

BURGERS

	M	V
BRISKET BURGER Smoked beef brisket, shredded lettuce, caramelised onion with jack cheese, BBQ sauce on a brioche bun	\$21	\$23
BEEF BURGER Beef pattie with shredded lettuce, tomato, onion, burger cheese, burger sauce, pickles, bacon jam on a brioche bun	\$24	\$26
KAHUNA BURGER Beef brisket pattie, pineapple, shredded lettuce, onion, bacon, jack cheese, and tomato aioli on a brioche bun	\$24	\$26
STEAK SANDWICH 150g Scotch fillet cooked medium, shredded lettuce, avocado, beetroot, tomato, caramelised onions, relish & mayo	\$26	\$28.5
SOUTHERN FRIED CHICKEN BURGER shredded lettuce, tomato, aioli, bacon on a brioche bun	\$24	\$26
SPICY CHICKEN BURGER Southern chicken fillet, cheese, bacon jam, Siracha mayo, cheese & pickles	\$24	\$26
BIG BOSS BURGER Double schnitzel, lettuce, cheese & BBQ mayo	\$28	\$31

ALL BURGERS SERVED WITH FRIES**SALADS**

GREEK SALAD Mixed leaf tossed with grape cherry tomato, cucumber, capsicum, red onion, olives and feta with lemon dressing	\$16	\$18
CAESAR SALAD With poached egg, baby croutons and bacon tossed in dressing and shaved parmesan cheese	\$20	\$22
ROASTED PUMPKIN SALAD wild rocket, pearl barley, beetroot, feta, semi dried tomato, walnuts and honey dressing	\$18	\$20
ADD CHICKEN	\$5	\$6
ADD PRAWNS	\$8	\$9

PIZZA FROM THE OVEN

	M	V
MARGHERITA tomato mozzarella cheese & basil	\$20	\$22
HAWAIIAN double smoked ham, pineapple and mozzarella cheese	\$22	\$24
BBQ MEAT LOVERS BBQ sauce, ham, pepperoni, cabanossi, smoked beef brisket & mozzarella cheese	\$24	\$26
BBQ CHICKEN chicken, capsicum, mushroom, pineapple & mozzarella cheese	\$24	\$26
PRAWN bacon, brie, pesto and tomato sauce	\$28	\$30
SMOKED PORK BELLY caramelised onion, crispy shallot, plum sauce, aioli and roasted sesame seeds	\$23	\$25
SUPREME olives, pepperoni, ham, mushroom, cabanossi capsicum and mozzarella cheese	\$24	\$26
VEGETARIAN sugo, mozzarella cheese, mushroom, capsicum, onion, spinach and feta	\$20	\$22
ADD GF BASE	\$6	\$6
ADD VEGAN CHEESE	\$6	\$6

DESSERTS

HOMEMADE CHURROS with chocolate ganache and cinnamon sugar	\$13	\$15
STICKY DATE PUDDING with butterscotch sauce and vanilla bean ice cream	\$13	\$15
CRÈME BRULÉE with mascarpone cheese and fresh raspberries	\$13	\$15

**HEARTY FLAVOURS AND FRESH INGREDIENTS,
A MENU FOR EVERYONE**

LUNCH & DINNER | 7 DAYS

Whether you prefer a quiet intimate setting or a vibrant outdoor space, we have just the right spot for you to enjoy your meal.

**THE KITCHEN**

WINDSOR RSL - The Home of the Hawkesbury

		M	V			M	V			M	V
STARTERS	FOCACCIA SLICED BREAD			CLUB FAVOURITES	CLASSIC SCHNITZEL	\$25	\$28	SMOKED MEAT PLATTERS	CHOOSE FROM THE FOLLOWING SELECTION OF SLOW COOKED & SMOKED MEATS;		
	Garlic	\$8.5	\$10		Chicken breast 250g with chips, salad and gravy				PORK RIBS PORK BELLY BEEF BRISKET CHICKEN WINGS		
	Add cheese	\$2.5	\$4						PULLED PORK PULLED BEEF		
	HALOUMI STICKS*	\$15	\$17		CLASSIC PARMIGIANA	\$30	\$33		THE DUO 500G	\$39	\$42
	With spicy smoked yogurt dipping sauce				Chicken breast 250g with chips, salad				2 selections of smoked meat with pita bread, coleslaw, pickles chips and smoky BBQ sauce		
	BATTERED ONION RINGS	\$15	\$17		LAMB SHANK	\$27	\$30		THE TRIO 750G	\$49	\$52
	LOADED FRIES	\$16	\$18		with peas, butter mash and sage jus				3 selections of smoked meats with pita bread, coleslaw, pickles chips and smoky BBQ sauce		
	Smoked beef brisket, smoked bbq sauce and cheesy sauce				BEEF AND ONION SAUSAGES	\$22	\$24		THE QUAD 1KG	\$69	\$75
	TRUFFLE MUSHROOM ARANCINI	\$15	\$16.5		butter mash and peas topped with tomato onion gravy				4 selections of smoked meats with pita bread, coleslaw, pickles chips and smoky BBQ sauce		
	on tomato sugo and parmesan cheese				CRUMBED LAMB CUTLETS	\$28	\$31		SEAFOOD	CARAMELIZED SALMON FILLET	\$34
SALT & PEPPER SQUID	\$18	\$20	(2) with butter mash, peas and gravy	\$34	\$38	with chips and salad					
lemon aioli			add extra cutlet			CRISPY BATTERED FLATHEAD FILLETS	\$26	\$28			
FRESH TEMPURA KING PRAWNS	\$23	\$26	SIGNATURE	BEEF CHEEK POT PIE	\$26	\$29	with chips and salad				
with lime mayonnaise dipping sauce				golden puff pastry with roasted pumpkin, turnip and butter mash			SEAFOOD PLATE	\$63		\$68	
PORK BELLY BITES	\$18	\$20		DUCK BREAST A LA ORANGE	\$28	\$31	tempura prawns, 2 grilled salmon 100g, battered oysters, salt & pepper squid, scallops mornay with chips, salad,				
on chipotle mayonnaise, plum sauce with roasted sesame seeds				with crispy chat potato, broccoli, orange jus and shallot sauce			PASTA	LINGUINE BOLOGNESE		\$26	\$28
DUCK BREAST PANCAKES	\$22	\$24		TAGLIATA	\$36	\$39		rich pork and veal mince with rosemary, oregano in tomato sugo garlic sauce topped with grated parmesan cheese			
SATAY CHICKEN SKEWERS	\$25	\$27		Rump steak 250g Oakdale, Victorian Black Angus, 100 day grain fed-tenderstrips topped with prawn with tails, tomato, pepper sugo lussouso				MUSHROOM RIGATONI		\$22	\$24
rice and crab crackers (4)				FROM THE CHARGRILL	RUMP STEAK 250G BLACK ANGUS	\$32		\$34		sauteed sliced Swiss brown mushrooms, garlic, baby spinach, goat cheese, and sage oil in a cream sauce	
SCALLOPS MORNAY	\$21	\$23			Oakdale, Victorian, grain fed 100 day				Add Chicken	\$5	\$6
4 seared scallops					SCOTCH FILLET 300G BLACK ANGUS	\$46		\$48	BEEF LASAGNE	\$26	\$28
MINI BOSSES	NUGGETS & CHIPS	\$12			\$15	Oakdale, Victorian, grain fed 100 day				with chips and salad	
	PASTA BOLOGNESE	\$12	\$15		RIB EYE STEAK 400G	\$53		\$55	LINGUINE GAMBERI	\$29	\$32
	FISH AND CHIPS	\$12	\$15		Oakdale Black Angus 100 day				prawn with tails, with baby spinach, roasted garlic, chilli, crispy bacon and tomato sugo lussuoso al pomodoro		
	HAWAIIAN PIZZA	\$12	\$15		ADD BBQ PRAWNS AND CALAMARI	\$9		\$11	ADD GF PASTA	\$4	\$4
	SERVED WITH DRINK AND ICE CREAM				CHOICE OF SAUCE						
			DIANNE PEPPER XO BUTTER JUS GRAVY MUSHROOM								
SIDE	FRIES	\$10	12		SERVED WITH YOUR CHOICE OF MASH CHIPS SALAD VEGETABLES						
	SWEET POTATO FRIES	\$14	\$16								
	COLESLAW	\$12	\$14								
	POTATO MASH	\$8	\$10								
	ROAST VEGETABLES	\$8	\$9								
	STEAMED VEGETABLES	\$8	\$9								
				Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.							
				The decision to consume a meal remains the responsibility of the diner.							
				M - Member V - Visitor *Gluten Free option available							