

Wines	Glass Mem.	NonM.	Bottle Mem.	NonM.
Sparkling				
Mitchelton The Victorian NV Sparkling				
Central Victoria	5 ⁵	6 ⁵	27	32
Yarra Social by Yarra Burn Sparkling				
Yarra Valley	6	7	30	35
Tobacco Road Prosecco				
King Valley	6	7	30	35
Whites				
Hartog's Plate Moscato				
Margaret River	5 ⁵	6 ⁵	27	32
Mondiale Sauvignon Blanc				
Marlborough NZ	7	8	35	40
VIVO Sauvignon Blanc				
Riverina	5	6	24	30
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				
Fowles Pinot Noir				
Strathbogie Ranges	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
Mitchelton The Victorian Cabernet Sauvignon				
Central Victoria	6	7	28	33
The Carriages Cabernet Merlot				
Echuca	7	8	35	40

Frinkle is about doing desserts your way.

Simply choose your ice-cream, yoghurt 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



Freecall 1800 806 777 6 Shaw Street Moama NSW 2731
www.moamabowlingclub.com.au

ABN 58 001 046 939



Bistro

M E N U

Breads

	Non Members.	Members.	Points.
Freshly baked foccacia w/ olive & tomato dip (v)	11	9	900
Freshly baked Garlic Bread (v)	9	8	600
Freshly baked Garlic & Cheese Bread (v)	11	9	800

Starters

Prawn Cocktail Australian prawns, iceberg, tomato & cocktail sauce (gf.nf.df)	16	12	1200
Soup of the day	8	6	400
Buffalo Chicken Wings blue cheese dip & celery sticks	14	12	1200
Salt & Pepper Calamari lemon pepper mayo & pickled cucumber (gf.nf.df)	13	11	1100
Prawn & Fish Cake remoulade sauce, lemon & cabbage salad (nf)	16	14	1400
Smoked Ham Hock Terrine piccalilli, salad greens, crisp toast (nf.df)	15	13	1300
Coconut Crusted Prawns horseradish marmalade, lemon (nf.df)	16	14	1300
Tasting Platter for 2 salt & pepper calamari w/ lemon pepper, buffalo wings w/ blue cheese dip, coconut prawns w/ horseradish marmalade, prawn & fish cake w/ remoulade sauce	30	26	2600
Sweet Potato Wedges w/ lemon aioli (v.gf)	11	10	1000
Wedges w/ sour cream & sweet chilli sauce (v)	11	10	1000

Salads

Tuna Salad Nicoise seared tuna, baby potatoes & green beans, hard boiled eggs, black olives & cherry tomatoes (gf.nf)	20	18	1800
Caesar Salad cos lettuce, crisp pancetta, anchovy fillets & shaved parmesan, house made caesar salad dressing, toasted ciabatta, croutons & egg (df.nf)	17	15	1500
Add chicken	4		
Add prawns	5		
Crispy Pork Noodle Salad mixed greens, red onion, cucumber, shallots & spicy sticky soy dressing	21	18	1800
Middle Eastern Spiced Chickpea Salad tomato, cucumber, red onion, parsley, coriander & sherry dressing (v.gf.nf.df)	18	15	1500

Pans

	Non Members.	Members.	Points.
Sweet Soy Braised Duck Noodles egg noodles, stir fry vegetables & shiitake mushrooms (df.nf)	26	23	2300
Linguini Marinara fish & shellfish w/ tomato ragout, herbs, fennel & chilli (nf)	28	25	2500
Nasi Goreng prawn & pork stir fried w/ rice, vegetables & egg (df.nf)	21	18	1800
Asparagus & Cauliflower Risotto fresh herbs, whipped feta cheese & topped w/ parmesan (v.nf.gf)	24	21	2100
Gnocchi w/ Wild Mushroom & Sage Butter port wine syrup, spiced nuts & mascapone (v.gf)	25	22	2200
Spinach & Ricotta Tortellini pumpkin, cumin & pine nut cream sauce (v)	24	21	2100

The Grill

Eye Fillet 250g black angus grain fed 100 days cooked to your liking w/ choice of sides & sauces (gf.nf)	38	34	2500
Porterhouse 350g black angus grain fed 100 days cooked to your liking w/ choice of sides & sauces (gf.nf)	36	33	2500
Scotch Fillet 300g grain fed 100 days cooked to your liking w/ choice of sides & sauces (gf.nf)	36	33	2500
Sauces gravy, red wine jus, mushroom, pepper or chimichurri (gf.nf)	3	2	200
Cumin & Citrus Roasted Pork Cutlet grilled sweet potato, parsnip puree, cider jus (gf.nf)	35	30	3000
Wagyu Burger aged cheddar, tomato relish, bacon w/ chips (cooked to medium) (nf)	19	17	1700
12HR Slow Cooked Lamb Shoulder white bean ragout, rosemary infused jus (gf.nf.df)	33	29	2900
Baked Eggplant served w/ feta cheese, oven dried tomatoes, olives, herbed polenta & red capsicum sauce (nf.v.gf)	25	22	2200
Pepper Brushed Tuna olive, tomato & potato ragù (gf.nf)	36	33	3300
Salmon Cutlet sauteed fingerling potato, roasted capsicum & broccolini (gf.nf)	29	26	2600
Indonesian Satay Chicken Skewers ginger rice & pickled cucumber salad (gf.df)	23	20	2000

September Members Bistro Bar Bonus

Purchase any main meal and receive \$2 off any glass of wine or schooner of tap beer. If you're not a member, you're missing out. \$5 memberships now available. See Customer Service for details. Start saving today.

(Moama Bowling Club practices responsible service of alcohol)

Favourites

	Non Members.	Members.	Points.
Chicken Parmigiana w/ choice of sides	24	21	2100
Chicken Schnitzel w/ choice of sides	21	18	1800
Beer Battered NZ line caught Cod w/ choice of sides	21	19	1500
Southern Fried Chicken Burger w/ spicy slaw, brioche bun & chips	19	17	1700
Roast of the day Large (gf)	20	18	1800
Small (gf)	18	16	1600
Curry of the day	20	18	1800

Sides

Roasted vegetables (gf)	SM 3.5	LG 6.5
Roasted potato (gf)	SM 3.5	LG 6.5
Sauteed fingerling potato (gf)	SM 3.5	LG 6.5
Chips (gf)	SM 3.5	LG 6.5
Garden Salad (gf)	SM 3.5	LG 6.5
Buttered asparagus (gf)	SM 3.5	LG 6.5
Green beans (gf)	SM 3.5	LG 6.5
Broccolini (gf)	SM 3.5	LG 6.5
Bread roll		.50

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

Chicken Parmigiana	9	8	800
Chicken Schnitzel	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
Pasta Napoli (v)	9	8	800

All chips are gluten free

September Seafood Basket - just \$10

Seafood basket with chips and delicious housemade tartare sauce. Available every Monday and Tuesday night for the month of September. Super value Monday and Tuesday night dining. \$10 member, \$15 non member.

Members September Special - Buy any two meals from the grill or pans section and receive a complimentary garlic or cheesy garlic bread.

(v) = vegetarian (gf) = gluten free (nf) = nut free (df) = dairy free
Please advise staff of any allergies. *conditions apply - available during frinkle opening hours.