

Open
7
Days

BISTRO

Your New Local



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Lunch
&
Dinner

SENIORS MEALS

LUNCH MONDAY - FRIDAY ONLY
NO CHANGES TO MEALS.

FISH AND CHIPS - FRIED OR GRILLED (GF) (DF)
SERVED WITH CHIPS AND SALAD
ROAST OF THE DAY (GF)
SERVED WITH VEGETABLES AND GRAVY
CHICKEN SCHNITZEL/PARMA
SERVED WITH CHIPS AND SALAD
PIE OF THE DAY
SERVED WITH CHIPS, SALAD OR MASH & VEGETABLE WITH GRAVY.
CHICKEN NASI GORENG (GF)
VEGETARIAN OPTION AVAILABLE
CHICKEN & MUSHROOM RISOTTO (GF)
VEGETARIAN OPTION AVAILABLE

\$17

ADD ON SOUP
OR DESSERT
FOR \$5

Offer only available with a valid seniors card. One meal per person. Please advise staff of any allergies. No further discounts apply. Not available on Public Holidays.

KIDS MEALS

AVAILABLE FOR KIDS 12 AND UNDER

CHICKEN NUGGETS & CHIPS
BEEF CHEESEBURGER & CHIPS
SCHNITZEL & CHIPS
CHICKEN PARMIGIANA & CHIPS
SPAGHETTI BOLOGNAISE
HOT DOGS WITH CHEESE & CHIPS
GRILLED CHICKEN & VEGETABLES (GF)
FISH & CHIPS GRILLED OR FRIED OPTION AVAILABLE.

\$14

ON BEHALF OF EVERYONE AT AMSTEL CLUB, WE THANK YOU FOR YOUR ONGOING SUPPORT. THIS ALLOWS US TO CONTINUE OFFERING WELCOMING SPACES TO DINE, CELEBRATE, AND CONNECT, WHILE ALSO GIVING BACK TO LOCAL CLUBS, SCHOOLS, AND CHARITIES. WE ARE PROUD TO HOST FUNCTIONS AND EVENTS OF ALL KINDS, CREATING MEMORABLE OCCASIONS FOR EVERY GUEST. TOGETHER, WE'VE BUILT MORE THAN A VENUE - WE'VE BUILT A COMMUNITY. WE LOOK FORWARD TO SHARING MANY MORE MEALS, CELEBRATIONS, AND SPECIAL MOMENTS WITH YOU AT AMSTEL CLUB. WE LOOK FORWARD TO WELCOMING YOU BACK AGAIN SOON.

Community EVENTS

MONDAY

7PM POKER

TUESDAY

7PM BINGO

WEDNESDAY

7PM TRIVIA

THURSDAY

7PM POKER

FRIDAY

7 - 10PM
LIVE MUSIC

SUNDAY

2 - 5 SUNDAY LIVE
MUSIC SESSIONS

AMSTEL
CLUB EST 1936

ENTREE

15.25 / 16

LEMON PEPPER CALAMARI (LG)

Flash fried fresh calamari, with garlic aioli.

BRUSCHETTA

Tomatoes, red onion, chiffonade basil, balsamic glaze, and feta cheese on garlic-infused bread. Add smoked salmon \$8

BALINESE CHICKEN SATAY (GF/DF)

Grilled chicken skewer, peanut sauce with rice noodles and lentil crisp.

CHEESY GARLIC BREAD

Toasted herb & garlic bread with cheese.

KOREAN BEEF BBQ TACO

Korean BBQ beef, Asian slaw, and sriracha mayo.

CHEESY CORN & BACON DIP (GF)

Corn kernel topped with trio of cheese and maple bacon bits and a side of corn chips

OYSTERS (GF)

Natural
3 (M) 11.40 / 12 OR 6 (M) 22.80 / 24
OR 12 (M) 45.60 / 48

Killpatrick

3 (M) 12.75 / 13.50 OR 6 (M) 25.50 / 27
OR 12 (M) 51 / 54

BURGERS

26 / 28

SOUTHERN STYLE CHICKEN

Brioche bun, Cajun fried chicken, coleslaw, sriracha mayo and chips.

AMSTEL BURGER

Brioche bun, lettuce, tomato, pickles, cheese, bacon, beef patty, BBQ sauce, mayo and chips.



VEGETARIAN & VEGAN

25.65 / 27

Add your choice of chicken, prawn cutlets, smoked salmon, beef or calamari \$8

VEGETARIAN NASI GORENG (VG) (GF)

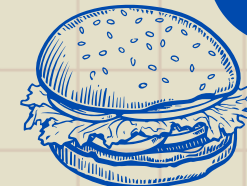
Traditional fried rice with seasonal vegies, soy, chilli, topped with coriander. Served HOT or MILD

MUSHROOM & VEGGIE RISOTTO (GF) (VG)

Roasted garlic coconut cream sauce tossed in sautéed greens, mushrooms, and arborio rice.

ROASTED PUMPKIN GNOCCHI (GF) (VG)

Gnocchi tossed in roasted pumpkin, coconut cream sauce, spinach and pepita seed,



VEGIE BURGER (VG)

Vegan bun, lettuce, tomato, onion, tomato relish, veggie patty & sweet potato fries.

STEAK SANDWICH

Turkish bread, cheese, lettuce, tomato, caramelised onion, porterhouse steak, bacon, egg, BBQ sauce, mayo and chips.

YEARLY Amstel MEMBERSHIP

\$5

5% minimum discount on in-venue dining
5% minimum discount on in-venue alcohol
\$100 discount on Functions packages
Free small bucket of balls for use at Ranfurlye Driving Range
Member only specials and events
Points accrual towards free food and beverage
Streamlined entry process



FILI PORK BURGER

Brioche bun, Filipino style pork patty, pickled vegetable, cos lettuce, tomato sauce, lentil crisp and sriracha aioli (finalist Best Burger award 2025)

GOURMET DUCK BURGER

Brioche bun, duck patty, red cabbage jam, 3 cheese sauce, rocket and tomato relish (finalist Best Burger award 2025)

DINING IN AT AMSTEL CLUB

Your local Community Club

MAINS 31.35 / 33

CHICKEN SCALOPPINE (GF)

Tender chicken breast, mashed potato and broccolini, with a rich creamy mushroom, sundried tomato and spinach sauce.

CHICKEN CAMEMBERT SUPREME (GF)

Chicken breast filled with sun-dried tomato, spinach, and camembert cheese, served with herb-roasted potatoes, broccolini and herb-garlic cream sauce.

FLATHEAD TAILS (GF)

Flathead tails with chips, salad and tartare sauce. Available fried or grilled.

TWICE COOKED PORK BELLY (GF)

Chat potatoes, corn ribs, roasted pumpkin puree, grilled cherry tomatoes, seasonal greens, and apple cider sauce

ROAST OF THE DAY (GF)

Please ask our Bistro staff for the day's roast. Served with seasonal vegetables, roast potatoes, and side gravy.

HERB CRUSTED BARRAMUNDI

Citrus & herb crusted barramundi with chat potatoes, beans, broccolini and topped with hollandaise sauce.

LEMON PEPPER CALAMARI (LG)

Calamari strips served with chips, salad and tartare sauce.

3 CHEESE BEEF LASAGNE

Beef mince ragout layered in 3 cheese sauce, and lasagne sheet serves with chips and your choice of salad or vegetable

MAINS 31.35 / 33

BALINESE CHICKEN SATAY

Tender chicken served with a side salad, peanut sauce, fried rice and prawn cracker

THE PIE OF TODAY

Served with chips and salad or mash and vegetable. Please ask our Bistro staff for the day's pie

SALADS 27.55 / 29

GRILLED CHICKEN CAESAR

Cos lettuce, bacon, parmesan cheese, poached egg, croutons and house made Caesar dressing (anchovies optional) GF Option available.

FENNEL AND ROCKET SALAD (GF/VEG OPTION):

Slice fennel, citrus segment, rockets, feta cheese, carrots, red onion and citrus dressing. *Choose your protein: chicken, beef, tofu(GF) or lemon pepper calamari

ASIAN PORK AND RICE NOODLE BOWL(GF):

Pickled Cucumber, daikon, carrots, red chilli, coriander, spring onion, wilted spinach, sesame seeds, rice noodles, fried egg and crispy shallots topped with sticky pork bites and side of nouc nam dressing. Protein option: chicken, beef, tofu(VG), or lemon pepper calamari.

MEDITERRANEAN SALAD BOWL (GF/VEG OPTION):

Cucumber, capsicum, tomatoes, red onion, feta cheese, mix green, and chickpea *Choose your protein: chicken, beef, tofu(VG), or lemon pepper calamari.

PARMAS 30 / 32

ALL PARMAS SERVED WITH CHIPS & SALAD OR CHIPS & VEGETABLES

NASHVILLE

BBQ pulled beef brisket, smoky kransky, onion rings, bourbon BBQ sauce, and cheese served with coleslaw.

SURF AND TURF

slow cooked roast beef slices, mushroom gravy, prawn cutlet, garlic cream sauce, and cheese

SICILIAN

Beef bolognaise, salami, roasted capsicum, roasted cherry tomato, cheese and balsamic glaze

GARLIC PRAWN

Cheese, prawn cutlet, avocado, and creamy garlic sauce.

HAWAIIAN

Napoli, ham, cheese, grilled pineapple.

MEAT LOVERS

Bacon, smoked kransky, ham, salami, chorizo, napoli sauce, and cheese.

MEXICAN

Corn chips, salami, salsa, jalapeños, cheese topped with sour cream and guacamole.

AUSSIE

Bacon, cheese BBQ sauce and topped with fried egg.

TRADITIONAL

Ham, cheese, Napoli sauce.

TEXAN

Maple bacon, barbecue sauce, cheese, and onion rings.

SCHNITZEL (M) 29 / 30

Golden schnitzel for those who like it without toppings.

PANS 29.45 / 31

NASI GORENG (GF)

Traditional fried rice with prawns, pork belly, seasonal vegetables, soy, egg & chili spices. Your choice of HOT or MILD

SEAFOOD PAELLA (GF):

Seafood mix and chorizo tossed in Spanish style tomato-saffron rice with capsicum and green peas.

GARLIC PRAWNS (GF)

Prawns tossed in a creamy garlic white wine sauce served on a bed of rice and side salad.

BEEF AND CHICKEN STIR-FRY

Beef and chicken mixed with seasonal greens and a traditional Asian sauce. Choose rice or noodles.

CHICKEN AND MUSHROOM ALFREDO

Chicken pieces, spaghetti, mushrooms, green peas, in a creamy white wine sauce, topped with grated parmesan.

BEEF CHEEKS RAGU

PAPPARDELLE Slow-braised beef cheeks in a rich tomato and red wine sauce, served over pappardelle pasta and topped with parmesan.

SWEET TREAT

SOFT SERVE CUPS (M) \$4.75 / \$5

CAKES OF THE DAY (M) \$11.40 / \$12

KIDS DESSERTS (M) \$4.75 / \$5

SIGNATURE

LAMB SHANKS (GF) (M) 38/40

Served with creamy mashed potato, roasted pumpkin and seasonal greens.

SEAFOOD PLATTER FOR TWO (M) 81.70 / 86

Grilled/battered fish, prawn twister, lemon pepper calamari, scallop, citrus-herb marinated mussel, smoked salmon, fresh oyster, king prawns, bowl of steak chips, side salad, lemon wedges, garlic aioli and tartare sauce.

1.1 KILO TOMAHAWK (GF) (M) 85.50 / 90

A 1.1 kg steak, char-grilled to your liking, served with crispy chips, salad, corn rib, and your choice of sauce.

BBQ BEEF BRISKET (M) 34/38

12-hour slow-cooked brisket glazed in bourbon BBQ sauce, served with corn bread, coleslaw, steak cut chips, and bacon.

MEDITERRANEAN LAMB CUTLET (M) 38 / 40

Grilled herb and garlic lamb cutlet, Mediterranean salad, warm pita bread, crispy chips and side of tzatziki.

RIBS & WINGS (M) 47.50 / 50

BBQ pork ribs and 6 buffalo wings, steak chips, coleslaw, corn bread, onion rings, and BBQ sauce.

The AMSTEL GRILL

450G RIBEYE
OR
350G SCOTCH
OR

350 PORTERHOUSE MB2

52.25 (M) / 55

ADD SURF AND TURF \$12

All steaks cooked to your liking Served with chips and salad

OR
chips and vegetables.

PLUS
your choice of demi-glaze, mushroom gravy, pepper gravy, creamy garlic or garlic butter

Note: all sauces are gluten free

EXTRAS

CHIPS / RICE / MASHED POTATO/ MIXED VEGIES / SIDE SALAD \$6

SIDE OF SAUCES / GRAVY \$2

SIDE OF ONION RINGS/SWEET POTATO FRIES \$8

FAMILY SIZED CHIPS \$10

ADD PROTEIN TO ANY MEAL \$8

(CHICKEN, PRAWN CUTLET, SMOKED SALMON, CALAMARI)

