange Juice	7.0
Mango Juice	7.0
Apple Juice	6.5

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

10% surcharge on weekends.  
20% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

## FOOD

<b>TOAST</b> °	9.9
sourdough, multigrain or fruit toast with your choice of preserves.	
Gluten Free + 2.2   Nutella (N) +1.0	

<b>EGGS ON TOAST</b> °	14.0
free range eggs your way.	

<b>STRAWBERRY &amp; GRANOLA ACAI BOWL</b> °	19.9
choice of peanut butter or nutella, acai, strawberry, banana, coconut, cocoa nibs & granola. (VG, N)	

<b>BLUEBERRY &amp; BANANA ACAI BOWL</b> °	19.9
peanut butter, acai, blueberry, banana, coconut, hemp seeds & buckwheat granola. (V, VG, N, GF) Add Nutella (N) + 3.0	

<b>CHAKRA CHIA PUDDING</b> °	20.5
COYO, peanut butter, buckwheat granola, blue tea chia, strawberry, kiwi, beetroot powder, sunflower seeds, pumpkin seeds & blueberries. (V, VG, GF, N)	

<b>GOJI NUT CRUNCH PORRIDGE</b> °	20.5
cherry labneh, figs, quinoa, buckwheat goji nut crunch & maple syrup. (VG, N)	

<b>BLOSSOM HOTCAKES</b> °	22.0
salted caramel, strawberries, vanilla mascarpone, dark chocolate meringue & raspberry curd. (VG) Add bacon + 4.0	

<b>GREEN BREAKFAST BOWL</b> °	22.0
quinoa, avocado, kale, haloumi, yoghurt, black dukkah, pita chips & a poached egg. (N, VG, GFO) Add salmon or mushrooms + 4.0	

<b>CHILLI SCRAMBLED EGGS</b> °	23.0
bacon, chilli, coriander, Vietnamese mint, cherry tomatoes, parmesan & fried shallots served on sourdough. (VGO, GFO) Add potato rosti + 3.5	

<b>AVO &amp; FETA SMASH</b> °	21.5
pomegranate, black sesame, feta, chilli & beetroot powder on thick cut multigrain. (GFO, VO, VG)	
Add poached egg + 3.0   Add bacon + 4.0	
<b>VEGAN OPTION</b> °	21.5
with vegan feta. (V)	

<b>MOJO BENNY</b> °	23.0
Cuban pulled pork, cheddar cornbread waffle, guacamole & chipotle hollandaise with two poached eggs. Add mushrooms + 4.0	

<b>SEEDED SMASHED PEAS</b> °	22.5
feta, pumpkin seeds, linseeds, pinenuts, chilli, haloumi, beetroot hummus & a poached egg on sourdough. (N, VG, GFO) Add bacon + 4.0	

<b>BURRATA CHEESE</b> °	22.5
pepita pesto, peach crisps, figs, heirloom tomatoes, fried basil, beetroot, mint & chilli oil on sourdough. (VG, GFO) Add bacon + 4.0	

<b>BRAISED LAMB ROLL</b> °	19.5
pickled cucumber, dill, cabbage & harissa mayo on a white roll. Add chips + 4.5	

<b>SMASHED CHICKPEA ROLL</b> °	15.0
green tahini slaw, mushroom & beetroot hummus on a white roll. (V, VG)	
Add chips + 4.5	

<b>BEEF BURGER</b> °	26.5
BBQ glaze, bacon, fried onions, lettuce, smoked cheese, tomato, burger sauce & mustard on a potato bun with rosemary seasoned chips & your choice of shake.	

<b>CHICKEN SCHNITZEL ROLL</b> °	19.5
parmesan herb crumbed chicken breast, shredded iceberg lettuce, mayo & smoked cheese in a soft white roll.	
Add chips + 4.5	

<b>MISO GINGER SALMON</b> °	25.0
grilled salmon, sautéed kale, broccolini, sugar snaps, edamame, avocado hummus, fried enoki & black sesame. (GF)	

<b>CAULIFLOWER &amp; BRAISED LAMB SALAD</b> °	24.0
with pomegranates, pistachios, kale, sumac & middle eastern labneh. (N)	

<b>CALIFORNIA SALAD</b> °	24.0
red quinoa, kale, red cabbage, walnuts, pepitas, sweetcorn, carrot, sunflower seeds, parmesan, kidney beans, pomegranates, beetroot hummus & spiced ginger dressing. (GF, VG, VO, N)	
Add chicken, tuna or haloumi + 4.5	

## SIDES

Haloumi (VG, GF)	5.5
Bacon (GF)	5.5
Hash Browns (VG, V) Potato Rosti (VG)	5.5
Smashed Avocado & Feta (GF, VO)	6.0
Roast Tomato (GF, V)	5.0
Chipotle Hollandaise (VG)	4.5
Tomato Relish (VG)	4.5
Mushrooms (VG, GF, V)	5.0
Smoked Salmon (GF)	6.0
Avocado (VG, GF, V)	5.5
Black Dukkah (N)	3.3
Extra Egg (VG, GF)	3.8
Feta (VG, GF) / Vegan Feta (VG, GF, V)	4.5
Chips with Aioli (VG)	10.0

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