



James Maiden

B I S T R O

Open every day for lunch 12-2pm and dinner 6-9pm in the clubhouse.

To Begin

Baked dinner roll		\$0.7
Garlic Bread		\$5.5
Bruschetta		\$7
vine ripened tomato, basil and persian fetta with red onion and roquette pesto.		
Soup de Jour		\$6.5
Fresh shucked Tasmanian oysters,	half doz \$14.5, doz \$24.5	
served 3 ways;		
Natural with lemon, Kilpatrick or Tempura fried with pickled cucumber & wasabi cream.		
Caesar salad	chicken add \$3.5	\$14.5
with young cos hearts, crisp bacon, sourdough croutons, shaved parmesan & soft poached egg.		
Smoked salmon		\$15
with spiced avocado, fetta and roquette salad on grilled cornbread, vodka chervil dressing, salmon caviar.		
Duo of Duck		\$15.5
crisp duck and sour cherry spring roll with a duck and beanshoot mandarin pancake, sweet chilli and soy dipping sauce.		

Pasta, noodles & rice \$17.5

Home-made Spaghetti	
with prawn tails, chilli, garlic, lemon, roquette and white wine, fresh tomato butter sauce.	
House smoked chicken with pappadelle pasta	
air-dried tomatoes, peas, fetta and field mushrooms.	
Baked pumpkin tortellini	
with poached moreton bay bug tail, vodka and chervil dressing, cos heart salad.	
Braised leek, goats cheese and artichoke ravioli	
basil puree, grilled risotto, green olive tapenade with fried leeks. Vegetarian.	
Risotto of duck	
forest mushrooms, truffle oil and spinach, shaved parmesan. Gluten free.	

In the middle

Roast de Jour with condiments	\$16.5
Chicken Parmigiana	\$18
with tomato & basil puree, mozzarella cheese.	
Parmesan and herb crumbed veal parmigiana	\$19.5
with tomato and basil puree, mozzarella cheese.	
Beer battered fish	\$16.5
with home-made tartare & lemon.	
Grilled fish of the day	MP
with a sweetcorn and spring onion fish cake, young spinach, spiced tomato dressing and caper berries. Gluten free.	
Parmesan and herb crumbed veal schnitzel	\$19.5
with avocado, hollandaise sauce and lemon.	
Compound butter roasted garlic chicken breast	\$23
with a baked vegetable and green bean salad, creamed leeks and salsa verde. Gluten free.	
Milk-fed lamb cutlets	\$24.5
herb crumbed with home-made potato gnocchi, field mushroom reduction, young spinach, aged parmesan and truffle oil.	



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In the Middle con't

Mixed Grill porterhouse steak, bacon, roasted tomato, field mushrooms, fried egg, home-made sausage, crumbed lamb cutlet with fat chips & redwine reduction.	\$26
Seafood platter B.B.Q prawn, squid and tomato brochettes on tomato, fennel salsa, Oysters Kilpatrick, grilled sweetcorn barramundi brandade, chilli crab, moreton bay bug with nam prik sauce, smoked salmon, red onion and baby caper salad.	\$28
Asian spice roasted beef salad with rice noodle salad, B.B.Q tiger prawns and a chilli and sweet black bean jus.	\$25.5

House butchered steaks

• Porterhouse - 300gram	\$24.5
• Scotch fillet - 300gram	\$24
• Rump - 400gram	\$23.5
• T.Bone -400gram	\$24

Sauces

Mushroom & rosemary, Pepper & shallot, Diane, Hollandaise, Mexican and Garlic butter

All meals served with chips, salad or vegetables unless stated otherwise.

On the side

• Steamed vegetables with olive oil & seasalt	\$5.5
• Bowl of chips with aioli	\$4.5
• Salad of ice-berg lettuce, crisp bacon, fetta & dried tomatoes.	\$6.5
• Roquette & parmesan salad with balsamic & spanish onion.	\$6.5

Kids Menu (12 years and under)

- Grilled steak with potato mash or chips with vegetables
- Crumbed chicken strips with potato mash or chips with vegetables
- Home-made cheese burger with chips
- Tacos with lettuce, cheese and tomato
- Fish and chips
- Roast of the day with potato mash or chips with vegetables
- Spaghetti bolognaise

all \$8

All kids meals come with a soft serve ice-cream from our Coffee Shop.

Snack Menu

Available 12noon – 9pm, 7 days per week.

• Bowl of chips with aioli	\$4.5
• Garlic bread	\$5.5
• Bruschetta with vine ripened tomato, basil and persian fetta with red onion and roquette pesto	\$7
• Spanish Plat de Jour shared for two people B.B.Q spiced pork with re-fried beans, home-made tortillas, Ceviche of salmon, herb custard, pumpkin seed sauce and chorizo sausage	\$19.5
• Rich River Steak Sanga grilled porterhouse with caramelized onions, B.B.Q sauce, bacon, fried egg, lettuce and fat chips	\$16.5
• Duo of Duck crisp duck and sour cherry spring roll with a duck and beanshoot mandarin pancake, sweet chilli and soy dipping sauce	\$15.5



24 Lane Moama, NSW 2731 Phone 03 5481 3333