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

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

LUNCH

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

DINNER

SUNDAY - THURSDAY
5:30PM - 8:30PM

FRIDAY - SATURDAY
5:30PM - 9PM

PIZZA KITCHEN OPEN ALL DAY SATURDAY & SUNDAY

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 I

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, I

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, I

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 I
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, I

CHICKEN AND PRAWN SCALLOPINI 31/33
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF, I

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, I +10/11
Chilled king prawns (4) GF, I +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.