

# Breakfast at DIGGERS

8.00am - 10.30am

V: Vegan  
GF: Gluten Free  
GFA: Gluten Free Option Available

Member | Non Member

## CONTINENTAL BREAKFAST (GFA)

A selection of cereals, toast & condiments with fruit juice, tea & coffee. 8 | 10

## BACON & EGG ROLL

Grilled bacon and egg, with cheese and BBQ sauce, in a toasted roll. 10 | 13

## DIGGERS BREAKFAST

Your choice of poached, fried or scrambled eggs, served with bacon, grilled tomato, sauteed mushrooms & fried hash brown, served on toast. 14 | 16

## BACON & EGGS

Your choice of poached, fried or scrambled eggs, served with bacon on toast. 11 | 13

## BELGIAN WAFFLES

Belgian Waffles served with maple syrup & vanilla ice cream. 12 | 14

## OMELETTE

3 egg omelette with smokey ham, mushroom & cheese. 12 | 15

## EGGS BENEDICT

Poached eggs served with smokey ham on an English muffin, drizzled with hollandaise sauce. 14 | 16

## EGGS FLORENTINE

Poached eggs & sauteed spinach on an English muffin topped with hollandaise sauce. 14 | 16

## VEGETARIAN BREAKFAST

Grilled tomato, sauteed mushrooms, spinach & fried hash brown, served on toast 13 | 15

All Breakfast menu items include juice, regular tea & coffee.  
Additions to menu items incur an added cost.

## KIDS WAFFLE (Under 12 years) FREE

Belgian Waffle served with maple syrup and vanilla ice cream.

## KIDS CONTINENTAL (Under 12 years)

A selection of cereals, toast & condiments with fruit juice. FREE

## KIDS BACON & EGG (Under 12 years)

1 egg (poached, scrambled or fried) and 1 rasher of bacon. FREE



## ESPRESSO 4 CUP | 5 MUG

## ESPRESSO MACCHIATO

## LONG MACCHIATO

## LATTE

## CAPPUCINO

## FLAT WHITE

## LONG BLACK

## CHAI LATTE 4.2 CUP | 5.5 MUG

## HOT CHOCOLATE 4.6 CUP | 5.2 MUG

## BLACK TEA 3 CUP | 3.5 MUG

## ENGLISH BREAKFAST TEA

## EARL GREY TEA

## CHAMOMILE TEA

## PEPPERMINT TEA

## POT OF TEA 5

Add Soy Milk, Lactose Free, Almond Milk or Oat Milk .60

## JUICES 4

Apple, Pineapple, Orange or Tomato



Member | Non Member

# Lunch at DIGGERS

11.30am - 2.30pm

## BREADS & SOUP

### DINNER ROLL

1 | 1.3

### GARLIC BREAD

7.5 | 9.5

Add cheese 50c extra

### SOUP OF THE DAY

7.5 | 10

See our Menu Board for details.

Served with a bread roll

## KIDS MEALS

Available for children 12 years & under.

All meals include a soft drink or ice-cream

### I DON'T KNOW

Fish with chips or vegetables

### I'M NOT HUNGRY

Schnitzel with chips or vegetables

### I DON'T CARE (GFA)

Roast of the Day with chips or vegetables

### I'LL HAVE WHAT THEY'RE HAVING

Spaghetti Bolognese

### I DON'T LIKE IT

Nuggets & Chips

## SIDES

### SEASONAL VEGETABLES

6 | 9

### GARDEN SALAD

6 | 9

### CHIPS

8 | 11

### WEDGES

9 | 12

Seasoned wedges served with sweet chilli dipping sauce & sour cream.

## SENIORS MEALS

All meals served with your choice of Today's Soup of the Day or Dessert from the Cake Cabinet

### BANGERS & MASH (GF)

15 | 20

Thick Beef, Herb & Garlic sausages served with creamy mashed potato, peas and onion gravy.

### SPAGHETTI BOLOGNAISE

15 | 20

Traditional bolognese sauce served on spaghetti pasta, topped with shaved parmesan cheese.

### ROAST OF THE DAY (GFA)

17 | 22

Served with your choice of chips & traditional Garden Salad, or seasonal vegetables, with rich gravy.

### BEER BATTERED BASA

17 | 22

Served with your choice of chips & traditional Garden Salad or seasonal vegetables, and lemon & tartare sauce.

### CHICKEN SCHNITZEL

17 | 22

Succulent breast schnitzel, served with your choice of chips & traditional Garden Salad, or seasonal vegetables with rich gravy.

### SENIORS PARMA

19 | 24

Succulent chicken breast schnitzel, topped with the Club's own Napoli sauce, ham & golden grilled cheese to finish. Served with your choice of chips & traditional Garden Salad or seasonal vegetables.

V: Vegan

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GFA: Gluten Free Option Available

# Lunch at DIGGERS

11.30am - 2.30pm  
Member | Non Member

V: Vegan  
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GFA: Gluten Free Option Available

## HAM & CHEESE TOASTY 8.5 | 11.5

Toasted ham and cheese sandwich served with chips. Add tomato, onion, pineapple or extra cheese for 50c per extra filling.

## CHICKEN OR BEEF WRAP CH 14 | 18 B 16 | 20

Tortilla wrap with chicken schnitzel or beef, with lettuce, tomato, shredded cheese and mayo. Served with chips.

## ROAST ROLL 15 | 19

Roast of the Day in a toasted roll with rich gravy & cheese. Served with chips.

## CHICKEN SCHNITZEL BURGER 17 | 21

Crisp bun with chicken schnitzel, lettuce, cheese, grilled capsicum, onion, jalapenos and curry mayo. Served with chips

## CLUBMULWALA BEEF BURGER 17 | 21

Crisp bun with juicy beef patty, cheese, lettuce, sriracha mayo & battered onion rings. Served with chips.

## SPAGHETTI BOLOGNAISE 18 | 22

Traditional Bolognese sauce served on spaghetti pasta, topped with shaved parmesan cheese,

## STEAK SANDWICH 19 | 23

Toasted Baguette with steak, lettuce, cheese, tomato, Red Wine Onion Jam & Mustard Mayo. Served with chips.

## ROAST OF THE DAY (GF) 21 | 25

Served with your choice of chips & traditional Garden Salad, or seasonal vegetables, with rich gravy.

## WARM VEGETABLE SALAD (V) (GF) 20 | 25

Chef's selection of roasted vegetables, tossed through with spinach, chickpeas and pinenuts and drizzled with a wholegrain mustard dressing.

## BEER BATTERED BASA 21 | 25

Beer battered in house Basa fillets, served with chips & traditional Garden Salad or seasonal vegetables, with lemon and tartare sauce.

## CHICKEN SCHNITZEL 22 | 26

Succulent breast schnitzel, served with your choice of chips & traditional Garden Salad, or seasonal vegetables, and sauce.\*

## LIME PEPPER DUSTED SQUID (GF) 22 | 26

Lightly fried, served with chips & traditional Garden Salad, with lemon and the Club's own tartare sauce.

## PRAWN SALAD (GF) 23 | 28

Succulent Prawns served cold, arranged with julienne pickled vegetables, leafy salad leaf mix and sweet sesame and soy dressing

## CHICKEN PARMIGIANA 26 | 30

Succulent breast schnitzel, topped with the Club's own Napoli sauce, ham, and golden grilled cheese to finish. Served with your choice of chips & traditional Garden Salad or seasonal vegetables.

## PORTERHOUSE 200G (GFA) 30 | 35

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

\*Sauce choices: Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter



**PLEASE NOTE:** If you wish to have all meals on a table served at the same time, you must order on a single transaction.



V: Vegan  
GF: Gluten Free  
GFA: Gluten Free Option Available

# Dinner at DIGGERS

Dinner from 5pm  
Member | Non Member

## BREADS & SOUP

**DINNER ROLL** 1 | 1.3

**GARLIC BREAD** 7.5 | 9.5

Add cheese 50c extra

**SOUP OF THE DAY** 7.5 | 10

See our Menu Board for details.

Served with a bread roll

## KIDS MEALS All \$8

Available for children 12 years & under. All meals include a soft drink or ice-cream

### I DON'T KNOW

Fish with chips or vegetables

### I'M NOT HUNGRY

Schnitzel with chips or vegetables

### I DON'T CARE (GFA)

Roast of the Day with chips or vegetables

### I'LL HAVE WHAT THEY'RE HAVING

Spaghetti Bolognese

### I DON'T LIKE IT

Nuggets & Chips

## SALADS

### WARM VEGETABLE SALAD (V) (GF)

Chef's selection of roasted vegetables, tossed 20 | 25 through with spinach, chickpeas and pinenuts and drizzled with a wholegrain mustard dressing.

### PORK BELLY SALAD (GF) 22 | 27

Crisp Pork Belly pieces arranged with salad leaves, shaved slaw and finished with a honey soy drizzle.

### WARM BEEF SALAD (GFA) 22 | 27

Mixed salad leaves, julienne vegetables, fried shallots and noodles, arranged together with fresh mint and coriander, finished with a chilli lime and soy dressing

### PRAWN SALAD (GF) 23 | 28

Succulent Prawns served cold, arranged with julienne pickled vegetables, leafy salad leaf mix and sweet sesame and soy dressing

## SENIORS MEALS

All meals served with your choice of Today's Soup of the Day or Dessert from the Cake Cabinet

### BANGERS & MASH (GF) 15 | 20

Thick Beef, Herb & Garlic sausages served with creamy mashed potato, peas and onion gravy.

### SPAGHETTI BOLOGNAISE 15 | 20

Traditional bolognese sauce served on spaghetti pasta, topped with shaved parmesan cheese.

### ROAST OF THE DAY (GFA) 17 | 22

Served with your choice of chips & traditional Garden Salad, or seasonal vegetables, with rich gravy.

### BEER BATTERED BASA 17 | 22

Served with your choice of chips & traditional Garden Salad or seasonal vegetables, lemon & tartare sauce.

### CHICKEN SCHNITZEL 17 | 22

Succulent breast schnitzel, served with your choice of chips & traditional Garden Salad, or seasonal vegetables with rich gravy.

### SENIORS PARMA 19 | 24

Succulent chicken breast schnitzel, topped with the Club's own Napoli sauce, ham & golden grilled cheese to finish. Served with your choice of chips & traditional Garden Salad or seasonal vegetables.

## SIDES

### SEASONAL VEGETABLES 6 | 9

### GARDEN SALAD 6 | 9

### CHIPS 8 | 11

### WEDGES 9 | 12

Seasoned wedges served with sweet chilli dipping sauce & sour cream.

# Dinner at DIGGERS

From 5pm

V: Vegan  
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Option Available

## LIGHTER OPTIONS

### FRIED CAULIFLOWER FLORETS 13 | 17

Lightly fried Cauliflower Florets served with a herb salad and Plum sauce.

### CHICKEN NIBBLES 14 | 18

Fried Chicken Nibbles (10) tossed through a sticky chilli, soy, garlic & lemon sauce.

### SEAFOOD TASTING PLATE 15 | 19

Lightly crumbed prawns (4) and flash-fried Squid served with a Mango & Sweet Chilli sauce

### PRAWN DUMPLING 15 | 19

Succulent Prawn Dumplings (8) served with a sweet sesame and soy sauce.

## SEAFOOD

### BEER BATTERED BASA 21 | 25

Beer battered in house Basa fillets, served with chips & traditional Garden Salad or seasonal vegetables, with lemon and tartare sauce.

### LIME PEPPER DUSTED SQUID (GFA) 22 | 26

Lightly fried, served with chips & traditional Garden Salad, lemon and Club's own Tartare sauce.

### BAKED ORANGE SALMON (GF) 30 | 35

Delicate Salmon portion, served with chips & traditional Garden Salad or seasonal vegetables, and lemon.

### BAKED LIME & BLACK PEPPER BARRAMUNDI 30 | 35

Lime and pepper seasoned Barramundi, served with chips and traditional Garden Salad or seasonal vegetables and lemon.

## CLUB FAVOURITES

### STIR FRY (GF) 20 | 24

Chilli soy seasonal vegetable stir fry with fragrant rice. Add Beef: \$3 extra

### SPAGHETTI BOLOGNAISE 21 | 25

Traditional Bolognese sauce served on spaghetti pasta, topped with shaved parmesan cheese.

### ROAST OF THE DAY (GFA) 21 | 25

Served with your choice of chips & traditional Garden Salad, or seasonal vegetables, with rich gravy.

### BEEF OR CHICKEN SCHNITZEL & PARMAS 22 | 26

Succulent chicken breast schnitzel or crumbed topside beef schnitzel. Served with your choice of chips & traditional Garden Salad, or seasonal vegetables, and sauce\*, or dress it up with these options ...

#### PARMIGIANA 26 | 30

Topped with the Club's own Napoli sauce, ham, and golden grilled cheese to finish.

#### HAWAIIAN PARMIGIANA 27 | 31

Topped with the Club's own Napoli sauce, ham, pineapple & golden grilled cheese.

### PORK RIBS 27 | 31

Smoky BBQ pork ribs, served with your choice of chips & traditional Garden Salad or seasonal vegetables, and lemon.

### STICKY PLUM PORK BELLY (GFA) 28 | 32

Tender Pork Belly served with a Sticky Plum sauce and your choice of chips & traditional Garden Salad or seasonal vegetables, and lemon.

## FROM THE GRILL

### PORTERHOUSE 200G (GFA) 30 | 35

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

### SCOTCH FILLET 300G (GFA) 37 | 45

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

### RUMP 500G (GFA) 42 | 50

Char-grilled and cooked to your preference, served with your choice of chips & Garden Salad or seasonal vegetables, topped with your choice of sauce.\*

\*Sauce choices: Gravy, GF Gravy, Mushroom, Pepper, Garlic Butter

# DIGGERS

AFFORDABLE,  
QUALITY DINING  
OPEN DAILY FROM 8AM  
BALCONY VIEWS

*Daily Dinner Specials from 5pm*

\*Member Price

## MONDAY

STEAK NIGHT    \$13\*    \$20

## TUESDAY

RIBS NIGHT    \$13\*    \$20

## WEDNESDAY

CHICKEN SCHNITZEL NIGHT    \$13\*    \$20  
CHICKEN PARMA NIGHT    \$16\*    \$22

## THURSDAY

'SENIORS' SPECIAL NIGHT    \$10\*    \$14

## FRIDAY & SATURDAY LUNCH

STEAK SANDWICH    \$10\*    \$14

## FRIDAY

FISH & CHIPS NIGHT    \$10\*    \$14

## SATURDAY

CHICKEN SCHNITZEL & POT NIGHT    \$16\*    \$19

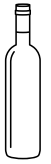
## SUNDAY LUNCH & DINNER

2 COURSE ROAST    \$15\*    \$19



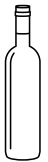
# WINE LIST

## SPARKLING WINES

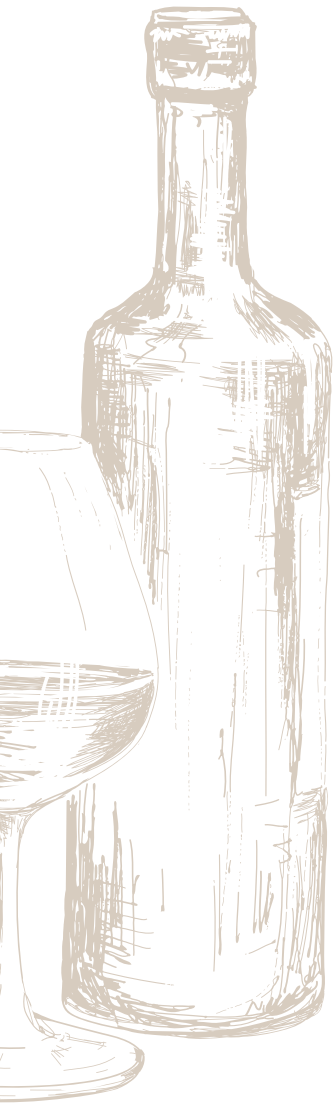


WILLOWGLEN BRUT CUVÉE BILBUL, NSW	6.5		26
BROWN BROTHERS NV PROSECCO MILAWA, VIC	PICCOLO 10		
BROWN BROTHERS PROSECCO ROSE MILAWA VIC	PICCOLO 10		
SQUIRES BIRD SERIES PROSECCO ESMOND, VIC			45
JANSZ PREMIUM CUVÉE SPARKLING TAMAR VALLEY, TAS			45

## WHITE WINES



DE BORTOLI LORIMER SEMILLON SAUVIGNON BLANC BILBUL, NSW	6.5	10.5	26
DE BORTOLI WILLOWGLEN MOSCATO RIVERINA, NSW	6.5	10.5	26
DE BORTOLI LORIMER CHARDONNAY BILBUL, NSW	6.5	10.5	26
WINDY PEAK PINOT GRIGIO KING VALLEY, VIC	8	13	32
3 TALES SAUVIGNON BLANC WINE ON TAP - BOOMERANG BAR ONLY MARLBOROUGH, NZ	8	13.5	
SECRET STONE PINOT GRIS MARLBOROUGH, NZ	9	15	40
SECRET STONE SAUVIGNON BLANC MARLBOROUGH, NZ	9	15	40
SQUIRES BIRD SERIES PINOT GRIGIO BUNDALONG, VIC			40
BROWN BROTHERS MOSCATO MILAWA VIC	PICCOLO 10		
SQUIRES BIRD SERIES CHARDONNAY BUNDALONG, VIC	10	16	50



# WINE LIST

## ROSE' WINES

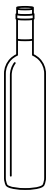
SQUEALING PIG PINOT NOIR ROSE  
MARLBOROUGH, NZ



8.5



13.5



40

CAMPBELL'S ROSE  
RUTHERGLEN, VIC

9

15

45

## RED WINES

DE BORTOLI LORIMER SHIRAZ  
RIVERINA, NSW

6.5

10.5

26

DE BORTOLI LORIMER CABERNET MERLOT  
RIVERINA, NSW

6.5

10.5

26

WOODFIRE HEATHCOTE SHIRAZ  
WINE ON TAP -  
AVAILABLE AT BOOMERANG BAR ONLY

7.5

12.5

DE BORTOLI PINOT NOIR  
YARRA VALLEY, VIC

8

13

32

BROWN BROTHER'S WINE MAKERS SERIES SHIRAZ  
HEATHCOTE, VIC

10

15

42

BROWN BROTHERS CIENNA  
MILAWA VIC

PICCOLO 10

PEPPERJACK CABERNET SAUVIGNON  
BAROSSA VALLEY, SA

10

16.5

45

RUTHERGLEN ESTATE SHIRAZ DURIF  
RUTHERGLEN, VIC

30

STANTON & KILLEEN SHIRAZ DURIF  
RUTHERGLEN, VIC

36

CAMPBELLS BOBBIE BURNS SHIRAZ  
RUTHERGLEN, VIC

42

SQUIRES BIRD SERIES DURIF  
BUNDALONG, VIC

45

PEPPERJACK SHIRAZ  
BAROSSA VALLEY, SA

45

## FORTIFIED



PENFOLDS CLUB PORT

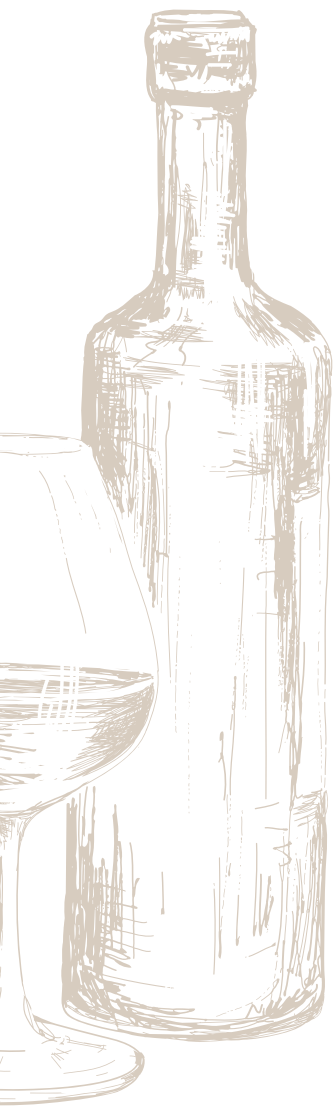
6

BROWN BROTHER'S AUSTRALIAN TAWNY PORT

6

MCWILLIAMS HANDWOOD PORT

6





# COCKTAIL MENU



## BASIC COCKTAILS

\$12/ \$15

### APEROL SPRITZ

Aperol, Willowglen Brut, Soda Water and a Slice of Orange

### TEQUILA/VODKA SUNRISE

Tequila or Vodka, Orange Juice and Grenadine.

### MOSCOW MULE

Vodka, Lime Juice, Ginger Ale, Bitters and Fresh Lime.

### COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice and Lime Juice. Garnished with Fresh Lime.

### BAY BREEZE

Vodka, Cranberry Juice and Pineapple Juice.

## TRADITIONAL COCKTAILS

\$15/ \$18

### GOLDEN DREAM

Vanilla Galliano, Cointreau, Orange Juice and a Dash of Cream

### PINA COLADA

Malibu, Bacardi, Cream and Pineapple Juice

### ORANGE SUNKISS

Vodka, White Curacao, Orange Juice and a Dash of Raspberry Cordial

### PINK PANTHER

Butterscotch Schnapps, Vanilla Vodka, Milk & a Dash Grenadine

### STRAWBERRY DAIQUIRI

Bacardi, Strawberries, Ice and a Dash of Lime Juice

### MIDORI SPLICE

Midori, Malibu, Pineapple Juice and Finished with Whipped Cream

### MIDORI ILLUSION

Bacardi, Cointreau, Midori and Pineapple Juice

### FRUIT TINGLE

Blue Curacao, Vodka, Lemonade and a Dash of Grenadine

### BLOODY MARY

Vodka, Tomato Juice, Worcestershire Sauce & Tabasco Sauce.

### MARGARITA

Tequila, Cointreau and Lemon Juice

### GRASS HOPPER

Green Creme de Menthe, White Creme de Cacao and Cream. Garnished with Chocolate Flake Pieces.

ClubMulwala



# COCKTAIL MENU

## TRADITIONAL COCKTAILS

\$15/ \$18

### BLUE LAGOON

Blue Curacao, Vodka  
and Lemonade

### HARVEY WALLBANGER

Vodka, Vanilla Galliano and Orange  
Juice. Garnished with a slice of  
Orange.

### SEX ON THE BEACH

Vodka, Peach Schnapps, Orange  
Juice and Cranberry Juice

### SAN FRANCISCO

Vodka, Orange Juice, Triple Sec,  
Banana Liqueur and Pineapple  
Juice.

## PREMIUM COCKTAILS

\$18/ \$21

### NEGRONI

Campari, Gin, Cinzano Rosso and  
Orange Peel

### BAHAMA MAMA

Banana Liqueur, Malibu, Bundaberg  
Rum, Bacardi Rum, Pineapple Juice,  
Orange Juice, Lime Cordial and  
Grenadine.

### BLACK RUSSIAN

Kahlua and Vodka  
topped with Cola

### BRANDY ALEXANDER

Grand Marnier, Dark Creme  
DeCacao and Cream

### AMERICANO

Campari and Sweet Vermouth  
topped with Soda Water



## PREMIUM COCKTAILS

\$18/ \$21

### ESPRESSO MARTINI

Kahlua, Vodka and Espresso

### CHERRY RIPE MARTINI

Cherry Brandy, Creme De Cacao,  
Vanilla Vodka and a Dash of Cream

### MAI TAI

Bacardi, Dark Rum, Cointreau,  
Pineapple Juice and a Dash of  
Grenadine.

### BLUE HAWAIIAN

Malibu, Bacardi, Blue Curacao  
and Pineapple Juice

### TALL SPLICE - ONLY AVAILABLE IN THE BOOMERANG BAR

Spiced Rum, Triple Sec,  
Bitters topped with alcoholic  
Ginger Beer

### BUTTERSCOTCH TRUFFLE MARTINI

Butterscotch Schnapps,  
Creme Cacao, Vanilla Vodka  
and a dash of Cream.

### MUDSLIDE

Baileys, Kahlua, Butterscotch  
Schnapps and a Dash of Milk

### SPIKED ICED COFFEE

Baileys, Kahlua, Espresso  
Coffee and Milk, topped with  
Whipped Cream.

