



Bombax Brasserie

TOONGABBIE SPORTS CLUB



SMALL PLATE

Garlic & Herb Bread - 2 pcs (VE) (VG) M\$6.5 / V\$9.5

Add cheese on top +\$3
Add bacon & cheese on top +\$5.5

Buffalo Wings 500g (GF) M\$21.5 / V\$24.5

Half kilo chicken wings, buffalo glaze & Ranch sauce

Tomato Bruschetta - 2 pcs (VE) (VG) (DF) (GF Option) M\$14 / V\$17

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 / V\$16

Crispy fried wedges served with sour cream & sweet chilli sauce

Beef Nachos (DF Option) (GF) M\$20 / V\$23

Corn chips loaded with spicy black Angus beef sauce, topped with melted mixed cheese, Pico De Gallo, sour cream & guacamole

Corn Ribs (VE) (VG Option) (DF Option) (GF) M\$18 / V\$21

Crispy fried corn ribs served with parmesan & chipotle mayo

Salt & Pepper Squid (I) (DF) M\$20 / V\$23

Crunchy spiced squid with lime aioli

Vegetarian Empanada (VE) (VG) M\$18 / V\$21

Crisp fried corn, beans & capsicum turnover, Cajun aioli

FROM THE GARDEN

Classic Caesar Salad M\$19 / V\$22

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 +\$8

Add grilled prawns (I) 3 pcs +\$11

Brasserie Bowl (VG Option) (DF) (GF) M\$19 / V\$22

Cos lettuce, brown rice, slaw, avocado, edamame, cherry tomato, beetroot, cucumber, pepita & spicy sriracha mayonnaise

Add grilled Cajun chicken 3 pcs +\$8

Add grilled prawns (I) 3 pcs +\$11

Thai Beef Salad (DF) (GF) (N) M\$25 / V\$28

Grilled black Angus beef served on a bed of mesclun leaf, cherry tomato, cucumber, coriander, Spanish onion, peanuts dressed with chef's Nam Jim dressing

Vegetarian Stack (VE) (VG Option) (DF Option) (GF Option) M\$24 / V\$27

A stack of roasted flat mushroom, chat potato, zucchini, eggplant, pumpkin, avocado & halloumi cheese with tomato salsa & drizzled with balsamic glaze (served hot)

Warm Pumpkin & Kale Salad (VE) (VG Option) (GF) (N) M\$18 / V\$21

Roasted pumpkin, semi dried tomato, kale, walnuts, sunflower seeds, Chardonnay vinaigrette dressing & Tzatziki sauce

MAINS

Braised Lamb Shank (DF Option) M\$27 / V\$30

5-hr slow-cooked lamb shank infused with roasted garlic, rosemary, and a rich Tuscan sauce, served with creamy buttered mash and seasonal vegetables
Extra shank +M\$15 / V\$18

Chicken Schnitzel M\$24 / V\$27

Golden panko-crusted chicken breast, served with a fresh garden salad, fries, and rich gravy
Upgrade to ham parmigiana +\$4
Upgrade to ham & pineapple parmigiana +\$5

Beef Osso Bucco (DF Option) M\$35 / V\$38

Braised grass-fed Osso Bucco in a rich bourguignon sauce, served with creamy polenta & bok choy

American Style Sticky BBQ Pork Ribs (DF) (GF)

Half ribs M\$38 / V\$40

Full ribs M\$60 / V\$63

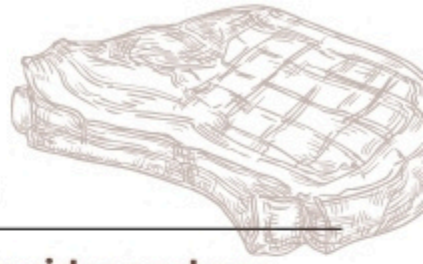
Slow-cooked for 8 hours to tender perfection, our ribs are generously coated with chef's signature smoky barbecue sauce. Served with chargrilled corn ribs, crispy chips, and a fresh garden salad

Roast of the day (DF) (GF Option)

Small M\$19.5 / V\$22.5

Large M\$24.5 / V\$27.5

Succulent roast of the day, served with seasonal steamed vegetables, perfectly roasted potato and pumpkin, finished with house-made gravy



FROM THE CHARGRILL

Served with a choice of two sides and one sauce

300g Grain-fed Scotch Fillet M\$38 / V\$41

250g Black Angus Sirloin Steak M\$33 / V\$36

250g MB6+ Wagyu Rump Steak M\$36 / V\$39

Sides:

Buttered Mash / Garden Salad / Fries /
Roasted Potatoes / Seasonal Vegetables

Sauces:

Béarnaise / Café de Paris Butter (GF) /
Chimichurri (VE) (VG) (DF) (GF) / Creamy Mushroom /
Diane / Green Peppercorn
Extra sauce +M\$2.5 / V\$3.5

SIDES

Steamed Vegetables (VE) (VG) (DF) (GF) M\$11.5 / V\$13.5

Buttered Mash (VE) (GF) M\$10 / V\$12

Fries (VE) (VG) M\$7.5 / V\$9.5

Garden Salad (VE) (VG Option) (DF) (GF) M\$4.5 / V\$6.5

Fried Egg (VE) (DF) (GF) M\$2 / V\$4

Steamed Rice (VE) (VG) (DF) (GF) M\$2 / V\$3

Extra sauce M\$2.5 / V\$3.5

PASTA & RISOTTO



Spaghetti Bolognese (DF Option) M\$21.5 / V\$24.5

Classic spaghetti tossed in a rich, slow-cooked tomato and black Angus beef ragù, finished with shaved parmesan cheese

Paella Risotto (I) (DF Option) (GF) M\$32 / V\$35

Chorizo, prawns, chicken, semi dried tomato cooked in a saffron broth, finished with parmesan cheese

PIZZA

12" Pizza Make To Order

Toongabbie Supreme M\$22 / V\$25

Double smoked ham, pepperoni, cabanossi, mushrooms, black Kalamata olives, capsicum & Spanish onion with tomato sugo

Smoked Ham & Pineapple M\$21 / V\$24

Double smoked ham & pineapple with tomato sugo

Meat Lovers M\$22 / V\$25

Double smoked ham, pepperoni, cabanossi, salami & ground beef with tomato sugo

Greek Lamb M\$26 / V\$29

Shaved lamb, onion, capsicum, black Kalamata olives, tzatziki & mozzarella with tomato sugo

Margherita (VE) M\$19 / V\$22

Fresh cherry tomato, semi dried tomato, mozzarella, basil with tomato sugo

Garlic & Cheese (VE) M\$19 / V\$22

ASIAN INSPIRATION

Lemongrass pork (DF) M\$26 / V\$29

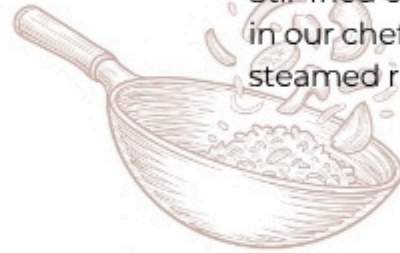
Vietnamese pork chops marinated in Asian spices, served with a fried egg, pickled vegetables, jasmine rice & Nuoc Cham sauce

Nasi Goreng (I) (N) M\$26 / V\$29

Indonesian-style fried rice with succulent prawns, tender chicken, garlic, and sweet soy sauce (kecap manis), topped with a beef skewer & a perfectly fried egg

Malay Satay Chicken (GF) (N) M\$26 / V\$29

Stir-fried chicken breast with capsicum & onion tossed in our chef's signature satay sauce, served with steamed rice & prawn crackers



FROM THE SEA

Humpty Doo Barramundi (A) (DF) (GF Option) M\$33 / V\$36

Seared Australian barramundi fillet, served with sautéed kale, radish, Israeli couscous, miso glaze & citrus dashi

Fisherman's Basket (I) M\$30.5 / V\$33.5

Crispy fried scallops, tempura prawns, battered fish, and tender calamari, served with a fresh garden salad, golden fries, and a Cajun aioli

Creamy Garlic King Prawns (I) 9pcs M\$31 / V\$34

Succulent sautéed king prawns in a fragrant creamy garlic & white wine sauce, served with aromatic rice

Beer Battered Fish & Chips (I) M\$24 / V\$27

Crispy beer-battered fish fillets, served with a fresh garden salad, fries and tangy tartare sauce

IN BETWEEN (ALL SERVED WITH FRIES)

Wagyu Beef Burger M\$21.5 / V\$24.5

Juicy grilled Wagyu beef patty topped with American cheese, bacon, fried egg, lettuce, tomato and smoky BBQ sauce served on a toasted milk bun

Classic Angus Steak Sandwich (DF) (GF Option) M\$22 / V\$25

Chargrilled grain-fed Angus steak topped with caramelised onion, mesclun leaf, tomato, and smoky BBQ sauce served on toasted Turkish bread
Add egg +\$2
Add bacon +\$3

Korean Chicken Burger M\$21.5 / V\$24.5

Buttermilk-infused fried chicken fillet paired with fresh lettuce and Korean sweet chilli mayo, pickled vegetables served on a toasted milk bun
Add bacon +\$3

Daily Roast Roll (DF) M\$18 / V\$21

Tender slices of our daily roasted meat, drizzled with rich gravy, served in a toasted Turkish bread

DESSERT TREATS

All desserts served with fresh cream

Sticky Date Pudding M\$9.5 / V\$12.5
with butterscotch sauce

Double Chocolate Brownie M\$9.5 / V\$12.5
with chocolate sauce

Chocolate Lava Pudding M\$9.5 / V\$12.5
with chocolate sauce

Apple or Cherry Cheese Strudel M\$9.5 / V\$12.5
with caramel sauce

Vanilla Ice Cream - 1 scoop M\$3.5 / V\$5.5

EXPLORE OUR DISPLAY FRIDGE FOR ADDITIONAL DESSERT OFFERINGS

Add vanilla ice cream & fresh fruit M\$4.5 / V\$5.5

KIDS CORNER

M\$14 / V\$17

All kids meals come with a complimentary ice cream

Chicken Nuggets with Fries - 6 pcs (DF)

Beef Cheeseburger with Fries

Fish Cocktails with Fries - 3 pcs (I) (DF)

Spaghetti Bolognese with Parmesan Cheese

Mini Chicken Schnitzel with Fries (DF)

BEVERAGES

Short Black / Macchiato / Piccolo M\$3.5 / V\$4.5

Long Black Cup M\$4.5 / V\$5.5
Mug M\$5 / V\$6

Cappuccino / Latte Flat White / Chai Latte Cup M\$4.5 / V\$5.5
Mug M\$5.5 / V\$6

Turmeric/ Matcha Latte Cup M\$5 / V\$6
Mug M\$8 / V\$9

Pot of Tea M\$4.5 / V\$6

English Breakfast / Chamomile / Earl Grey / Green Tea / Peppermint

Hot Chocolate M\$6 / V\$7

Iced Chocolate M\$8 / V\$9

Iced Lemon Tea M\$6 / V\$7

Alternative Milk + \$0.6

Almond / Lactose Free / Oat / Skim / Soy

Decaf Coffee or Extra Hot + \$1

Coffee Syrup +\$1

Caramel / Vanilla

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise of any dietary requirement

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

SEAFOOD ORIGIN: A AUSTRALIAN | I IMPORTED