



**MOOOLAH VALLEY  
COUNTRY CLUB MENU**

SUNSHINE COAST

**SHARING PLATES**

CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO)
CHEESY CONFIT GARLIC AND PARSLEY PIZZA BREAD (9 INCH) GFO
CORN RIBS, PAPRIKA SALT, HOUSE MADE HARISSA WITH FETA (VO, DFO, GF)
MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V)
CHAR SUI PORK SPRING ROLLS WITH NAM JIM DIPPING SAUCE (DF)
MOROCCAN LAMB TACOS WITH YOGHURT DRESSED SLAW, DANISH FETA, PICKLED RED ONION (GFO, DFO)
CHILLI SALTED CALAMARI WITH SPRING ONIONS, FRESH CHILLI, AND NAM JIM SAUCE (GF, DF)
DEEP FRIED CRUMBED BRIE WITH PICKLED APPLE AND QUINCE PUREE
CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF)

**Please take note of your table number and order at the bar**

**CHICKEN WINGS \$18**

**BURGERS**

**WITH A CAULIFLOWER OPTION (V)**

**MVCC SIGNATURE LEMONGRASS WINGS:  
LEMONGRASS, GINGER, KAFFIR LIME AND CHILLI  
SERVED WITH NAM JIM SAUCE (DF, GF)**

**\$12**

**SPICY BUFFALO WITH HOUSE MADE BLUE CHEESE  
SAUCE (GF, DFO)**

**\$14**

**MAPLE BBQ GLAZE WITH HOUSE MADE RANCH  
DRESSING (DFO, GF)**

**+\$2**

**SPICY KOREAN BBQ WITH SPRING ONION, BLACK  
SESAME (GF, DF)**

**\$15**

**KANSAS CITY BBQ WITH RANCH DRESSING (DFO, GF)**

**\$16**

**MIGHTY MOO BURGER: DOUBLE BEEF  
PATTY, DOUBLE RED CHEDDAR, LETTUCE,  
TOMATO, DILL PICKLE WITH HOUSE MADE  
BURGER SAUCE ON A POTATO BUN WITH  
CHIPS (GFO, DFO)**

**\$26**

**SPICED CHICKEN WITH SLAW, RED  
CHEDDAR, BACON, PICKLED JALAPEÑO,  
AND CHIPOTLE AIOLI SERVED ON A  
POTATO BUN WITH CHIPS (GFO, DFO)**

**\$26**

**MOROCCAN LENTIL AND SWEET POTATO  
BURGER WITH MINT LABNE, ROASTED RED  
CAPSICUM, BABY GEM LETTUCE, SERVED  
ON A POTATO BUN WITH CHIPS (GFO, DFO,  
V, VEO)**

**\$26**

**SALADS**

**ROASTED PUMPKIN, BABY SPINACH,  
PEPITAS, PICKLED RED ONION, FETA,  
CHIMICHURRI (GF, DF, V, VEO)**

**\$23**

**\$18**

**SOBA NOODLES, EDAMAME, WOMBOK,  
PICKLED GINGER, SESAME, WITH A RICE  
WINE DRESSING (DF, V, VEO)**

**\$24**

**\$20**

**CLASSIC CAESAR SALAD WITH COS  
LETTUCE, BACON, CROUTONS, PARMESAN,  
HOUSE MADE CAESAR DRESSING (GFO,  
DFO)**

**\$24**

**\$22**

**ADD CHICKEN  
ADD HALOUMI  
ADD BEEF  
ADD TOFU**

**+\$6**

**+\$6**

**+\$8**

**+\$5**

**STEAK SANDWICH WITH CARAMELISED  
ONION, RED CHEDDAR, BEETROOT RELISH,  
LETTUCE AND AIOLI ON TURKISH BREAD  
WITH CHIPS (GFO, DFO)**

**\$27**

**SMOKED BRISKET BURGER WITH  
CHIPOTLE SLAW, RED CHEDDAR, DILL  
PICKLE, HICKORY BBQ SAUCE ON A  
POTATO BUN WITH CHIPS (GFO, DFO)**

**\$27**

**ADD BACON  
ADD CHEESE  
ADD HALOUMI**

**+\$4**

**+\$2**

**+\$6**

**GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan GFO/DFO/VO/VEO - Option Available**

**Please note there is a 1% surcharge on all eftpos transactions**



**MOOLOOLAH VALLEY  
COUNTRY CLUB MENU**

SUNSHINE COAST

**SCHNITZELS / PARMIES**

CHICKEN SCHNITZEL, PARMESAN HERB CRUMBED CHICKEN WITH HOUSE SALAD AND CHIPS WITH GRAVY

\$29

CHICKEN PARMIGIANA, CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE, HAM AND MELTED CHEESE, WITH HOUSE SALAD AND CHIPS

\$30

PEPPERONI PARMY  
TRUFFLE MUSHROOM PARMY  
MEATLOVERS PARMY  
PINEAPPLE PARMY

+\$4

+\$4

+\$5

+\$2

FISH AND CHIPS: BEER BATTERED SWEETLIP WITH HOUSE SALAD, CHIPS, HOUSE MADE TARTARE SAUCE AND FRESH LEMON (DF)

\$29

LAMB KOFTE WITH CHARRED EGGPLANT PUREE, CHICKPEA TABOULI SALAD AND PRESERVED LEMON YOGHURT (GF, DFO)

\$38

KANSAS CITY BBQ GLAZED PORK RIBS WITH CHARRED CORN SALSA, CHIPS AND CHIPOTLE SLAW (GF, DF)

\$40

**SIDES**

SIDE SALAD	\$7
SIDE CHIPS	\$7
BUTTERED GREENS	\$8
STEAMED CHAT POTATOES WITH HERB GARLIC BUTTER	\$9
GRILLED CORN WITH BUTTER	\$7
BAKED CHIPOTLE MAC AND CHEESE	\$8
POTATO, BACON AND CHIVE SALAD	\$9
CHIPOTLE SLAW	\$7

**FROM THE GRILL / SMOKER**

CHOOSE 2 SIDES AND 1 SAUCE OPTION

250G RUMP STEAK	\$35
250G PETITE TENDER FILLET	\$37
300G SIRLOIN STEAK	\$45
300G SMOKED PORK CHOP	\$35
250G SMOKED BRISKET	\$35

**SAUCES**

GRAVY, RED WINE JUS	\$2.5
MUSHROOM GRAVY AND PEPPER GRAVY, KANSAS CITY BBQ	

AIOLI	\$2
-------	-----

**DESSERTS**

CHOCOLATE BROWNIE WITH CARAMEL ICE CREAM AND HONEYCOMB (GF)	\$15
ETON MESS WITH BERRIES, PASSIONFRUIT CURD, CHANTILLY CREAM AND MERENGUE SHARDS	\$16
ESPRESSO MARTINI PANNA COTTA WITH CHOCOLATE SOIL AND ALMOND SPONGE	\$16

**GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan GFO/DFO/VO/VEO - Option Available**

Please note there is a 1% surcharge on all eftpos transactions