

ENTREES



V • GARLIC BREAD \$12

V • GARLIC & CHEESE BREAD \$13



V • BRUSCHETTA \$17
Diced tomato, red onion and basil on toasted garlic baguette drizzled with Italian balsamic reduction

V • PUMPKIN & SAGE ARANCINI \$18
Home-made arancini balls served on a bed of mixed salad leaves. Dressed in a honey mustard dressing. Served with Sriracha aioli and shaved Grano Padano.



GF • WARM CALAMARI SALAD \$18
Grilled calamari strips marinated in garlic and parsley served with a mixed salad leaves, tomato, red onion, basil and orange pieces salad. Dressed with a honey mustard dressing.

SALADS



V • MEDITERRANEAN SALAD \$15
Cos lettuce, cherry tomatoes, capsicum, croutons, red onion, olives and parmesan. Dressed in a honey balsamic vinaigrette.

• CAESAR SALAD \$26
Grilled chicken, croutons, bacon, anchovies and a boiled egg tossed through cos lettuce. Dressed with a Caesar dressing. Topped with shaved parmesan.



GF • DUCK LEG CONFIT SALAD \$26
Shredded duck Maryland, mixed salad leaves, apple, pear, avocado and red onion. Dressed in a honey mustard dressing.

DF - Dairy Free

GF - Gluten free

V - Vegetarian

252 - 254 Great Alpine Road, Myrtleford
info@clubsavoy.com.au

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HALF SERVES



- **CHICKEN PARMIGIANA** \$19
Crumbed chicken breast topped with Napoli sauce and mozzarella, served with chips and salad or vegetables

- **CHICKEN SCHNITZEL** \$19
Crumbed chicken breast served with chips and salad or vegetables. Gravy available.



- DF ● **PENNE PASTA** \$19
With your choice of Bolognese, Napoli, Aglio Olio with chilli or Amatriciana sauce. Topped with parmesan.

- DF ● **BATTERED FLATHEAD TAILS** \$19
Served with chips and salad or vegetables



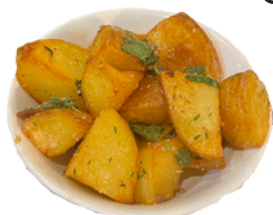
- GF/DF ● **ROAST OF THE DAY** \$19
Roast of the day topped with gravy and served with seasonal vegetables

SIDES



- V/GF/DF ● **BOWL OF VEGETABLES** \$10
Seasonal vegetables tossed through garlic, thyme and rosemary.

- V/DF ● **BOWL OF CHIPS** \$10
Served with gravy, aioli or tomato sauce



- V/GF/DF **ROASTED ROSEMARY & GARLIC POTATOES** \$9

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MAINS



- GF/DF ● **ROAST OF THE DAY** \$26
Roast of the day topped with gravy and served with vegetables.

- DF **BATTERED FLATHEAD TAILS** \$26
Served with chips and salad or vegetables, tartare and a lemon wedge.



- DF ● **SEA SALT & PEPPER CALAMARI** \$28
Calamari pieces lightly coated in sea salt and pepper seasoning. Flash fried. Served with chips and a garden salad.

- **CHICKEN PARMIGIANA** \$28
Crumbed chicken breast topped with home-made Napoli sauce and mozzarella cheese. Served with chips & salad or vegetables.



- **GRILLED BARRAMUNDI** \$30
Barramundi fillet topped with a garlic, red onion, tomato, caper, parsley, white wine and lemon sauce. Served with seasonal vegetables.

- **CHICKEN FRICASSEE** \$30
Chicken thigh cooked in a creamy white wine, garlic, sage and mushroom sauce. Served with mash & seasonal vegetables.



- **DUCK LEG CONFIT** \$35
Confit duck Maryland served with seasonal vegetables and a red wine and raspberry coulis sauce.

- DF/GF ● **300g PORTERHOUSE** \$40
*Cooked to your liking.
 Served with chips & salad or vegetables.
Please see page 2 for sauce options.*



- DF/GF ● **300g SCOTCH FILLET** \$45
*Cooked to your liking.
 Served with chips & salad or vegetables.
Please see page 2 for sauce options.*

PASTA



● PENNE WITH YOUR CHOICE OF SAUCE \$26

Home-made Bolognese, Napoli or Aglio e Olio with chilli sauce.

● FETTUCCINE AMATRICIANA \$27

Fettuccine tossed with bacon, olives, spring onion, chilli and Napoli sauce. Topped with Grano Padano.



● SPAGHETTI & MEATBALLS \$28

Spaghetti tossed in a rich beef and pork bolognese sauce with home-made meatballs. Topped with Grano Padano.

● CHICKEN & MUSHROOM GNOCCHI \$30

Home-made potato dumplings pan fried with chicken, mushrooms, ricotta cheese, garlic, white wine, porcini mushroom stock and cream. Topped with watercress.



DF ● CHILLI PRAWN FETTUCCINE \$30

Prawn cutlets, capers, fresh tomatoes and spinach tossed in a sauteed garlic, onion, chilli, white wine and Napoli sauce.



DF ● SPAGHETTI MARINARA \$32

Prawns, scallops, calamari, mussels, white fish and clams tossed in Roma tomatoes, white wine, garlic and fresh parsley.



GF ● GARLIC PRAWN RISOTTO \$35

Arborio rice tossed with prawns, spring onion and a creamy garlic sauce. Topped with watercress.

DESSERTS



● CASSATA \$10

Layers of creamy nougat and chocolate gelato, together with a delicate chantilly cream, candied fruit and strega liqueur soaked sponge.

● BACI \$10

Chocolate and hazelnut swirl topped with a whole hazelnut and covered with dark chocolate.



GF ● HOME-MADE VANILLA PANNA COTTA \$12
Served with seasonal berry coulis.

● HOME-MADE STICKYDATE PUDDING \$13
Served with Butterscotch sauce and ice-cream



DF ● BANANA FRITTER \$12
Served with ice-cream and maple syrup

GF ● HOME-MADE TORTE CAPRESE \$16
Warmed dark-chocolate dense cake served with whipped Kahlua cream.



KIDS MEALS \$13

NF ● PENNE BOLOGNESE

Penne tossed in a rich beef and pork bolognese sauce



NF ● BATTERED FLATHEAD
Served with chips

NF ● CHICKEN NUGGETS
Served with chips



ALL KIDS MEALS COME WITH A BOWL OF ICE-CREAM

Chocolate, Strawberry or Caramel topping and Sprinkles