## BREAD

#### Garlic Bread (v) \$9

Oven toasted bread roll lathered in garlic butter

#### Herb & Garlic Bread (v) \$9

Oven toasted bread roll lathered in garlic & herb butter

#### Cheesy Garlic Bread (v) \$11

Toasted garlic bread loaded w/mozzarella cheese

#### Pesto & Garlic Bread (v) \$12

Oven toasted garlic bread finished w/basil pesto

#### Cheese & Bacon Garlic Bread (vo) \$12.5

Toasted garlic bread loaded w/mozz arella cheese  $\mathcal{E}_{\lambda}$  diced double smoked bacon

#### Bruschetta (v) \$13.5

Toasted garlic bread topped w/garden tomato, Spanish onion, fresh basil & garlic, finished w/balsamic glaze & shaved



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## PIZZA BREAD

#### Garlic Pizza Bread (v) \$14.50

12" pizza smothered w/garlic butter & topped w/mozzarella cheese

#### Herb Pizza Bread (v) \$14.50

12' pizza smothered w/herb butter & topped w/mozzarella cheese

#### Pesto Pizza Bread (v) \$15

12" pizza smothered in house basil pesto topped w/mozzarella cheese

(v) Vegetarian, (vo) Vegetarian Option Available, (vg) Vegan, (gf) Gluten Free, (gfo) Gluten Free Option Available

### Yass Soldiers Club

86 Meehan Street, Yass 6226 1911 or 0456 833 270



Courtesy Bus pickups available

#### ONLINE ORDERING NOW AVAILABLE

yasssoldiersclub.ordertogo.com.au

#### Takeaway Orders Available 12pm - 8.30pm

Pick up on orders from main reception

Local, home delivery free for orders over \$30 (exceptions apply to guests of local motels )

Bistro Trading Hours 12pm - 9pm



Check our facebook page for daily specials and updates

## ENTREE

#### <u>Lemon Pepper Squid (gf) \$17</u>

Tender strips of lemon pepper dusted squid w/lime aioli, battered fries, & lemon

#### Soup of the Day \$11

Please ask our friendly receptionist about today's soup selection, served w/dinner roll & butter

#### Creamy Garlic Prawns (gf) \$20

An all time favourite of sautéed prawns (6) finished in a creamy white wine garlic sauce, served w/ steamed rice & a rice paper cracker

#### Vietnamese Chicken & Prawn Spring Rolls \$17

4 house made chicken  $\mathcal{E}_{\lambda}$  prawn spring rolls w/sweet  $\mathcal{E}_{\lambda}$  spicy dipping sauce

#### Wild Mushroom & Truffle Arancini (v) \$17

w/lightly herbed aioli & shaved parmesan

#### Eastern Selection \$17

Curried vegetable samosa, Vietnamese chicken & prawn spring roll, vegetable dim sim & prawn crackers

#### Fish Tacos (3) \$19

Charred tortilla wraps, loaded w/ battered flathead, Guacamole, coral lettuce & spiced siracha mayonnaise

#### Waqyu Beef & Haloumi Skewers (2) (9f) \$21

Marble score 6-7 Pure Bred Wagyu beef & halloumi cheese skewers w/ qarlic aioli

Menu & Takeaway prices subject to change without notice

## MAINS

#### Battered Fish \$26

Lightly battered Barramundi fillet served w/ fresh garden salad, battered fries, tartare sauce & lemon

#### Today's House Pie \$22

Today's house pie, made how pies should be made, w/ fresh garden salad, battered fries  $\mathcal{E}_{\chi}$  gravy

#### Braised Lamb Shank (gf) \$33

12 hr house braised lamb shank in rich natural jus w/buttered mash & steamed vegetables

#### <u>YSC Cottage Pie</u> \$22

Tender braised beef, mushroom & vegetable pie topped w/buttered mash & mozzarella cheese w/garden salad & battered fries

#### Crumbed Lamb Cutlets 2 piece \$31, 3 piece \$36

Locally sourced lamb cutlets in a lightly herbed panko crumb, flash fried w/choice of sides

#### Loaded Pork Ribs (9fo) \$31

Slow cooked German pork ribs smothered in tangy house BBQ sauce w/battered fries loaded w/ crisp bacon & mozzarella served w/ fresh garden salad

#### Slow cooked Beef Cheeks (qf) \$33

12 hr slow cooked, buttered potato mash & broccolini finished w/rich natural jus lié

#### Crisp Skinned Salmon w/Dill (qf) \$35

Grilled Atlantic salmon fillet atop dill & baby caper potato w/crisp salad & creamy dill dressing

#### Sous Vide Lamb Rump (qf) \$33

Herb infused & slow cooked for maximum flavour & tenderness, w/pan roasted Dutch carrots, buttered broccolini & gravy

#### Happy Chicken (qf) \$31

Tender marinated chicken breast grilled & topped w/double Cream brie, atop pan roasted chats potato, spinach &

#### Cherry tomato $\mathcal{E}_{\lambda}$ hollandaise sauce.

Grilled Barramundi \$31 Grilled barramundi fillet Served w/battered fries, Garden salad, tartare Sauce & lemon.





## CLUB CLASSICS

#### Bangers & Mash \$26

Locally sourced jumbo beef sausages w/creamy potato mash, buttered vegetables & onion gravy

#### Herbed Beef Rissoles \$26

House made beef rissoles w/ creamy potato mash, steamed vegetables  $\mathcal{E}_{\lambda}$  onion gravy

#### **Roast of the Day** (qf) Large \$26

YSC slow cooked roast w/roasted potato & pumpkin, steamed buttered vegetables & gravy

#### VSC Steak Sandwich \$23

150g chargrilled prime Scotch Fillet, double smoked bacon, tomato, beetroot, lettuce, cheese  $\mathcal{E}_{\lambda}$  tomato relish served on a toasted Turkish roll w/ battered fries

#### Lemon Pepper Squid \$26

Tender strips of lemon pepper dusted squid w/lime aioli, garden salad & battered fries

#### **Nachos** (v) (qf) \$21

Classic Mexican corn chips loaded w/ spicy house salsa & mozzarella cheese, oven baked & finished w/ guacamole & sour cream

#### Add Grilled Chicken \$6

#### Add Marinated Scotch Fillet Beef \$9

#### VSC Seafood Basket \$31

Lightly battered flathead fillet, lemon pepper squid, crumbed prawn cutlets, seafood stick, battered fries, fresh garden salad, lemon & tartare sauce

#### VSC Chicken Kjev \$31

Tender parsley & panko crumbed chicken supreme filled w/garlic butter, served on a bed of fragrant rice w/fresh garden salad, finished w/garlic cream sauce

#### Garlic Prawns (qf) \$30

Sautéed prawns (12) finished w/creamy garlic & white wine sauce, served with steamed jasmine rice & a rice paper cracker

#### Butter Chicken (qf) \$28

Tender, marinated chicken in a rich aromatic curry served with naan, buttered vegetables & seasoned rice

## FROM THE GRILL

### All served with choice of sides (2) Exchoice of sauce (1)

#### Sirloin (350a) (qf) \$36

Select Grain Fed Sirloin, aged for tenderness & flavour

#### **Beef Rump (350g)** (qf) \$30

Select Grain Fed Beef Rump, aged for tenderness & flavour

#### Cutlets (grilled) (qf) 2 piece \$31, 3 piece \$36

Locally sourced, tender lamb cutlets, char grilled

#### <u>Scotch Fillet 300q</u> (qf) \$38

Select Prime Grain Fed Scotch Fillet, aged for tenderness & flavour

#### <u>Pork Sirloin (350q)</u> (qf) \$32

Moisture infused Australian reared pork loin

#### 400q Waqyu Rump (qf) \$47

Marble score 6 -7, Pure bred Australian Waqyu Rump

#### VSC Mixed Grill (qf) \$37

150q Scotch Fillet, crumbed cutlet, jumbo sausage, double smoked bacon rashers, fried egg, sautéed mushroom, fried onion rings

#### <u>VSC Reef</u> & <u>Beef</u> (qf) \$50

Prime grain fed 300g Scotch Fillet topped w/creamy garlic prawns & lemon pepper squid

#### Grilled Chicken Breast (300q) (qf) \$31

Tender, marinaded chicken breast, lightly seasoned then grilled & finished in the oven.

#### Add Grilled Prawns (qf) \$7

Add Creamy Garlic Sauce (qf) (v) \$5

Add Creamy Garlic Prawns (qf) \$9

Add Lemon Pepper Squid (qf) \$6



(v) Vegetarian, (vo) Vegetarian Option Available, (vq) Vegan, (qf) Gluten Free, (qfo) Gluten Free Option Available



## HNITZEL

### All served with choice of sides (2)

#### VSC Chicken Schnitzel \$21

300q chicken breast coated in house parmesan & parsley crumb, flash fried to perfection w/sauce of your choice.

#### Chicken Parmigiana \$24

YSC chicken schnitzel smothered w/Napoli sauce, shaved leq ham & mozzarella cheese finished in the oven

#### Wild West Chicken Schnitzel \$28

YSC chicken schnitzel smothered w/Napoli & house BBQ sauce, crisp bacon & mozzarella cheese, topped w/ battered onion rings

#### VSC Sicilian Connection \$27

YSC chicken schnitzel smothered w/ Napoli sauce topped w/ spicy pepperoni, kalamata olives & mozzarella cheese

#### **YSC Hawaiian Chicken Schnitzel \$27**

VSC chicken schnitzel topped w/ shaved leg ham, Napoli sauce, sweet pineapple finished in the oven w/qrilled mozzarella

Fresh Garden Salad (qf) House Coleslaw (qf) Creamy Potato Mash (gf), Buttered Vegetables (qf) Battered Fries

#### Sauces (qf)

Traditional Gravy Creamy Mushroom Gravy Creamy Peppercorn Gravy Dianne Gravy



All served with battered fries
Gluten free Buns Available \$3



### <u>Beef</u>

### Chicken

#### Meehan \$21

Premium beef patty, double smoked bacon rasher, fried egg, lettuce, tomato, beetroot, caramelised onion, melting cheese, BBQ sauce on a toasted milk bun

#### Cheeseburger \$16

Premium beef patty, cheese, onion, Boston pickles & tomato sauce

#### Double Cheese & Bacon \$18

Premium beef patty, double cheese, double smoked bacon rashers, onion, Boston pickles & tomato sauce on a sesame seed milk bun

#### Double Waqyu \$26

2 Premium Wagyu patties,
double smoked bacon rashers,
fried egg, double cheese, beetroot,
tomato, lettuce, onion, kewpie
mayonnaise & house BBQ sauce
on a toasted sesame seed bun

#### Southern Fried Chicken \$20

Buttermilk marinated southern fried chicken breast, spiced mayonnaise, double smoked bacon, cheese, tomato & salad leaves on a sesame seed milk bun

#### Chipotle BBQ Southern Fried Chicken \$20

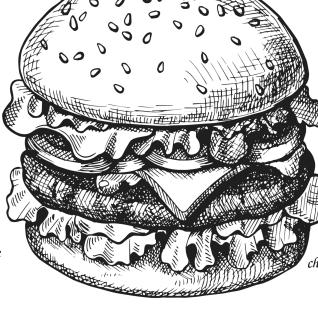
Buttermilk marinated southern fried chicken breast,
house slaw, Chipotle BBQ sauce, Boston
pickles, salad leaves, kewpie
mayonnaise& grilled cheese on a
toasted sesame seed milk bun

#### **Double Chicken Burger** \$23

Tender crumbed chicken breast
w/double smoked bacon rasher,
double cheese, tomato, salad
leaves & double spiced mayonnaise
on a sesame seed milk bun

#### Grilled Chicken Burger \$20

Tender grilled, seasoned chicken breast w/salad leaves, tomato, cheese, onion & kewpie mayonnaise on a toasted sesame seed bun



### <u>Vegetarian</u> / Vegan

#### Vego Deluxe (v) \$21

Plant-based patty, cheese, tomato relish, beetroot, lettuce leaves, sriracha plant-based mayonnaise & caramelised onion on a toasted potato bun

#### **Vegan** (v) \$22

Plant-based patty, sliced beetroot, caramelised onion, tomato relish, beetroot, sriracha plant based mayonnaise & lettuce leaves on a toasted potato bun

### Pork

#### Spiced Pulled Pork \$20

BBQ plum marinated pulled pork, sliced pear, house coleslaw & BBQ sauce on a toasted milk bun

## PIZZA

12 "

Gluten Free Base Available \$3.00



### **CLASSICS**

#### **BBQ Meatlovers** \$20

Napoli sauce, ham, hot salami, seasoned beef, bacon & mozzarella

<u>Yass Supreme</u> \$20

Napoli sauce, ham, salami, mushrooms, olives, onion, roast capsicum, pineapple & mozzarella

Hawaiian \$20

Napoli sauce, shredded ham, pineapple & mozzarella

L'Americano \$20

Napoli sauce, ham, salami & mozzarella

Margherita (v) \$18

Rich tomato sugo, mozzarella cheese, fresh tomato & basil pesto

Pepperoni \$20

A simple favourite, loaded w/ sliced pepperoni atop Napoli base finished w/ a generous topping of mozzarella cheese

Capricciosa \$20

Napoli sauce, ham, olives, mushrooms & mozzarella

Monaco (vo) \$20

Napoli sauce, roasted capsicum, fetta cheese, olives, anchovies, oregano, garlic  $\mathcal{E}_{\chi}$  mozzarella

Volcano \$20

Spicy pepperoni, roasted red peppers, diced fresh tomato,
Spanish onion, fiery jalapenos, chilli flakes & mozzarella cheese
atop Napoli base



#### Orange Vegetarian (v) \$20

Roasted pumpkin, spinach, roasted peppers, fetta cheese & mozzarella

#### Vegetarian Deluxe (v) \$20

Sliced, fresh mushroom, diced fresh tomato, baby spinach, roasted red peppers, Spanish onion, diced fetta, olives, Napoli base  $\mathcal{E}_{\lambda}$  mozzarella cheese

### **CHICKEN**

#### Butter Chicken \$21

Tender marinated chicken, baby spinach leaves, roasted red peppers, Spanish onion, fetta cheese atop a tomato base, finished w/ mozzarella cheese

#### BBQ Chicken & Bacon \$21

Tender chicken pieces, double smoked bacon rashers, Spanish onion & mozzarella cheese on a Napoli & BBQ sauce base

#### Chicken BBQ \$21

Tender chicken breast, onion, mushroom, pineapple & mozzarella on a Napoli & BBQ sauce base



#### Pumpkin & Blue Cheese \$22

Pumpkin, honey, Spanish onion, gorgonzola & bocconcini cheese finished w/baby rocket

#### Four Cheese Pool \$22

Delicious melted blend of mozzarella, bocconcini, gorgonzola & parmesan cheeses

#### Chicken, Rosemary & Garlic \$25

Tender seasoned chicken tenderloins, Spanish onion, Danish fetta, mushrooms, fire roasted red peppers, rosemary & garlic oil

#### BBQ Pulled Pork \$26

Spiced pulled pork, Spanish onion, sliced pear on BBQ base topped w/house slaw

#### Spiced Prawn Ranch \$28

Black tiger prawns, fresh tomato, Spanish onion, jalapeno peppers, rocket & ranch dressing

#### <u> Margaretta Special</u> \$22

Traditional sugo covered base w/basil pesto, fresh tomato, bocconcini, oregano & mozzarella cheese

(v) Vegetarian, (vo) Vegetarian Option Available, (vg) Vegan, (qf) Gluten Free, (qfo) Gluten Free Option Available

## PASTA

**Bolognaise** \$26

Classically rich beef, herb  $\mathcal{E}_{\lambda}$  tomato sauce

Carbonara \$26

Smoked bacon, spring onions & garlic tossed through a creamy garlic white wine sauce

Napolitana (v) \$23

Classic flavourful tomato & herb sauce

Al fungi (v) \$26

Sautéed mushroom, garlic & spring onions finished w/ a creamy white wine sauce

Matricana \$26

Smoked bacon, spring onions, garlic & chilli finished w/ a flavourful tomato & herb sauce

<u> Prawn & Chorizo \$29</u>

Prawn & chorizo sautéed w/ chilli, garlic, olives & spring onions finished w/ Napolitana sauce

Smoked Salmon & Spring Onion \$30

Premium smoked salmon  $\mathcal{E}_{\lambda}$  spring onions in a creamy white wine sauce

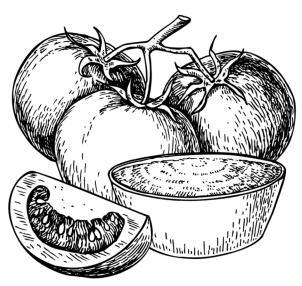
Con Pollo \$30

Tender chicken pieces sautéed w/shallots, garlic & mushroom, finished in a creamy white wine & seeded mustard sauce

Chicken & Mushroom Risotto (qf) (vo) \$30

Tender chicken & sautéed mushrooms combined with a traditional risotto finished w/ fresh thyme & parmesan cheese

Add Chicken \$6 Add Prawns \$7



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## <u>SALADS</u>

Add Chicken \$6 Add Smoked Salmon \$7 Add Lemon Pepper Squid \$5 Add Grilled Prawns \$7

Smoked Salmon & Marinated Fetta (qf) \$26

Smoked salmon slices  $\mathcal{E}_n$  house marinated Danish fetta tossed through crisp salad leaves w/cucumber, tomato, Spanish onion, capsicum  $\mathcal{E}_n$  citrus segments finished w/ a tangy, creamy dill dressing.

Classic Caesar Salad (vo) (gfo) \$21

Crisp cos lettuce leaves, shaved parmesan, smoked bacon rashers, herbed croutons  $\mathcal{E}_{\lambda}$  egg smothered in a traditional Caesar dressing

Chicken & Prosciutto Panzanella Salad (gfo) \$25

Classic tomato & croute salad topped w/ grilled chicken & shaved prosciutto finished w/ golden shallot & sherry vinaigrette

Char-Grilled Thai Beef Salad (served medium rare) (qf) \$26

Prime Scotch Fillet, char-grilled & marinated w/ chimichurri atop a fresh green salad finished w/ crisp fried egg noodles & Thai dressing

Roasted Beetroot & Fetta (v) (qf) \$20

Oven roasted baby beets w/marinated fetta, salad greens, Spanish onion,  $\mathcal{E}_{\lambda}$  house vinaigrette

Classic Garden Salad (v) (qf) \$11

Salad greens w/fresh tomato, cucumber, Spanish onion, capsicum drizzled w/house vinaigrette

Classic Greek Salad \$18

Crisp salad leaves, diced tomato, cucumber, Spanish onion, capsicum, fetta & sliced olives w/tzatziki sauce & grilled Turkish bread

<u>Greek Lamb Salad</u> small (2 cutlets) \$31 large (3 cutlets) \$36 Classic Greek garden salad topped w/grilled lamb cutlets, Turkish bread & tzatziki yoghurt

# <u>YSC WINGS</u>

Served by the dozen w/ House Slaw



#### (Highly recommended)

YSC secret Buffalo sauce smothered wings

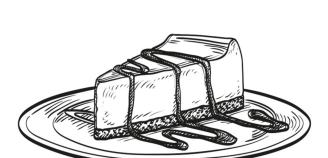
**BBQ** (qf) \$19

Tangy smoked BBQ sauced chicken wings

**Satay** (qf) \$19

Classic mildly spiced peanut sauce wings

Add Potato Wedges \$3



## DESSERT

## KIDS' MEALS

### ALL \$13

#### **Dino Nuggets**

6 fabulous dinosaur shaped chicken nuggets served

w/fries & tomato sauce

#### **Battered Fish Bites**

Flash fried pieces (6) of flat head w/ fries  $\mathcal{E}_{\lambda}$  tartare sauce

#### Napolitana Pasta

Classic flavourful tomato & herb sauce tossed through pasta

#### **Bolognaise Pasta**

Classically rich beef, herb  $\mathcal{E}_{\lambda}$  tomato sauce tossed through pasta

#### Carbonara Pasta

Smoked bacon, spring onions  $\mathcal{E}_{\lambda}$  garlic tossed through a creamy garlic white wine sauce tossed through pasta

#### <u>Sausage & Mash</u>

Locally sourced jumbo beef sausage w/creamy potato mash, buttered vegetables & gravy

#### <u>Nachos</u>

Classic Mexican corn chips loaded w/ spicy house salsa & mozzarella cheese oven baked & finished w/ guacamole & sour cream

#### Grilled Chicken Tenders

Seasoned chicken tenders (3) served w/ creamy potato mash, buttered vegetables & tomato sauce

#### Kids Cheeseburger

Beef patty w/ melted cheese on a sesame seed bun, served With battered fries

#### **YSC Sticky Date Pudding** \$13

An age-old favourite of many, our steamed sticky date pudding drowned w/butterscotch sauce & served w/vanilla ice-cream

#### <u>YSC Pavlova</u> \$11.5

An Aussie staple, not too sweet, not too heavy. The YSC Pavlova could be the perfect way to finish your meal.

Served w/ fresh fruits, Chantilly cream & ice-cream

#### **YSC Steamed Chocolate Pudding \$13**

Our own special steamed chocolate pudding, drenched in liquid chocolate ganache served w/ berries, vanilla icecream  $\mathcal{E}_{\lambda}$  toffee shards

Please Ask our friendly reception staff about further selection of cakes & desserts



