

DINNER MENU

Sun-Thurs 5:30pm to 8:00pm

Fri-Sat 5:30pm to 8:30pm

BREADS

GARLIC BREAD (V)

- Add cheese (+2.5) - Add bacon (+2.5)

SWEET CHILLI CHEESE PIZZA (V)

- Add bacon (+2.5)

GLUTEN FREE GARLIC BREAD (V)

- Add bacon (+2.5) - Add cheese (+2.5)

STARTERS

PUMPKIN SOUP (V) (GFA)

Prepared by our chefs using the freshest of ingredients, served with a warm dinner roll

GARLIC PRAWNS (GF)

Sautéed prawns in a creamy garlic sauce, served on a bed of steamed rice

HONEY CHILLI PRAWNS (GF)

Sautéed prawns in a sweet chilli and honey sauce, served on a bed of steamed rice

ASIAN VEGETABLE SPRING ROLLS (V) (GF)

Served with a plum dipping sauce

CHICKEN AND VEGETABLE SPRING ROLLS

Served with a ginger and soy dipping sauce

SALT AND PEPPER CALAMARI

Served on a rocket and cherry tomato salad with citrus aioli

CLUB FAVOURITES

ROAST OF THE DAY (GFA)

Ask our friendly staff for today's selection. Served with roast vegetables and gravy

CHICKEN SCHNITZEL (GFA + \$2)

Panko crumbed chicken breast, served with gravy and your choice of sides

SEAFOOD BASKET

Selection of crumbed and battered seafood, served with fresh garden salad, chips, tartare sauce and lemon wedge

BEER BATTERED FLATHEAD

Served with fresh garden salad, chips, tartare sauce and lemon wedge

nm m

11 9

15 13

13 11

10 9

Entrée 17 16
Main 28 26

Entrée 17 16
Main 28 26

12 11

12 11

16 15

23 21

23 21

23 21

23 21

MAINS

MOROCCAN LAMB SALAD (GF)

Tender marinated lamb served on fresh garden salad with olives and feta cheese, topped with Greek yoghurt

BEETROOT AND FETTA SALAD (V) (GF)

Vegetarian salad with mesclun, baby beetroot, fetta, walnuts and Spanish onion lightly coated in a Greek lemon dressing

CLASSIC PARMIGIANA

Golden crumbed chicken breast, topped with Napoli sauce, ham and grilled cheese, served with your choice of sides

SEASIDE PARMIGIANA

Golden crumbed chicken breast, topped with prawns, bacon, avocado, creamy garlic sauce, served with mash and vegetables or chips and salad

EGGPLANT PARMIGIANA (V) (GF)

Lightly crumbed eggplant topped with Napoli sauce, pumpkin, baby spinach, fetta and grilled cheese, served with your choice of sides

ATLANTIC SALMON (GF)

Grilled atlantic salmon, served with hollandaise sauce and served with mash and vegetables or chips and salad

PORK ESCALOPINI (GF)

Tender pork fillet, panfried, flambéed with brandy, in a creamy mushroom and garlic sauce, served with mash and vegetables or chips and salad

CHICKEN ATLANTIS (GF)

Grilled Chicken breast topped with ½ bug, scallop, 2 prawns in a creamy garlic sauce, served with mash and vegetables or chips and salad

SMOKEY BBQ PORK RIBS (GF)

Pork ribs coated in a smokey BBQ sauce served with mash and vegetables or chips and salad

FETTUCCHINE CHICKEN CARBONARA (GFA)

Chicken, bacon, onion and mushrooms in a creamy garlic sauce

SMOKEHOUSE SPAGHETTI (GFA)

Smokey bacon, chorizo, pepperoni, salami and onion, cherry tomatoes and baby spinach, combined in a rich Italian Napoli sauce, topped with parmesan cheese

nm m

25 23

20 18

27 25

34 31

24 22

37 34

30 27

40 36

38 35

26 24

26 24

STEAKS

Locally sourced with your choice of sides and sauce

200G EYE FILLET

44 40

250G PORTERHOUSE

35 32

300G RUMP

31 28

250G T-BONE

35 32

SAUCES

RICH GRAVY | CREAMY MUSHROOM | DIANE | PEPPER

ADDITIONAL SAUCE FOR (+\$2.5)

TOPPERS

10

SMOKEY BBQ CHICKEN WINGS (3)

SALT AND PEPPER CALAMARI (5)

CREAMY GARLIC PRAWNS (3) (GF)

SIDES

VEGETABLES | SALAD | CHIPS

6

KIDS

Includes complimentary 7oz soft drink and ice cream

CHICKEN NUGGETS* (GFA)

14

KID RUMP STEAK* (GFA)

14

BATTERED FISH*

14

CHEESEBURGER AND CHIPS*

14

SPAGHETTI BOLOGNESE (GFA)

14

*One side choice of Chips | Salad | Vegetables

No alterations

Gympie RSL is pleased to offer a variety of gluten free options on our menus. However we are not a gluten-free restaurant. If you are celiac or highly sensitive, please advise the person taking your order and we will do our best.

CHOICE OF SIDES: Chips & Salad OR Mash & Veg

GF chips available

(V) = Vegetarian (GF) = Gluten Free (VE) = Vegan (GFA) = Gluten Free Available



BEVERAGES

THE
atrium
BISTRO

SPARKLING

	glass	bottle
CHALK HILL BLUE BUBBLES SA Light, soft and clean bubbles	6	20
LONG ROW CUVÉE BRUT 200ML SA An opulent sherbet like crisp palate.		8.5
ANGOVE ORGANIC CUVÉE BRUT 200ML SA Lifted citrus and nashi pear		8.5
VILLA JOLANDA PROSECCO 200ML Italy		10
LOST FARM PINOT NOIR CHARDONNAY Tasmania		35
CHARLES PELLETIER SPARKLING ROSÉ France Fruity notes of red fruits, strawberry and lemon		36

WINE ON TAP

	150ml	250ml	carafe
KISSING BOOTH SAUVIGNON BLANC NZ Herbaceous and tropical characters	6.5	8.5	16
GREATEST SHOWMAN CHARDONNAY SA Aromas of nectarine and cantalope	6.5	8.5	16
SUGAR & SPICE MOSCATO SA Bright, fresh and lively with floral notes	6.5	8.5	16
MUSCLE MAN SHIRAZ McLaren Vale A stunning bouquet of blackberry and plum fruit	6.5	8.5	16

WHITES

	150ml	250ml	bottle
LONG ROW RIESLING SA Floral citrus and tropical notes	6.5	8.5	25
MT RILEY SAUVIGNON BLANC Marlborough	7	10	31
MT RILEY PINOT GRIS Marlborough Bright florals with apple and pear notes	8	11	32
ROCHFORD LATITUDE Yarra Valley	8	11	34
CHARDONNAY White peach, cashew, pastry notes and vanilla spice			
PALADINO PINOT GRIGIO Italy	6.5	8.5	25
GREEN BAY Margaret River SEMILLON SAUVIGNON BLANC Up front passionfruit and tropical fruit notes			27

ROSE

	150ml	250ml	bottle
RHYTHM & RHYME ROSÉ SA Lifted strawberry, raspberry and cherry aromas	6.5	8.5	25
SIMON TOLLEY ROSÉ Adelaide Hills	8	11	32

REDS

	150ml	250ml	bottle
CHALK HILL BLUE SHIRAZ CABERNET SA Aromas of red berry fruit and plums	6.5	8.5	25
STUDIO SERIES MERLOT SA Enticing aromas of cherry and blackcurrant	6.5	8.5	25
HOLLICK CABERNET SAUVIGNON Coonawarra	7	10	30
BASILEUS SHIRAZ Barossa Valley	7	10	30
PENINSULA PANORAMA Mornington Peninsula	7.5	10.5	31
PINOT NOIR lifted strawberry and raspberry aromas.			
ANGOVE FAMILY CREST GSM McLaren Vale Star anise and pepper on the nose			37

SMOOTHIES

COCO LOCO Coconut, pineapple and mango with a dash of mint and lime	6	7
BERRY GO ROUND Blackberries, raspberries and strawberries with fresh apple juice	6	7
PASH N SHOOT Delicious tropical concoction of passionfruit, pineapple and mango blended with fresh apple juice	6	7

Gympie RSL Members receive 50c off per Glass / Piccolo / Carafe & \$3 off per bottle

HOT BEVERAGES

	m	nm
FLAT WHITE	Cup 4	5
	Mug 4.5	5.5
LATTE		4.5 5.5
CAPPUCCINO	Cup 4	5
	Mug 4.5	5.5
HOT CHOCOLATE	Cup 4	5
	Mug 4.5	5.5
LONG BLACK	Cup 4	5
	Mug 4.5	5.5
SHORT BLACK		3 4
MACCHIATO		4 5
CHAI LATTE		4 5
SPECIALTY TEA SELECTION	Cup 4.5	5.5
	Pot for 1 4.5	5.5
	Pot for 2 4.5	5.5

COLD BEVERAGES

COFFEE FRAPPE	4	5
CHOCOLATE FRAPPE	4	5
ICED COFFEE / CHOCOLATE Served with cream and ice cream	6.5	7.5
MILKSHAKE Chocolate • Caramel • Strawberry • Vanilla	5.5	6.5
THICKSHAKE Chocolate • Caramel • Strawberry • Vanilla	5.5	6.5

BREADS

GARLIC BREAD (V)

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SWEET CHILLI CHEESE PIZZA (V)

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GLUTEN FREE GARLIC BREAD (V)

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Prepared by our chefs using the freshest of ingredients, served with a warm dinner roll

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HONEY CHILLI PRAWNS (GF)

Sautéed prawns in a sweet chilli and honey sauce, served on a bed of steamed rice

ASIAN VEGETABLE SPRING ROLLS (V) (GF)

Served with a plum dipping sauce

CHICKEN AND VEGETABLE SPRING ROLLS

Served with a ginger and soy dipping sauce

SALT AND PEPPER CALAMARI

Served on a rocket and cherry tomato salad with citrus aioli

PUMPKIN ARANCINI BALLS (V) (GF) (VE)

Served with a homestyle tomato relish

CLUB FAVOURITES

ROAST OF THE DAY (GFA)

Ask our friendly staff for today's selection. Served with roast vegetables and gravy

CHICKEN SCHNITZEL (GFA + \$2)

Panko crumbed chicken breast, served with gravy and your choice of sides

SEAFOOD BASKET

Selection of crumbed and battered seafood, served with fresh garden salad, chips, tartare sauce and lemon wedge

CRISPY TEMPURA BATTERED NZ SNAPPER

Served with fresh garden salad, chips, tartare sauce and lemon wedge

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Entrée
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28 26

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16 15

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MAINS

PUMPKIN FRITTATA (V) (GF)

Vegetarian frittata, with roast pumpkin, semi dried tomatoes and baby spinach, served with chips and salad

BEETROOT AND FETTA SALAD (V) (GF)

Vegetarian salad with mesculin, baby beetroot, fetta, walnuts and Spanish onion lightly coated in a Greek lemon dressing

MOROCCAN LAMB SALAD (GF)

Tender marinated lamb served on fresh garden salad with olives and feta cheese, topped with Greek yoghurt

GRILLED BARRAMUNDI

Grilled barramundi fillet, topped with a lemon butter sauce, served lemon wedge and your choice of sides

SMOKEHOUSE SPAGHETTI (GFA)

Smokey bacon, chorizo, pepperoni, salami and onion, cherry tomatoes and baby spinach, combined in a rich Italian Napoli sauce, topped with parmesan cheese

SPAGHETTI BOLOGNESE (GFA)

Rich Italian bolognese, topped with parmesan cheese

CRUMBED PRAWNS CUTLETS

Lightly crumbed prawn cutlets served with lemon wedge, tartare and your choice of sides

TURKISH STEAK SANDWICH

Lightly toasted Turkish roll, with salad, bacon, caramelized onion, BBQ sauce, served with chips

AUSSIE BURGER

Toasted damper bun, with salad, bacon, egg, BBQ sauce, served with chips

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SMOOTHIES

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HOT BEVERAGES

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	Mug 4.5	5.5
LATTE		4.5 5.5
CAPPUCCINO	Cup 4	5
	Mug 4.5	5.5
HOT CHOCOLATE	Cup 4	5
	Mug 4.5	5.5
LONG BLACK	Cup 4	5
	Mug 4.5	5.5
SHORT BLACK		3 4
MACCHIATO		4 5
CHAI LATTE		4 5
SPECIALTY TEA SELECTION	Cup 4.5	5.5
Black • Green • Earl Grey	Pot for 1 4.5	5.5
English Breakfast • Peppermint		
Lemon & Ginger	Pot for 2 4.5	5.5

COLD BEVERAGES

COFFEE FRAPPE	4	5
CHOCOLATE FRAPPE	4	5
ICED COFFEE / CHOCOLATE	6.5	7.5
Served with cream and ice cream		
MILKSHAKE	5.5	6.5
Chocolate • Caramel • Strawberry • Vanilla		
THICKSHAKE	5.5	6.5
Chocolate • Caramel • Strawberry • Vanilla		

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