

MENU

GRILL

Member Guest

Our steaks are seasoned with salt & cracked pepper, cooked to your liking, served with chips & salad or mash & vegetables & choice of sauce.

250g Black Angus Rump Steak	\$28	\$30
200g Ribeye Steak	\$32	\$34
250g Sirloin Steak	\$31	\$33
200g Fillet Steak	\$36	\$38

STEAK TOPPERS

Beer Battered Onion Rings (6)	\$6
Fried Egg	1 \$1.5 2 \$3
White Wine Creamy Prawns (5)	\$8
Sautéed Chorizo	\$5

SIDES

Mash, Steamed Vegetables, Salad or Rice	\$4
Onion Rings (8)	\$9
Chips (GF)	Small \$5 Large \$9
Wedges	\$10
with sweet chilli sauce & sour cream	
Vegetable Chips (V)	\$10
carrots, beetroot, parsnips served with aioli	

SAUCES (ALL GF)

Creamy Mushroom | Creamy Pepper Diane | Gravy

Extra Sauce	\$3
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LITTLE CRICKETERS MENU \$10

12 years & under | served with a complimentary ice cream

- Tempura Chicken Nuggets & Chips
- Cheese Burger & Chips
- Whiting Fillets & Chips
- Napoli Spaghetti (V, GF)

FIELDERS

Founded by our WORKERS

www.fieldersclub.com.au

GF Gluten Free
V Vegetarian
DF Dairy Free

Please note that while the utmost care is taken, we can't guarantee an allergen free meal as we do not operate in a gluten free environment.

ENTRÉES

	Member	Guest
Bread Roll with butter	\$1.5	
Garlic Bread (V)	\$7.5	\$8.5
Bacon & Cheese Garlic Bread	\$8.5	\$9.5
Bruschetta (V) garlic bread topped with pesto, roast pumpkin, persian style fetta finished with a balsamic glaze	\$9	\$10
BBQ Pork Spring Rolls (4) served with sesame and soy dressing	\$12	\$13
Chicken Wings	1/2 kg \$12	\$13
sweet & smokey maple with a bbq sauce dip (mild, GF) or chipotle bbq wings served with a spring onion sour cream (med, GF)	1 kg \$19	\$20
Japanese Karaage Chicken (5) Japanese seasoned battered chicken pieces served with kewpie mayonnaise	\$12.9	\$13.9
Prawn Gyozas	Small (5) \$13	\$14
prawn & vegetable dumpling served with a soy dressing	Large (9) \$19	\$20
Tapas Platter (V) roast pumpkin, Persian fetta, tzatziki dip, smokey eggplant puree, roast beetroot served with warm banette baguette	\$16	\$17
Garlic & Rosemary Infused Whole Brie served with quince paste & warm banette baguette	\$14	\$16

PASTAS & VEGETARIAN

Wild Mushroom Ravioli (V) tossed in a white wine cream sauce & finished with parmesan and a drizzle of truffle oil	\$21	\$23
Chorizo Sausage & Confit Of Vine Cherry Tomato Spaghetti (GF) cooked in Napoli sauce & topped with parmesan cheese	\$21	\$23
King Prawn & Smoked Salmon Spaghetti (gf) sautéed king prawns & smoked salmon spaghetti cooked in a white wine cream sauce topped with parmesan cheese	\$26	\$28

MAIN COURSE

	Member	Guest
Hawaiian Beef Burger with pineapple, cheese, bacon, BBQ sauce, salad & served with chips	\$21	\$23
Steak Burger (can be GF) char grilled steak, caramelized onion, cheese, beetroot, salad, kewpie mayonnaise & served with chips	\$22	\$24
Roast of the Day (GF) served with roast potatoes, pumpkin, steamed vegetables & gravy	\$17	\$19
Soda Tempura Battered Chicken Breast Strips served with lemon steamed rice & a sweet & sour sauce	\$23	\$25
Sweet & Smokey Infused Pork Steak (gf) served on a bed of sauteed roast chats, chorizo, red onion, & finished with a capsicum coulis. Topped with rockette.	\$24	\$26
Slow Cooked Chipotle BBQ Lamb Shoulder pumpkin & fetta infused couscous, roast beetroot & finished with a tzatziki sauce	\$27	\$29
Crumbed Chicken Schnitzel served with chips, salad & side gravy (plant base schnitzel is available - v, vegan)	\$20	\$22
Add a Topper		
Parmigiana napoli sauce, ham, cheese	\$3	
Snag Sizzle chorizo sausage, caramelized onion, napoli sauce & cheese	\$4	

FROM THE OCEAN

Fish & Chips Choose from battered, crumbed or baked (GF) barramundi, with chips & salad, tartare sauce	\$23	\$25
Home Thai Barra & Crab Fish Cakes served with chips & salad	\$24	\$26
Crumbed Australian Whiting Fillets served with chips & salad	\$20	\$22
NZ Deep Sea Cod (GF) pan seared cod steak served with couscous, confit of vine cherry tomatoes, smokey eggplant puree	\$26	\$28

SALADS

	Member	Guest
Caesar Salad (V & GF Available) bacon, cos lettuce, parmesan cheese, croutons & Caesar dressing, poached egg	\$17	\$19
add chicken		\$4
add chorizo		\$4
add prawns		\$9
Persian Fetta & Roast Vegetable Salad (V, GF) rocket, fetta, pumpkin, beetroot, confit of cherry tomatoes, red onions & finished with balsamic glaze & toasted pine nuts	\$18	\$20
add chicken		\$4
add chorizo		\$4
Sautéed Chorizo & Prawn Salad sautéed chorizo, prawns on an asian slaw, rockette & finished with drizzle of capsicum coulis	\$25	\$27

VEGETARIAN

Baked Capsicum Filled with Pumpkin & Fetta Couscous (v) served with confit of tomatoes & eggplant puree	\$17	\$19
Plant Based Meatballs (v, vegan, egg free) served with lemon infused steamed rice & sweet & sour sauce	\$18	\$20
Plant Based Schnitzel Burger(v) topped with caramelized onion, salad, beetroot, cheese, aioli & served with vegetable chips	\$21	\$23

