

PIZZAS

All pizza sizes are 12"	M/V
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	
PIZZA KITCHEN OPEN ALL DAY SATURDAY & SUNDAY	

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	

FROM THE WOK

HOUSE-MADE PRAWN TOAST (4)	M/V
With yuzu mayo i	14/16
DUCK SPRING ROLLS (4)	17/19
Crispy duck and vegetable spring rolls served with house sweet chilli sauce	
VEGETARIAN SPRING ROLLS (4)	14/16
Fresh crunchy vegetables, aromatic seasoning and delicate crispy wrapper	
SALT & PEPPER SQUID	19/21
Lightly fried squid tossed with chilli, garlic, sea salt, and crispy shallots i	
CHOW MEIN	24/26
Wok-fried egg noodles with capsicum, carrot, broccoli, and choy sum in house chilli paste, finished with sesame seeds	
Choice of: Chicken Beef Prawns i Tofu	
CHAR KWAY TEOW	24/26
Wok-charred rice noodles with choy sum, egg, bean sprouts, garlic chives, lap cheung, and crispy pork fat. Choice of: Chicken Beef Prawns i Tofu	
SWEET & SOUR	24/26
Wok-tossed with pineapple, bell peppers, onion, and spring onion in house sweet and sour glaze. Choice of: Chicken Pork Fish M Prawns i Tofu	
BLACK PEPPER	24/26
Wok-tossed in rich black pepper sauce with bell peppers, onion, broccoli, and carrots. Choice of: Chicken Beef Prawns i Tofu	
KUNG PAO CHICKEN	21/23
Wok-tossed chicken with dried chilli, roasted cashews, capsicum, onion, and sesame seeds	
STEAMED RICE	4/6
FRIED RICE	13/15

LUNCH

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

DINNER

MONDAY - THURSDAY
5:30PM - 8:30PM

FRIDAY - SATURDAY
5:30PM - 9PM

PIZZA KITCHEN OPEN
ALL DAY SATURDAY & SUNDAY

SUNDAY
11:30AM - 8:30PM

PENRITH RSL CLUB

8 TINDALE ST, PENRITH NSW 2750
WWW.PENRITHRSL.COM.AU

Ingredients for our food are sourced as locally and organically as possible.
Selected for flavour and sustainability and prepared with minimum fuss, so that
their natural quality shines through.

THE

GRID

GRAZE		
		M/V
CONTINENTAL LOAF TOASTED		
With garlic butter v	8 / 9	
With garlic butter and mozzarella cheese v	10/11	
HOT HONEY ZUCCHINI FRIES	18/20	
Crispy zucchini fries drizzled with hot honey, served with whipped fetta, toasted spiced nuts and roasted pepitas		
LEMON & DILL PRAWN ROLL	25/28	
Marinated prawns served in a toasted brioche roll with pickled onion, baby cos, celery crunch and fresh chives l		
SOUTHERN-FRIED CHICKEN WINGS	19/21	
Golden fried chicken wings served with house-made coleslaw and jalapeño ranch dressing		
STICKY PORK BELLY BITES	21/23	
Slow-roasted pork belly glazed with a rich hoisin caramel, served with carrot purée, crispy shallots, toasted sesame and crisp rice paper gfo		
BURGER BAR		
All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER	23/25	
Beef patty, lettuce, tomato, cheese and tomato sauce gfo		
ANGUS BEEF BURGER	26/29	
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 gfo		
CRISPY PESTO CHICKEN BURGER	25/28	
Southern-fried chicken with pesto aioli, tomato chilli jam, fresh tomato and baby cos on a toasted milk bun, served with seasoned chips gfo		
MUSHROOM BURGER	22/24	
Grilled field mushroom, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise gfo, v		
PAN TO PLATE		
CHILLI GARLIC PRAWN ORECCHIETTE	34/38	
Chorizo, rocket, cherry tomatoes and fresh basil, finished with extra virgin olive oil, Danish fetta and a herb crumb gfo, l		
GRILLED CHICKEN, BACON & TRUFFLE FETTUCCINE	30/33	
Sautéed spinach, brown mushrooms and confit tomatoes in a creamy garlic and truffle sauce, finished with shaved Grana Padano gfo		

CHAR CHAR CHAR		
		M/V
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	55/58	
Murray Valley region of Victoria. Guaranteed world class MSA grading gF		
RUMP STEAK 300 GRAMS	37/40	
Grain-fed True North rump. The cattle are raised on Stanbroke’s vast properties in the Gulf region of Queensland, Australia gF		
NEW YORK PREMIUM 300 GRAMS	49/52	
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 gF		
All steaks served with crunchy fries and house salad		
OPTIONAL ADD ONS	+14/16	
Two king prawns gF, l		
CHOICE OF GLUTEN FREE SAUCES gF	+2/3	
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque		
SIGNATURES		
FIVE-SPICE PORK BELLY	37/41	
Slow-roasted pork belly served with apple and fennel slaw, crispy potatoes, chargrilled pineapple and creamy mustard sauce gF		
PESTO-CRUSTED SALMON	36/40	
Herb and pesto-crusted salmon served with celeriac purée, sautéed cannellini beans, spinach, roasted cherry tomatoes and saffron velouté gfo, m		
PAN-FRIED BARRAMUNDI	36/40	
Fresh barramundi served with potato and fennel purée, grilled asparagus, saffron pearl couscous, charred artichokes and lemon hollandaise m		
PROSCIUTTO-WRAPPED CHICKEN ROULADE	31/33	
Potato and parmesan purée, bacon jam, pan-fried brown mushrooms and sautéed green beans, finished with a porcini cream sauce gF		
CHILDREN’S MEALS		
12 YEARS & UNDER: INCLUDES A FREE CHEF’S CHOICE ICE CREAM	14/16	
Battered fish fillets with crunchy fries l		
Mini cheeseburger served with crunchy fries gfo		
Chicken breast nuggets and crunchy fries		
Grilled chicken with steamed vegetables gF		
Twirl bolognaise topped with parmesan cheese gfo		

CLASSICS		
		M/V
CHICKEN SCHNITZEL	27/29	
300 grams served with crunchy fries, house salad and gravy		
JUNIOR CHICKEN SCHNITZEL	22/24	
150 grams served with crunchy fries, house salad and gravy		
MAKE YOUR SCHNITZEL A PARMIGIANA	+5/6	
With napoli sauce, ham and mozzarella cheese		
MARKET BATTERED FISH	29/31	
Served with crunchy fries, house salad and tartare sauce m		
GRILLED FISH OF THE DAY	31/33	
Served with dressed house salad, crunchy fries, lemon and tartare sauce gF, m		
SALT AND PEPPER SQUID	29/31	
Spiced squid served with house salad, crunchy fries and garlic mayonnaise DF, l		
CHICKEN AND PRAWN SCALLOPINI	31/33	
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce gF, l		
FROM THE GARDEN		
TUNA POKE BOWL	33/36	
Fresh sushi rice topped with spicy tuna, avocado, cucumber, edamame, wakame, pickled ginger, sesame seeds, tempura crunch and soy dressing gfo, m		
APPLE, FENNEL & ROCKET SALAD	21/24	
Rocket leaves with crisp apple, shaved fennel, celery, toasted almonds, walnuts and shaved parmesan, dressed with honey Dijon vinaigrette gF, v		
OPTIONAL ADD ONS		
Poached chicken gF	+7/8	
Smoked salmon gF, l	+10/11	
Chilled king prawns (4) gF, l	+12/14	
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.		