

THE
PAVILION

LUNCH

MONDAY - FRIDAY
11:30AM - 2:30PM

SATURDAY - SUNDAY
12PM - 3PM

DINNER

SUNDAY - THURSDAY
5:30PM - 9PM

FRIDAY & SATURDAY
5:30PM - 9:30PM

BRIGHTON LAKES RECREATION & GOLF CLUB

43 Brickmakers Dr, Moorebank NSW 2170
www.brightonlakesrgc.com.au

Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

Price = Members/Visitors

V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free
GFO = Gluten Free Option Additional charges may apply

Seafood Origin

A = Australia I = Imported M = Mixed

Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

THE PIZZA

All pizza sizes are 12"

GLUTEN FREE BASE GF + 4/5

CHEESY GARLIC 21/23

Fresh herbs and mozzarella v

MARGHERITA 22/25

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v

HAWAIIAN 24/27

Napoli base, mozzarella cheese, ham and pineapple

VEGETARIAN 24/27

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v

THE ITALIAN STALLION 24/27

Pepperoni, napoli base and shredded mozzarella

MEAT LOVERS 25/28

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic

SUPREME 26/29

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs

CHICKEN & AVOCADO 26/29

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

FIERY PRAWN 27/30

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli I

PERI PERI CHICKEN 27/30

Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce

DESSERTS

CHOCOLATE FONDANT PUDDING 12/14

Soft centred served with vanilla bean ice cream

INDIVIDUAL STICKY DATE PUDDING 12/14

Served with warm butterscotch sauce and vanilla bean ice cream

RASPBERRY AND PISTACHIO ENTREMET 14/16

Pistachio mousse, raspberry inclusions and crunchy pistachio finish

ORANGE & ALMOND CAKE 9/11

With rose buttercream GF

NUTELLA PIZZA 22/25

Nutella base, strawberries, vanilla bean ice cream and icing sugar

THE
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RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED		
With garlic butter	8/9	
With garlic butter and mozzarella cheese	10/11	
HOT HONEY ZUCCHINI FRIES		
Crispy zucchini fries drizzled with hot honey, served with whipped fetta, toasted spiced nuts and roasted pepitas	18/20	
LEMON & DILL PRAWN ROLL		
Marinated prawns served in a toasted brioche roll with pickled onion, baby cos, celery crunch and fresh chives	25/28	
SOUTHERN-FRIED CHICKEN WINGS		
Golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing	19/21	
STICKY PORK BELLY BITES		
Slow-roasted pork belly glazed with a rich hoisin caramel, served with carrot purée, crispy shallots, toasted sesame and crisp rice paper	21/23	GFO
MEZZE PIATO		
Grilled halloumi, marinated olives, pickled heirloom tomatoes, dolmades, hummus, baba ganoush, tzatziki, carrot and cucumber sticks, pickled radish, and warm pitta bread	35/39	GFO

PAN TO PLATE

PORK MEATBALL SPAGHETTI		
House-made pork meatballs with wild mushrooms and tomato sugo, finished with whipped lemon mascarpone and herb crumb	29/32	
CHILLI GARLIC PRAWN ORECCHIETTE		
Chorizo, rocket, cherry tomatoes and fresh basil, finished with extra virgin olive oil, Danish fetta and a herb crumb	34/38	GFO, I
GRILLED CHICKEN, BACON & TRUFFLE FETTUCCINE		
Sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano	30/33	GFO

BURGER BAR

All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER		
Beef patty, lettuce, tomato, cheese and tomato sauce	23/25	GFO
ANGUS BEEF BURGER		
Angus beef patty topped with smoked bacon, cheese, crispy shallots, smoked BBQ aioli, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips	26/29	GFO
CRISPY PESTO CHICKEN BURGER		
Southern-fried chicken with pesto aioli, tomato chilli jam, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips	25/28	GFO
MUSHROOM BURGER		
Grilled field mushroom, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise	22/24	GFO, V

CLASSICS

CHICKEN SCHNITZEL		
300 grams served with crunchy fries, house salad and gravy	27/29	
JUNIOR CHICKEN SCHNITZEL		
150 grams served with crunchy fries, house salad and gravy	22/24	
MAKE YOUR SCHNITZEL A PARMIGIANA		
With napoli sauce, ham and mozzarella cheese	+ 5/6	
MARKET BATTERED FISH		
Served with crunchy fries, house salad and tartare sauce	29/31	M
GRILLED FISH OF THE DAY		
Served with dressed house salad, crunchy fries, lemon and tartare sauce	31/33	GF, M
SALT & PEPPER SQUID		
Spiced squid served with house salad, crunchy fries and garlic mayonnaise	29/31	DF, I
CHICKEN AND PRAWN SCALLOPINI		
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce	31/33	GF, I

FROM THE GARDEN

CAESAR SALAD		
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	21/24	
TUNA POKE BOWL		
Fresh sushi rice topped with spicy tuna, avocado, cucumber, edamame, wakame, pickled ginger, sesame seeds, tempura crunch and soy dressing	33/36	GFO, M
APPLE, FENNEL & ROCKET SALAD		
Rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette	21/24	GF, V
OPTIONAL ADD ONS		
Poached chicken	+ 7/8	GF
Smoked salmon	+ 10/11	GF, I
Chilled king prawns (4)	+ 12/14	GF, I

CHILDREN’S MEALS

12 years & under: Includes a free chef’s choice ice cream

· Battered fish fillets with crunchy fries	14/16
· Mini cheeseburger served with crunchy fries	14/16
· Chicken breast nuggets and crunchy fries	14/16
· Grilled chicken with steamed vegetables	14/16
· Twirl bolognaise topped with parmesan cheese	14/16

CHAR-CHAR-CHAR

Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers oversee the entire process, from raising cattle to processing, ensuring quality and consistency.		
ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS		
Murray Valley region of Victoria. Guaranteed world class MSA grading	55/58	GF
RUMP STEAK 300 GRAMS		
Grain-fed True North rump. The cattle are raised on Stanbroke’s vast properties in the Gulf region of Queensland, Australia	37/40	GF
NEW YORK PREMIUM 300 GRAMS		
A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour	49/52	GF
All steaks served with crunchy fries and house salad		
OPTIONAL ADD ONS		
Two king prawns	+ 14/16	GF, I
CHOICE OF GLUTEN FREE SAUCES		
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	+ 2/3	GF

SIGNATURES

FIVE-SPICE PORK BELLY		
Slow-roasted pork belly served with apple and fennel slaw, crispy potatoes, chargrilled pineapple and creamy mustard sauce	37/41	GF
PESTO-CRUSTED SALMON		
Herb and pesto-cruste salmon served with celeriac purée, sautéed cannellini beans, spinach, roasted cherry tomatoes and saffron velouté	36/40	GFO, M
PAN-FRIED BARRAMUNDI		
Fresh barramundi served with potato and fennel purée, grilled asparagus, saffron pearl couscous, charred artichokes and lemon hollandaise	36/40	M
PROSCIUTTO-WRAPPED CHICKEN ROULADE		
Potato and parmesan purée, bacon jam, pan-fried brown mushrooms and sautéed green beans, finished with a porcini cream sauce	31/33	GF

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