



Pizza Parlour

GLUTEN FREE BASE AVAILABLE FOR \$3

Provenance Flour & Malt supplies Single Origin/Single Varietal Flour and Malt that is traceable to the field of origin, and the farmer who grew it.

Garlic v 16/18
Garlic butter and parsley

Garlic Cheese v 18/20
Fresh herbs, garlic and mozzarella

Margherita v 18/20
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil

Grilled Haloumi and Wild Mushroom v 20/22
Garlic butter base, mozzarella, grilled haloumi, wild mushrooms, labneh and dukkha

Vegorama v 20/22
Napoli base, mozzarello cheese, spanish onion, wild mushrooms, pineapple, olives, shallots and chipotle aioli

Hawaiian 20/22
Napoli sauce, ham, pineapple, mozzarella

BBQ Meat Lovers 20/22
BBQ base, mozzarella, pepperoni, salami, ham, bacon, ground beef & mozzarella cheese

Cheeseburger 22/24
Napoli base, mozzarella, caramelised onion, McClure pickles, ground beef, bacon and American mustard aioli

Simply Pepperoni 20/22
Napoli sauce, mozzarella, pepperoni and Italian herbs

The Supreme 21/23
Napoli sauce, mozzarella, pepperoni, salami, ham, capsicum, spanish onion, pineapple, olives and italian herbs

Garlic Prawn Pizza 23/25
Napoli base, mozzarella cheese, cherry tomatoes, bocconcini, gralic prawns and shallots

Chicken and Avo 22/24
Napoli sauce, mozzarella cheese, grilled chicken, avocado, Spanish onion, capsicum and garlic aioli.

Siciliana 22/24
Napoli base, mozzarella cheese, wild mushrooms, pepperoni, Danish feta and chilli flakes

BBQ Chicken 22/24
BBQ base, mozzarella, caramelised onion and marinated chicken breast

Vegetarian

100% Not Chicken Schnitzel v 24/27
With house salad and chips

100% Not Beef Burger v 20/22
100% not beef pattie, butter lettuce, tomato, caramelised onion, McClure pickles and ketchup

Spinach & Ricotta Tortellini v 26/29
Spinach and ricotta tortellini, sugo sauce, blistered cherry tomatoes, Spanish onion, wild rocket and pecorino cheese

Tofu Laksa v,GF, VG 26/29
Tofu, laksa, dangmyeon noodles, fungi, baby corn, sprouts, broccoli and aromatic herbs

Veggie Nachos v 25/28
Three bean mix, corn chips, pico de gallo, herb guacamole, liquid cheese, sour cream and pickled jalapenos

Kids Meals

12/14
Ice cream Included

Tempura Fish with chips and tartare sauce

Dinosaur Chicken Nuggets with chips

Grilled Chicken Breast GF with sauté potatoes and seasonal vegetables

Beef Bolognaise with spaghetti and shaved parmesan

Kids Cheeseburger Milk bun, beef pattie, lettuce, tomato, cheese and ketchup with chips



Need to keep the ankle biters occupied?

Let the kids play in our Manta Ray Kids Club while you kick back and enjoy your meal!



Something Sweet

Chocolate Volcano v 12/14
Warm chocolate volcano and vanilla ice cream

Warm Sticky Date Pudding v 12/14
With butterscotch sauce and vanilla ice cream

Jumbo Churros v 16/18
2 churros coated in cinnamon sugar with oreo crumble, chocolate fudge, chocolate ice cream and strawberries

We would love to hear from you!



@moorebank sports club



@opcs_food

indulge
brasserie

MENU

eat • drink • enjoy

Starters

MEMBERS / NON MEMBERS
V -VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE
GLUTEN FREE & VEGAN
OPTIONS AVAILABLE -
PLEASE SEE CASHIER

Garlic and Herb Bread v Coated in mixed herbs and garlic butter	7/8
Garlic and Herb Cheese Bread v Coated in mixed herbs, garlic butter and tasty cheese mix	9/10
Tomato & Bocconcini Bruschetta v Toasted sourdough, tomato bruschetta, bocconcini, fresh basil and balsamic glaze	17/19
Flathead Soft Tacos (2) 2 soft tacos, tempura flathead fillets, shredded lettuce, buttermilk slaw, herb guacamole and lemon aioli	18/20
Chicken & Chorizo Arancinis Chicken, Rodriguez chorizo, tasty cheese, mozzarella, soft herbs with chipotle aioli & micro pecorino cheese	17/19
Garlic Prawn Hot Pot 6 prawns in a garlic, parsley and white wine sauce served with spiced rice	22/24

Salads

Asian Pear & Quinoa Salad v, GF Asian pear, cucumber, crispy quinoa, wild rocket, chilli, shallots, mint, parsley, black sesame yoghurt and rice vinegar and lemon dressing	19/21
Traditional Caesar Salad Chopped baby cos, crispy bacon, herb and garlic croutons, 8-minute soft boiled egg, caesar dressing and parmesan cheese	18/20
Green Goddess Salad v, GF Mixed mesclun, cucumber, pomegranate, tear drop heirloom tomatoes, capsicum, Danish feta, quinoa, avocado and green goddess dressing	20/22
Strawberry, Feta & Walnut Salad v, GF Strawberries, Danish feta, black grapes, toasted walnuts, spring salad mix, cherry tomatoes and pomegranate dressing	20/22

- Upgrades
- Marinated Grilled Chicken - 9/10

Smoked Salmon (4) - 9/10

Grilled Lamb Souvlaki - 10/11

Grilled King Prawns - 12/13

Club Hits

Panko & Herb Crumb Chicken Schnitzel 300g Panko and herb crumb chicken schnitzel with chips, house salad and traditional gravy ADD \$3 TO MAKE IT A PARM!	25/28
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Step up your schnitzel for \$5

Boscaiola – White wine cream sauce with smoky bacon and mushrooms

Mexicana – Mexican beef with jalapeños, sour cream, and corn chips

Tropo – Napoli sauce, ham, pineapple, tasty cheese and mozzarella mix

House-made Market Fish Lightly battered market fish served with crispy chips, house salad and tartar sauce	25/28
Salt and Pepper Squid With Greek salad, chips and gochujang aioli	28/31
Beef Nachos Beef nacho mix, corn chips, pico de gallo, herb guacamole, liquid cheese, sour cream and pickled jalapenos	27/30
Guinness Beef Pot Pie 6hr slow cooked beef marinated in Guinness with potato, bacon and caramelised onion served with creamy mash potato and smashed peas	26/29
Double Bacon and Beef Burger 200g beef pattie, 2 bacon rashers, American cheese, mustard, McClure pickles and Indulge BBQ rib sauce	20/22
Grilled Chicken and Avocado Burger Grilled chicken, herb guacamole, butter lettuce, sliced tomato, Spanish onion and peri peri aioli	20/22

Pan-O-Rama

GLUTEN
FREE PENNE
AVAILABLE
\$2

Beef Ragu Beef brisket ragu, pappardelle, sugo sauce, blistered cherry tomatoes, wild rocket and pecorino cheese	28/31
Grilled Chicken & Black Truffle Risotto GF Grilled chicken, black truffle, wild mushrooms, arborio, soft herbs, white wine cream & pecorino cheese	30/33
Chilli Prawn Spaghetti Prawns, chilli, garlic, baby spinach, blistered cherry tomatoes in a light pink sauce with micro pecorino cheese	32/35
Cashew Chicken Stir Fry Chicken, cashews, udon noodles, bok choy, Chinese broccoli, chilli, shallots, oyster sauce and honey sauce	28/31
Prawn & Pork Wonton Laksa Prawn & pork wontons, laksa, dangmyeon noodles, baby corn, sprouts, tofu, broccoli florets and aromatic herbs	32/35

Indulge Signatures

6hr Slow Cooked Lamb Shank 6hr slow cooked lamb shank, cooking liqueur, creamy mash potato, ratatouille and zesty gremolata	28/31
Chicken Supreme Chicken supreme filled with sundried tomato, baby spinach, feta and mozzarella served with sweet potato mash, asparagus, broccolini, Dutch carrots and Diane sauce	30/33
Grilled Barramundi Fillet Grilled Barramundi, spiced sugarloaf cabbage, sauté potato, crushed pistachio, sourdough and cranberry crumble with lemon aspen dressing	32/36
Crispy Pork Belly 300g pork belly, sweet potato mash, charred broccolini, Dutch carrots, spiced apple and raisin compote with traditional gravy	33/37
Grilled Salmon Fillet 200g grilled salmon fillet, creamed kale, blue swimmer crab and prawn pillow with a light saffron cream sauce and salmon roe	38/42
Grilled Seafood Plate GF Grilled barramundi fillet, marinated king prawns, marinated pineapple cut squid, seared scallops, chips, Greek salad and garlic aioli	45/50

From the Grill

Marinated Lamb Souvlaki Lamb souvlaki, Greek salad, chips, charred pita and tzatziki	30/33
8hr Slow Cooked Short Ribs 2 beef short ribs in Indulge BBQ rib sauce, steakhouse chips, creamy slaw and ranch sauce	45/50
Ebony is produced from carefully selected prime quality Black Angus cattle and grain finished for a minimum of 120 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.	
Choice of any 2 sides - house salad, steakhouse chips, creamy mash potato, seasonal vegetables and sauté potato	
Ebony Black Angus Rump MSA - 250g	27/30
Ebony Black Angus Scotch Fillet MSA - 300g	40/44
Ebony Black Angus New York MSA - 400g	45/50
Ebony Black Angus Rump MSA - 500g	52/58

Select Range -	
Cararra 640 Wagyu mb 6-7 - 350 to 400 days grain fed - 250g	42/47
Nolan's tender stretched T-bone 500g	55/61

Your Choice of Sauce 2/3
Traditional Gravy | Creamy Mushroom Sauce | Diane Sauce | Pepper Sauce | Smoky BBQ Rib Sauce
Bearnaise Sauce | Garlic Cream Sauce

Turn your steak
into a surf and turf -
12/13
2x Australian king
prawns char-grilled