

AMERICAN STICKY STYLE BARBECUE RIBS

Slow-cooked for 8 hours to tender perfection, our ribs are generously coated with chef's signature smoky barbecue sauce. Served with chargrilled corn ribs, crispy chips, and a fresh garden salad.

PORK RIBS

1/2 RIBS	M\$36.00/V\$39.00
FULL RIBS	M\$58.00/V\$61.00

LAMB RIBS

1/2 RIBS	M\$36.00/V\$39.00
FULL RIBS	M\$58.00/V\$61.00

PIZZA 12" PIZZA MAKE TO ORDER

TOONGABBIE SUPREME	M\$21.00/V\$24.00
Double smoked ham, pepperoni, cabanossi, mushrooms, black kalamata olives, capsicum & Spanish onion on a tomato base	
SMOKED HAM & PINEAPPLE	M\$21.00/V\$24.00
Double smoked ham with pineapple on a tomato base	
MEAT LOVERS	M\$21.00/V\$24.00
Double smoked ham, pepperoni, cabanossi, salami & Bolognese on a tomato base	
BBQ PORK & PEPPERONI	M\$21.00/V\$24.00
Tender BBQ pork, spicy pepperoni, Spanish onion, capsicum & chilli mayo	
VEGETARIAN (VE)	M\$21.00/V\$24.00
Roasted pumpkin, eggplant, capsicum, zucchini, mushrooms, avocado, tomato salsa on a tomato base & aioli	
GARLIC (VE)	M\$18.00/V\$21.00
Crushed garlic, parsley & mozzarella on a tomato base	

KIDS CORNER

ALL PRICED AT	M\$10.00/V\$13.00
CHICKEN NUGGETS WITH FRIES (6 PCS)	
BEEF CHEESE BURGER WITH FRIES	
FISH COCKTAIL WITH FRIES (3 PCS)	
SPAGHETTI BOLOGNESE WITH PARMESAN CHEESE	
MINI CHICKEN SCHNITZEL WITH FRIES	
WHY NOT UPGRADE KID'S MEAL WITH VANILLA ICE CREAM	\$3.50

DESSERT TREATS ALL DESSERT SERVED WITH FRESH CREAM

PLEASE SEE THE OUR DISPLAY FRIDGE FOR MORE SELECTIONS!

ADD VANILLA ICECREAM & FRESH FRUIT	M\$4.50/V\$5.50
VANILLA ICE CREAM A SCOOP	M\$3.50/V\$5.50
STICKY DATE PUDDING	M\$8.50/V\$11.50
with butterscotch sauce	
DOUBLE CHOCOLATE BROWNIE	M\$8.50/V\$11.50
with chocolate sauce	
CHOCOLATE LAVA PUDDING	M\$8.50/V\$11.50
with chocolate sauce	
APPLE OR CHERRY CHEESE STRUDEL	M\$8.50/V\$11.50
with caramel sauce	

HOT BEVERAGES

SHORT BLACK	M\$3.50/V\$4.50
LONG BLACK	
CUP	M\$4.50/V\$5.50
MUG	M\$5.00/V\$6.00
MACCHIATO	M\$3.50/V\$4.50
PICCOLO	M\$3.50/V\$4.50
FLAT WHITE	
CUP	M\$4.50/V\$5.50
MUG	M\$5.00/V\$6.00
CAPPUCINO	
CUP	M\$4.50/V\$5.50
MUG	M\$5.00/V\$6.00
LATTE	
CUP	M\$4.50/V\$5.50
MUG	M\$5.00/V\$6.00
CHAI LATTE	
CUP	M\$4.50/V\$5.50
MUG	M\$5.00/V\$6.00
HOT CHOCOLATE	M\$5.50/V\$6.50
POT OF TEA	M\$4.00/V\$5.00
ENGLISH BREAKFAST EARL GREY PEPPERMINT CHAMOMILE GREEN TEA	
ALTERNATIVE MILK	\$0.60
SOY ALMOND SKIM OAT LACTOSE FREE	
DECAF COFFEE OR EXTRA SHOT	\$1.00
EXTRA COFFEE SYRUPS	\$1.00
CARAMEL VANILLA	



Bombax
BRASSERIE
TOONGABBIE SPORTS CLUB



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VOTE via the eatery's unique QR code

WIN \$100 dining vouchers daily or one of two Foodie Escapes for Two valued at up to \$3,500**



SMALLER PLATE

GARLIC & HERB BREAD – 2 PCS (VE)	M\$6.00/V\$7.50
ADD CHEESE ON TOP	\$3.00
TOMATO BRUSCHETTA – 2 PCS (VE/DF/GF OPTION)	M\$14.00/V\$17.00
Rustic chopped tomatoes, Spanish onion, and fresh basil on toasted country bread, finished with a drizzle of rich balsamic glaze	
POTATO WEDGES (VE/GF)	M\$13.00/V\$16.00
Crispy fried wedges served with sour cream & sweet chili sauce	
SPICY SALT & PEPPER SQUID	M\$19.00/V\$22.00
Squid tossed in a spicy salt and pepper spice blend, flash fried and served with a fresh garden salad & zesty lemon aioli	
ADD CHIPS	\$3.50
BEEF NACHOS	M\$19.00/V\$22.00
Corn chips loaded with spicy beef sauce and melted mixed cheese, served with fresh tomato salsa, sour cream and guacamole	
FOREST MUSHROOM ARANCINI (5)(V)	M\$18.00/V\$21.00
Crispy arancini filled with a savory mix of forest mushrooms and creamy Arborio rice, served with garlic aioli	
LOADED FRIES	M\$18.00/V\$21.00
Topped with bacon, melted mixed cheese and aioli	
BURRATA CAPRESE	M\$19.00/V\$23.00
Fresh Italian burrata cheese and ripe heirloom tomatoes, drizzled with lemon infused olive oil and served with crusty toast	

SALAD & VEGETARIAN CORNER

CLASSIC CAESAR SALAD	M\$19.00/V\$22.00
Crisp baby cos lettuce, bacon bits, crunchy garlic croutons, and a perfectly poached egg, all tossed in our chef's signature dressing	
ADD GRILLED CAJUN CHICKEN (3 PCS)	\$6.00
ADD GRILLED PRAWNS (3 PCS)	\$10.00
BBQ CALAMARI GREEK SALAD (GF/DF OPTION)	M\$23.50/V\$26.50
Tender grilled baby calamari paired with kalamata olives, capsicum, red onion, capers, and feta cheese, drizzled with a tangy mustard vinaigrette	
WARM SPICED LAMB FILLET SALAD (GF)	M\$26.50/V\$29.50
Grilled spiced lamb fillet served on a bed of hearty lentils with roasted pumpkin and beetroot, finished with a lemon and mint yogurt dressing	
VEGETARIAN STACK (VE/GF OPTION/DF OPTION)	M\$22.00/V\$25.00
A stack of roasted flat mushroom, potatoes, tomato, zucchini, eggplant, pumpkin, avocado & haloumi cheese with tomato salsa & drizzled with balsamic glaze (served hot)	
VEGETABLE GRATIN (VE)	M\$22.00/V\$25.00
A medley of gourmet vegetables simmered in a tomato sugo, layered with creamy chardonnay potatoes and topped with melted mixed cheese	
CHICKEN AVOCADO & BROWN RICE BOWL (GF)	M\$23.00/V\$26.00
Tender poached chicken breast, fresh mesclun lettuce, avocado and cucumber, served with brown rice, chia seeds, and a smoky chipotle mayo, all topped with a crunchy pepita seed finish	

FROM OUR CHARGRILL

ALL STEAKS ARE WITH A CHOICE OF **TWO SIDES AND ONE SAUCE**

300GM GRAIN-FED SCOTCH FILLET	M\$37.00/V\$40.00
250GM BLACK ANGUS SIRLOIN STEAK	M\$31.00/V\$34.00
400GM ANGUS T-BONE STEAK	M\$37.00/V\$40.00
LAMB LOIN FILLET	M\$35.00/V\$38.00
SIDES FRIES GARDEN SALAD SEASONAL VEGGIES ROASTED POTATOES BUTTERED MASH	
SAUCE CREAMY MUSHROOM GREEN PEPPERCORN DIANE BERNAISE CHIMICHURRI CAFÉ DE PARIS BUTTER	
ADD EXTRA SAUCE	M\$2.50/V\$3.50

SIDES

STEAMED VEGETABLES (VE/VG/GF/DF)	M\$10.50/V\$12.50
BUTTERED MASH (VE/GF)	M\$9.50/V\$11.50
FRIES (VE)	M\$7.50/V\$9.50
GARDEN SALAD (VE/VG/GF/DF)	M\$4.50/V\$6.50
STEAMED RICE (VE/VG/GF/DF)	M\$2.00/V\$3.00
FRIED EGG	M\$2.00/V\$4.00
ALL KINDS OF SAUCE	M\$2.50/V\$3.50

M MEMBER'S PRICE | V VISITOR'S PRICE | GF GLUTEN FREE | DF DAIRY FREE | VE VEGETARIAN | VG VEGAN

CLASSIC FAVOURITES

CHICKEN SCHNITZEL	M\$24.00/V\$27.00
Golden panko-crust chicken breast, served with a fresh garden salad, fries, and rich gravy	
WHY NOT UPGRADE TO HAM PARMIGIANA	\$4.00
HAM & PINEAPPLE PARMIGIANA	\$5.00
BEER BATTERED FISH & CHIPS	M\$24.00/V\$27.00
Crispy beer-battered fish fillets, served with a fresh garden salad, fries and tangy tartare sauce	
HERBS CRUSTED LAMB CUTLETS (2 PIECES)	M\$28.00/V\$31.00
Tender lamb cutlets coated in a crispy herb crumb, served stacked upon a bed of roasted garlic potato purée, with broccolini, roasted beetroot purée, and a vibrant rocket and pine nut pesto	
BRAISED LAMB SHANK (DF)	M\$24.50/\$27.50
Tender slow-cooked lamb shank infused with roasted garlic, rosemary, and a rich tomato sauce, served with creamy buttered mash and seasonal vegetables	
TOP UP EXTRA SHANK	M\$13.50/V\$16.50
ROAST OF THE DAY	
Succulent roast of the day, served with seasonal steamed vegetables, perfectly roasted potato and pumpkin, finished with house made gravy	
SMALL	M\$18.00/V\$21.00
LARGE	M\$23.00/V\$26.00

SEAFOOD

FISH OF THE DAY (GF)	M\$33.50/V\$36.50
Herb-crust fish fillet served with tender broccolini, roasted potatoes, sweet pumpkin, and a rich tomato butter coulis	
FISHERMANS BASKET	M\$28.50/V\$31.50
Crispy fried scallops, tempura prawns, battered fish, and tender calamari, served with a fresh garden salad, golden fries, and a zesty lime aioli	
TOMATO GARLIC KING PRAWNS (9PCS)	M\$30.00/V\$33.00
Succulent sautéed king prawns in a fragrant garlic, tomato, and white wine sauce, served with aromatic rice	
SEAFOOD RISOTTO	M\$32.00/V\$35.00
Creamy risotto featuring tender barramundi, mussels, king prawns, scallops, and calamari, all finished in a velvety garlic, chive, and white wine sauce	

ASIAN INSPIRATIONS

MOO YANG	M\$25.50/V\$28.50
Chargrilled, tender pork marinated in smoky BBQ spices, served with a fresh garden salad, warm roti, and a sweet & tangy tamarind dipping sauce	
NASI GORENG	M\$24.00/V\$27.00
Indonesian-style fried rice with succulent prawns, tender chicken, garlic, and sweet soy sauce (kecap manis), topped with a perfectly fried egg	
MASSAMAN BEEF CURRY (DF)	M\$24.00/V\$27.00
Tender beef slow cooked in a fragrant, mildly spiced curry, served with steamed rice and warm roti	
MALAY SATAY CHICKEN	M\$24.00/V\$27.00
Stir-fried chicken breast with capsicum and onion, tossed in our chef's signature satay sauce. Served with steamed rice and crispy prawn crackers.	

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PASTA

SQUID INK SPAGHETTI ARRABIATA	M\$20.00/V\$23.00
Silky squid ink spaghetti tossed with kalamata olives, chili, and a fragrant herb-infused sugo, finished with shavings of Parmesan cheese	
SPAGHETTI BOLOGNESE	M\$20.00/V\$23.00
Classic spaghetti tossed in a rich, slow-cooked tomato and premium beef ragù, finished with shaved Parmesan cheese	

IN BETWEEN ALL SERVED WITH FRIES

WAGYU BEEF BURGER	M\$21.00/V\$24.00
Juicy grilled Wagyu beef patty topped with melted tasty cheese, bacon, fried egg, lettuce, tomato and smoky BBQ sauce, in a soft brioche bun	
CLASSIC ANGUS STEAK SANDWICH	M\$21.00/V\$24.00
Chargrilled, grain-fed Angus steak topped with melted tasty cheese, fresh lettuce, tomato, and smoky BBQ sauce served on toasted Turkish bread	
SOUTHERN CHICKEN TURKISH	M\$20.00/V\$23.00
Southern-fried chicken fillet paired with melted tasty cheese, fresh lettuce, creamy coleslaw, and zesty Chipotle mayo served on toasted Turkish bread	
SUNRISE BURGER	M\$20.00/V\$23.00
Crispy bacon, fried egg, golden hash brown, and smoky BBQ mayo, all stacked on a soft brioche bun	
OPTION: GRILLED HALOUMI CHEESE	\$4.00
DAILY ROAST ROLL	M\$16.50/V\$19.50
Tender slices of our daily roasted meat, drizzled with rich gravy, served in a toasted Turkish bun with a side of golden chips	