

# DARWIN TRAILER BOAT CLUB

## LUNCH TIME SPECIALS 12PM -5PM

**BUN THIT NUONG** GF M \$18 V \$20

Chargrilled Lemongrass Pork Skewers with a Vermicelli, Asian Herb Salad, Pickled Radish, Fried Shallots, Peanuts & Vietnamese Dressing

**BLT WRAP** M \$14 V \$16

Bacon, Lettuce, Tomato and Mayo Wrapped in Tortilla served with Salad Bar & Chips

**GRILLED CHICKEN WRAP** M \$14 V \$16

Grilled Chicken, Tomato, Lettuce and Mayo Wrapped in Tortilla served with Salad Bar & Chips

KEY **IMP** = IMPORTED **L** = LOCAL

**V** VEGETARIAN **VE** VEGAN **GF** GLUTEN FREE

**GFO** GLUTEN FREE OPTION AVAILABLE

**M** = MEMBER **V** = VISITOR

SCAN TO SEE BAR & BISTRO SPECIALS



## PUB MEALS

**BANGERS AND MASH** M \$20 V \$22

Daily Special Sausages with Creamy Mash, Poached Green Peas and Gravy

**BEEF NACHOS** GF M \$18 V \$20

Chilli Beef Con Carne Topped With Mozzarella Cheese, Sour Cream, Guacamole, Jalapeno Salsa & Corn Chips

**PLAIN SCHNITZEL** M \$22 V \$24

Homemade Panko Crumbed Chicken Breast with Chips & Salad Bar

**CHICKEN PARMIGIANA** M \$24 V \$26

Homemade Panko Crumbed Chicken Breast Topped with Napoli Sauce & Melted Mozzarella Cheese, Chips & Salad Bar

**Add** Ham \$2 | Pineapple \$2

**MEXICAN CHICKEN PARMIGIANA** M \$28 V \$30

Homemade Panko Crumbed Chicken Breast Topped with Melted Mozzarella cheese, Chilli Beef Con Carne, Guacamole, Sour Cream, Jalapeno, Chips and Salad Bar

## BURGERS

**BARRAMUNDI BURGER** GFO M \$17.5 V \$19.5

Grilled or Battered Local Barramundi with Cos Lettuce, Tomato, Onion, Tartare Sauce, Homemade Brioche Bun served with Chips & Salad Bar

**GRILLED CHICKEN BURGER** GFO M \$17.5 V \$19.5

Peri-Peri Marinated Chicken Breast, Cos Lettuce, Tomato, Onion, Black Mayonnaise, Homemade Brioche Bun with Chips & Salad Bar

**PULLED PORK BURGER** GFO M \$17.5 V \$19.5

8-hour Slow-cooked Pork Shoulder, Coleslaw, Chipotle Sauce, Homemade Brioche Bun with Chips & Salad Bar

**DTBC CLUB BURGER** GFO M \$20 V \$22

Homemade Beef Patty & Brioche Bun, Bacon Relish, Gherkin, Melted Cheese, Fried Egg, Lettuce, Tomato, Onion, Burger Sauce, with Chips & Salad Bar

## STEAKS

**300 G PORTERHOUSE** GFO M \$31 V \$33

Flame Grilled South Australian Grain Feed Riverina Black Angus Porterhouse Season with Maldon Sea Salt & Szechuan Peppercorn Served with Supa Crunch Steakhouse Chips & Salad Bar

**300 G SCOTCH FILLET** GFO M \$35 V \$37

Flame Grilled Tasmanian Cape Grim Australian Finest Grass Feed Beef Season with Maldon Sea Salt & Szechuan peppercorn served with Supa Crunch Steakhouse Chips & Salad Bar

**400 G T-BONE STEAK** GFO M \$35 V \$37

Flame Grilled American Cut T-Bone Cooked to your liking served with Supa Crunch Steakhouse Chips and Salad Bar

**Add:** Surf and Turf \$7.5 GF

**Add:** sauces | Gravy, Mushroom, Pepper, Red Wine Jus GF, Creamy Garlic GF \$1.5

## SALADS

**CLASSIC CAESAR SALAD** GFO M \$16 V \$18

Cos Lettuce, Bacon, Egg, Croutons with Caesar Dressing

**Add:** Chicken \$5 | Smoked Salmon \$5 | Prawns \$5

**CHICKEN COBB SALAD** GF M \$23 V \$25

Cos Lettuce, Grilled Chicken, Bacon, Egg, Cherry Tomato, Sweetcorn and Avocado with Chipotle Dressing

**THAI BEEF SALAD** GF M \$23 V \$25

Mesclun Salad, Chargrilled Porterhouse Beef, Cucumber, Capsicum, Red Onion, Bean Sprouts, Peanuts & Herbs with Thai Dressing

**BANANA PRAWN SALAD** GF M \$23 V \$25

Mesclun Salad, Local Banana Prawns, Cherry Tomato & Macadamia Nuts with Mango, Chili and Lime Dressing

## SEAFOOD

**BUCKET OF PRAWNS** GF M \$28 V \$30

½ KG of Whole Spencer Gulf Prawns with Cocktail Sauce

**SOUTH AUSTRALIAN OYSTERS** GF ½ Doz 1 Doz

Natural M \$14 / V \$16 M \$27 / V \$30  
Kilpatrick M \$17 / V \$19 M \$30 / V \$34

**CRUMBED CALAMARI** L M \$24 V \$26

Local Crumbed Calamari served with Tartare Sauce, Chips & Salad Bar

**FISH AND CHIPS** L M \$26 V \$28

Tempura Battered Local Threadfin Salmon Served with Tartare sauce, Chips & Salad Bar

**GARLIC PRAWNS** L GF M \$27 V \$29

Local Banana Prawns in Creamy Garlic Sauce with Steamed Jasmine Rice & Salad Bar

**ATLANTIC SALMON** IMP M \$29 V \$31

Pan-Fried Local Atlantic Salmon with Smoked Salmon potato Croquette, Feta Cheese, Cherry Tomato, Macadamia, Rocket Salad & Salad Bar.

**PAN FRIED BARRAMUNDI** L GF M \$31 V \$33

Local Wild Caught Skin On Barramundi, Fondant Potato, Poached Broccolini, Red Curry Sauce, Micro Herbs & Salad Bar

**FISHERMAN'S BASKET** IMP / L M \$32 V \$35

Battered Flathead, Crumbed Calamari, Panko Prawns, Tempura Scallops served with Tartare Sauce, Chips & Salad Bar



**\$10 JUG**  
1350ML COCA-COLA JUG OF SOFT DRINK

**\$11 JUG**  
OF LEMON LIME & AUSTRALIAN BITTERS

Varieties include:







## VEGAN/VEGETARIAN

**VEGAN BURGER** GFO VE M \$17 V \$19  
Grilled Portobello Mushroom, Lettuce, Tomato, Onion, Avocado, Vegan Mayonnaise & Cheese Served with Homemade Brioche Bun & Shoes String Fries

**MEXICAN STYLE EGGPLANT & BEANS** VE GF M \$21 V \$23  
Grilled Half Eggplant, Topped with Chilli Beans, Avocado Salsa served on Roasted Pumpkin Quinoa Salad & Almond Flakes

**PUMPKIN & MUSHROOM RISOTTO** V GF M \$22 V \$25  
Arborio Rice, Roasted Pumpkin, Shiitake, Enoki, Oyster Mushroom with Baby Spinach, Poach Baby Broccoli, Parmesan Cheese & Cream

## LAKSA & MOMO

**VEGAN LAKSA** GF VE M \$17 V \$19  
Vegan Malaysian Spicy Coconut Curry Broth with Fried Tofu, Rice Noodles, Vegetables, Beansprouts, Chili, Coriander and Fried Shallots

**ROASTED DUCK LAKSA** GFO M \$18 V \$20  
Malaysian Spicy Coconut Curry Broth with Roasted Duck, Hokkien Noodles, Beansprouts, Fried Tofu, Chili, Coriander & Fried Shallots

**VEGAN MOMO** VE M \$17 V \$19  
Homemade Nepalese Steamed Dumplings filled with Tofu, Onion, Carrot, Cabbage, Mushroom, Spinach, Coriander & Nepalese Spices Served with Sesame Tomato Chutney

**CHICKEN MOMO** M \$18 V \$20  
Homemade Nepalese Steamed Dumplings Filled With Chicken, Onion, Cabbage, Coriander, Spring Onion & Nepalese Spices with Sesame Tomato Chutney

## SIDES

**GARLIC FLAT BREAD** M \$7 V \$8  
9" Pizza Base topped with Garlic Butter

**CHEESY GARLIC FLAT BREAD** M \$8 V \$9  
9" Pizza Base topped with Cheese and Garlic Butter

**TRIO OF DIPS** M \$12 V \$14  
Selection of Dips served with Garlic Flat Bread

**FAT CHIPS WITH AIOLI** GFO M \$8 V \$9

**WEDGES WITH SOUR CREAM** M \$9 V \$11

**ONION RINGS** M \$8 V \$9

**STEAMED VEGETABLES** GF M \$4 V \$5

## DESSERT

**LAKSA CHEESECAKE** M \$10 V \$12  
(Best Sweet Inspired By Laksa Dish Winner Of 2021) Laksa Inspired Cheesecake With Cream Cheese Topping, Toffee, Colies & Mango Sorbet

**DTBC PAN FRIED ICE - CREAM** M \$10 V \$12  
Vanilla Ice Cream Wrapped in Filo Pastry Pan-fried Served with Berry Sauce, Coconut & Cashew Crumb

**UPSIDE DOWN MANGO CAKE** M \$10 V \$12  
House Baked Butter Cake with Cream Cheese, Mango Caviar Topping, Vanilla Ice Cream & Mango Coulis

**VEGAN CHOCOLATE CAKE** VE M \$10 V \$12  
Vegan Chocolate Cake With Vegan Ice Cream, Chocolate Soil and Crispy Puff Pastry

**KIDS ICE CREAM** GF M \$4.5 V \$5.5  
Vanilla, Strawberry, Chocolate

## KIDS MENU

**CHICKEN NUGGETS** M \$8 V \$10

**BAKED MAC AND CHEESE** V M \$10 V \$12

**SPAGHETTI BOLOGNESE** M \$10 V \$12

**FISH AND CHIPS** M \$10 V \$12  
(Battered Flathead)

**MINUTE STEAK WITH CHIPS** GFO M \$13 V \$15



**COFFEE & CAKE**  
FROM 9.30AM

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