

Wines Glass Mem. NonM. Bottle Mem. NonM.

Sparkling

Stony Peak Brut Reserve				
Sth East Australia	5	6	24	30
Upside Down Premium Cuvee				
Sth East Australia	6	7	30	35
Seppelt Prosecco				
Sth East Australia	6	7	30	35

Whites

Harthog's Plate Moscato				
Margaret River	5.5	6.5	27	32
De Bortoli 'Winemaker Selection' Sauvignon Blanc				
Riverina	6	7	28	35
VIVO Sauvignon Blanc				
Riverina	5	6	24	30
821 South Sauvignon Blanc				
New Zealand	6.5	7	30	35
Wolf Blass Eaglehawk Riesling				
Sth East Australia	5	6	24	30
Dee Vine Estate 'Estate Range' Pinot Grigio				
Riverina	6	7	28	32
Morgan's Bay Chardonnay				
Sth East Australia	5	6	24	30
Seppelt 'The Drives' Chardonnay				
Grampians	6.5	7.5	30	36
T'Gallant Cape Schanck Rosè				
Mornington	6.5	7.5	32	36

Reds

Cape Schanck Pinot Noir				
Mornington	6.5	7.5	32	36
La Bossa Merlot				
Sth East Australia	5.5	6.5	27	32
VIVO Shiraz				
Riverina	5	6	24	30
Seppelt 'The Drives' Shiraz				
Heathcote	6.5	7.5	30	36
De Bortoli 'Winemaker's Selection' Shiraz				
Riverina	6	7	28	33
Richland Cabernet Sauvignon				
Riverina	6	7	28	35
Samuel Wynn & Co. Last Rites Cabernet Sauvignon				
Coonawarra			30	34
The Carriages Cabernet Merlot				
Echuca	7	8	35	40

Frinkle is about doing desserts your way.

Simply choose your ice-cream, yogurt or other frozen treat. Then select your toppings and your sprinkles. And enjoy!

It's eat-in and take-away. It's for young and old. It's frozen and sprinkled.

It's Frinkle.

Receive a \$2 discount off a frinkle cup with every kids meal from the main menu.*

frinklemoama.com.au

FRINKLE

*conditions apply - available during frinkle opening hours



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ABN 58 001 046 939



Bistro

M E N U

Bistro Bar Members Bonus. Purchase any main meal and receive a De Bortoli 'Winemaker Selection' Sauvignon Blanc or 'Winemaker's Selection' Shiraz for only \$5. DB Winemaker's Selection shows exceptional balance and structure, hand selected by senior winemakers, these wines reflect some of their finest work. (Moama Bowling Club practices responsible service of alcohol)

Starters

	Non Members.	Members.	Points.
Soup of the day	7	5	400
Freshly baked Garlic Bread	(v) 8	7	600
Freshly baked Garlic & Cheese Bread	(v) 10	8	800
Mezze Plate w/ 2 dips, turkish pita & warm marinated olives	(v) 12	10	1000
Arancini beetroot & fetta w/ lemon aioli	(vgf) 14	12	1200
Salt & Pepper Calamari w/ garlic aioli	13	11	1100
Prawn Cocktail	(gf) 13	11	1100
Sweet Potato Wedges w/ lemon aioli	(vgf) 10	9	900
Wedges w/ sour cream & sweet chilli sauce	(v) 10	9	900
Salads			
Caesar Salad	(v) 16	14	1400
Caesar Salad w/ Chicken	20	18	1800
Lamb Fattoush Salad marinated lamb rump, torn pita bread, Spanish onions, cherry tomatoes, cucumbers & black olives w/ a lemon olive oil dressing topped w/ sumac yoghurt	(v) 20	18	1800
Vegetarian Fattoush Salad	(v) 16	14	1400
Falafel Salad served w/ lemon & mint cous cous, cherry tomatoes, pickled radish, pinenuts topped w/ tahini yoghurt	(vn) 18	16	1600
Crispy Pork Noodle Salad w/ mixed greens, fragrant herbs, red onion, cucumber, shallots & a spiced sticky soy dressing	20	18	1800

Stir Fries & Curries

	Non Members.	Members.	Points.
Nasi Goreng prawn & pork belly stir fried w/ rice, vegetables & egg	19	17	1700
Chicken & Cashew Noodle Stir-fry honey soy sesame chicken & cashew stir fry	(n) 21	18	1800
Thai Red Duck Curry duck Maryland curry cooked w/ pineapple, lychees, bamboo shoots & served w/ shallot rice and greens	(n) 25	22	2200
Curry of the day	19	17	1700

Pastas & Risotto

Orecchiette Beef Bolognese topped w/ parmesan cheese	21	18	1800
Spinach & Pea Risotto caramalised onions, goats cheese, mint & lemon zest Add Chicken	(vgf) 20 4	18 4	1800
Mushroom Gnocchi w/ smoked bacon, creamy mushroom ragout, herbs & pecorino	20	18	1800
Seafood Linguini prawns, calamari & fish ragout w/ fennel, tomato, garlic, white wine and topped w/ candied chilli	27	24	2400

Grill

300g Scotch Fillet Steak cooked to your liking w/ choice of sides & sauce	(gf) 34	29	2900
Barramundi w/ herb & garlic butter crushed chat potatoes & steamed greens	(gf) 26	23	2300
Salmon Fillet w/ papaya & green mango salad w/ garlic rice	26	23	2300
Lamb Rump slow cooked marinated in oregano w/ crushed potato, greens & garlic yoghurt	(gf) 28	25	2500
Mexican Chicken Breast marinated Mexican chicken w/ tomatillo salsa and warm potato & bean salad	(gf) 22	19	1900
Pizza Available Wednesday to Saturday			
Margherita tomato, basil & bocconcini	(v) 15	13	1300
Three Cheese caramelised onion & garlic	(v) 15	13	1300
Salami black olives, roasted sweet peppers & chilli oil	17	15	800
Hawaiian ham, pineapple & cheese	14	12	1200

Sauces

	Non Members.	Members.	Points.
Mushroom & Herb Jus, Brandied Cream Peppercorn, Spiced Mustard, Garlic Herb Butter Gravy	(gf) 3 (gf) 3	2 2	200 200

Favourites

Chicken Parmigiana w/ choice of sides	23	20	2000
Chicken Schnitzel w/ choice of sides	20	18	1200
200g Angus Beef Burger bacon, cheese, caramalised onion & smokey relish w/ chips	18	16	1500
Master Stock Braised Pork Belly w/ bok choy and garlic rice	26	23	2300
Beer Battered New Zealand Whiting w/ choice of sides			
Large	20	18	1800
Small	17	15	1500
Whole Fried Barramundi w/ papaya & green mango salad & wedges	22	19	1900
Roast of the day			
Large	(gf) 20	18	1800
Small	(gf) 18	16	1600

Sides

Seasonal veg	SM 3	LG 6	
Roasted potato	SM 3	LG 6	
Crushed potato	SM 4	LG 8	
Chips	SM 3	LG 6	
Salad	SM 3	LG 6	
Bread roll	.50		

Kids - includes complimentary soft drink or \$2 discount off a frinkle cup*

Chicken Parmigiana	9	8	800
Roast w/ vegetables	9	8	800
Fish w/ chips	9	8	800
Chicken nuggets w/ chips	9	8	800
Chicken tenderloins w/ chips	9	8	800
Shell pasta bolognese	9	8	800
Shell pasta napoli	(v) 9	8	800

(v) = vegetarian (gf) = gluten free (n) = nuts Please advise staff of any allergies.

*conditions apply - available during frinkle opening hours.

January Perfect Pork Special. Premium pork rib eye available every night for January. Starting Tuesday 1st. Served with complimenting sauce & sides. \$15 pay by points, \$20 member and \$25 non members.