

aways fresh

BREADS

Garlic bread | \$8

Cheese and bacon bread | \$12

Sweet chilli and cheese bread | \$12 1

Garlic foccacia pull apart | \$14







Chicken nuggets and chips | \$12

Spaghetti bolognese | \$12

Cheese burger slider and chips | \$14

Battered fish with chips, salad and tartar sauce | \$12

Kids Schnitzel with chips and salad | \$12

Grilled chicken breast with chips and salad | \$12 @GF

Ham and pineapple pizza | \$12

BBQ chicken and pineapple pizza | \$12

Cheese pizza | \$11

Cheese and bacon pizza | \$12



Vegetable spring roll | \$10

Bean sprouts, radish, carrot, peas, bamboo shoots, and coriander.

Chicken Dimsims | \$10

Housemade steamed Dimsim with chicken mince, corn, celery, and carrot.

Vegetable samosas | \$9

Served with tamarind sauce.

Fiery crispy coated buffalo wings (5) | \$13

With your choice of spicy buffalo, plum or honey soy sauce.

Bao buns (3) | \$13

Filled with braised duck served with peanut plum sauce.

Steak house chips | \$11 W

Small Bowl of chips | \$8

Loaded sweet potato chips | \$13

Topped with bacon, cheese, and sour cream.









Chicken Caesar burger | \$20

Fried chicken, bacon, hash brown, egg, lettuce and Caesar sauce.

Steak sandwich | \$24

Grilled fillet steak, onion, cheese, lettuce, tomato and BBQ sauce on Turkish bread.

Tropical chicken burger | \$20

Fried chicken, bacon, pineapple, lettuce, cheese, sweet chilli and mayonnaise.

Beef and bacon burger | \$22

Housemade pattie with bacon, cheese, lettuce, tomato, BBQ sauce and garlic Aioli.

Chickpea burger | \$20 V



Chickpea and vegetable pattie with lettuce, tomato, onion, beetroot and hummus.

AN ADDITIONAL \$3 APPLIES TO ALL MENU ITEMS FOR NON MEMBERS

BISTRO

250g rump steak | \$26

Cooked to your liking with chips, salad and choice of sauce.

250g sirloin | \$29

Cooked to your liking with chips, salad and choice of sauce.

ADD A MARINATED PRAWN SWEKER \$6

Beef cheeks | \$30

Slow braised red wine and rosemary beef cheeks served on sweet potato mash with steamed broccolini.

Crumbed lamb cutlets | \$28

Served with mash vegetables and gravy.

Beer battered cod fillets | \$22

Served with chips, salad, lemon and tartar sauce.

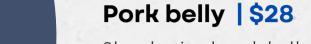
Beef Nachos | \$20

Served with guacamole and sour cream.

Quesadilla | \$23

Chipotle chicken filled quesadilla with cheese served with green salad and mango salsa.

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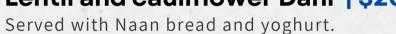
Slow braised pork belly with spinach salad steamed rice and chilli caramel sauce.

Lamb curry | \$23

Indian style slow cooked lamb curry with naan bread and yoghurt.

without the naan bread

Lentil and cauliflower Dahl | \$20



without the naan bread

Chicken Dianne | \$21

Crispy skinned chicken supreme on mash with vegetables and Dianne sauce.

Grilled barramundi | \$28

Topped with garlic prawns served with chips and salad.











Corn chips, cucumber, radish, cos lettuce, tomato, onion, mint parsley coriander and lemon garlic dressing.

Asian beef salad | \$18

GF

Mixed greens, pickled vegetables, and tender beef strips with ginger sesame dressing.

Squid and prawn salad | \$23



Szechuan pepper and salt-coated squid and prawns with Asian slaw and sweet chilli plum dressing.



ALL SERVED WITH CHIPS AND SALAD

GF - CHICKEN GRILLED INSTEAD

Chicken schnitzel | \$21

Served with your choice of sauce.

Avocado and bacon parmi | \$25

Smashed Avo, crispy bacon and cheese on a chicken schnitzel.

Ham and pineapple parmi | \$24

Ham, pineapple, cheese, napoli sauce on a chicken schnitzel.



Ham and chorizo parmi | \$25

Ham, chorizo, cheese, napoli sauce on a chicken schnitzel.

Fire breather parmi | \$24

Napoli sauce, capsicum, onion, chilli flakes, jalapeno, cheese on a chicken schnitzel.









Capricciosa | \$22

Basil, tomato, ham, artichoke, mushroom, olive oil.

Pesto and proscuitto | \$23

Cherry tomato, prosciutto, baby mozzarella, pesto, basil.

Chilli prawn and pineapple | \$25

BBQ sauce, chilli, prawn, pineapple and mozzarella.

Mushroom, pesto and chilli | \$20



Sliced mushroom, mozzeralla, blended chilli on pesto base.

Chicken and proscuitto | \$22

Marinated chicken, prosciutto, mushroom, onion and baby spinach.

BBQ chicken and pepperoni | \$19

BBQ sacue base with marinated chicken, pepperoni, red onion, pineapple and mozzeralla cheese and chilli flakes.

Cheese | \$16 (V)

Mozzarella cheese and napoli sauce.

Ham and pineapple | \$17

Classic Hawaiian style pizza with ham and pineapple.

Margherita | \$20 W

Tomato, basil, napoli sauce, red onion and mozzarella cheese.

Pepperoni | \$20

Salami pepperoni with napoli sauce and mozzarella cheese.

Vegetarian | \$16



Tomato, pineapple capsicum, red onion, spinach, mushroom and basil.

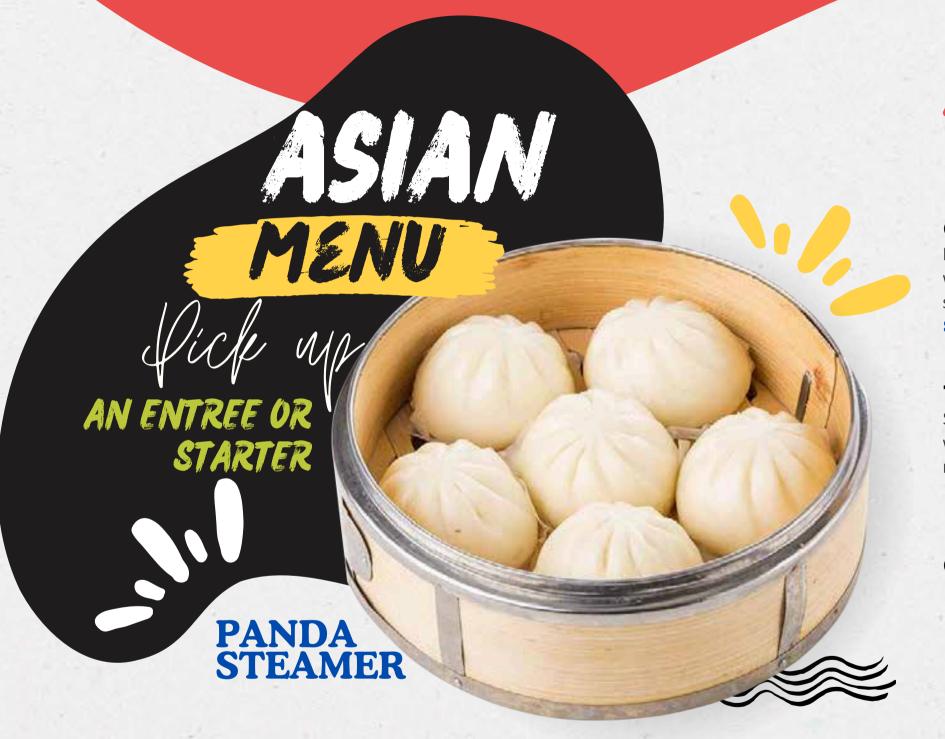
Meatlovers | \$18

Seasoned chicken, pepperoni, ham, bacon, pork sausage, mozzarella cheese.

Supreme | \$21

Ham, chicken, pepperoni, tomato, mushroom, red onion, capsicum, pineapple, olives.

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Grilled Scallops (3) | \$15

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Entree-style grilled Japanese scallops with X.O sauce served with a light soy sauce and shallot.

\$5 extra scallops

Thai coconut pumpkin soup | \$18

Sweet butternut pumpkin cooked with Thai curry paste and coconut milk, served with shallot cake.



Chicken satay skewers (6) | \$22

Homemade Satay skewers with peanut satay sauce garnished with lime leaves and chilli.

Steamed Mini Pork and | \$12 vegetable buns (4)

Homemade buns with chef Matt recipe stuffing of Pork, celery and carrot.

Steamed pork Dumplings (8) | \$18

With chilli soy sauce on a lotus leaf.

Custard bun (3) | \$10

Homemade Sweet aroma creamy custard bun.





Beef | \$21
Prawn | \$23
Chicken | \$21
Combination | \$23
Beef, Prawn, Chicken & BBQ Pork.

Vegetables | 15

+ Cashew nut \$2



SAUCE SELECTION

Garlic (**GF**), Ginger & Shallot (**GF**), Oyster (**GF**), Black bean sauce, Mongolian, Satay, Plum Sauce, garlic chilli (**GF**), Thai chilli, Yellow Curry (**GF**), Thai Red Curry.

Sweet and sour pork | \$21

Classic diced battered pork with sweet and sour sauce.

Honey Chicken | \$21

Classic diced battered chicken with honey sauce.

Chicken Pad Thai | \$22

Classic Thai fried rice noodles with chicken, bean spout, onion, carrot, shallot, roasted peanut, chilli served with lime.

Mongolian Beef Noodle | \$22

Stir fried noodles with Wok chop and grill home made Mongolian sauce with tender beef and vegetables.

Coconut prawns with | \$22 coconut lime Aioli

Deep fried coconut prawns served with kaffir lime aioli and salad.

BBQ Pork Chop Suey | \$19

Mixed vegetables, BBQ pork, Chinese cooking wine sauce with pan stir rice noodles.

Beef Lo Mein | \$22

Asian-style braised Beef and potatoes with lo Mein (Egg Noodles stir with soy sauce, sesame oil, oyster sauce, garlic, shallot).

Massaman beef | \$24

Asian-style braised Beef and potatoes with lo Mein (Egg Noodles stir with soy sauce, sesame oil, oyster sauce, garlic, shallot).

Thai Style Coral Trout | \$24

Oven grilled Coral Trout with sweet and spicy Thai style sauce served with green papaya, tomato, peanut salad, and coconut rice.

Asian Pork ribs | \$16

Tender cooked Asian pork ribs with Aged black Chinese vinegar sweet sauce served with boy choy and steamed rice.

Steamed rice | \$3

Chicken and ham with pineapple fried rice | \$14

Fried rice with pineapple, chicken, ham, peas, corn and soy sauce

Special Fried rice | \$14

Fried rice with beef, chicken, BBQ pork, green peas, corn, soy sauce, egg and ham.











EUNCTIONS PORTS

NO HIRE FEES*

*Conditions Apply

To enquire call

(02) 6676 1077 or email

Functions@pottsvillebeachsports.com

SUBCHARGES

PUBLIC HOLIDAYS 15% SURCHARGE APPLIES

CREDIT CARD

A SURCHARGE OF 1.25% WILL APPLY TO ALL CREDIT CARD PAYMENT. ALTERNATIVELY, YOU MAY WISH TO PAY BY CASH WHICH WILL NOT INCUR A SURCHARGE

DISCLAIMER

WHILE WE WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR SPECIAL MEALS FOR CUSTOMERS WHO HAVE FOOD ALLERGIES OR INTOLERANCE, WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENT

