

Summer / Autumn Menu

The Battle of Bardia 19th December 1940

The 6th division relieved the 4th Indian division on the road south of Bardia. The town was defended along an 18 mile arc of concrete underground bunkers behind an anti-tank ditch and barbed wire barriers. Machinegun posts and light guns complemented the other obstacles. The rear posts were some 400 yards behind and further back were about a 110 field and medium guns. The Australians made night patrols to measure the width and depth of the anti-tank ditch, test the wire and observe the routine of the enemy. These patrols drew heavy fire from . The plan of attack called for the 16th Brigade (2/1st, 2/2nd and 2/3rd Battalions) to cross the anti-tank ditch, blow gaps in the wire and take the posts west of Bardia at daylight, the tanks and the 2/5th and 2/7th Battalions of the 17th Brigade would follow. The third Battalion of the 17th Brigade would follow. The third Battalion of the 17th Brigade the 2/6th was to create a diversion at the southern end of the objective. The 19th Brigade (2/4th, 2/8th and 2/11th Battalions) was held in reserve in Alexandria.

On the 3rd January 1941

The assault began. At 5.30am the guns opened fire and the two leading companies advanced. In less than 30 minutes, the infantry had gone through the ditch and the wire. The Italian line was already breached. The men were heavily laden with weapons, tools, ammunition and three days rations. They were dressed in greatcoats and leather jackets over their uniforms. The Italians at some posts and bunkers fought with determination but elsewhere they surrendered with little resistance. The enemy's resolve was not strengthened by the Royal Navy's heavy bombardment of the sector north of Bardia. There was one Italian effort to counter attack but it was soon beaten back by the 2/3rd Battalion. At the end of the day, the Australians were in a position to encircle Bardia the next morning. A Battalion and a troop of tanks cleared the area south of the town and the 2/2nd Battalion entered the town.

The 2/3rd Battalion entered upper Bardia and the fortress had been cut in two. The enemy occupied an area only about one mile deep and two miles wide and the 2/6th Battalion pressed forward. The Italian commander hoisted the white flag. The allied forces had taken 40,000 prisoners and had captured about 500 field and anti-tank guns, about 120 light tanks and 700 motor vehicles. The Australian losses totalled 130 killed and 326 wounded.

Entree

Soup of the Day \$ 6

Refer to our TV specials screen for today's special blend.

Soup Meal Deal \$ 7

Soup and dinner roll served warm, with butter.

White Cob Loaf with Garlic or Plain Butter

Our cob loaf which is oven baked to crispy perfection.

(please allow a minimum of 10 mins)

1 person \$ 3

2 people \$ 4

3 – 4 people \$ 8

Oysters Natural ½ doz. \$15

1 doz. \$25

Oysters Kilpatrick ½ doz. \$17

1 doz. \$28

Classic Bruschetta ♦ \$14

Toasted ciabatta bread topped with finely chopped spanish onion, diced sweet red roma tomato sprinkled with fresh basil and drizzled with extra virgin olive oil.

Tempura Mussels \$10

New Zealand mussels, deep fried in a light, crispy tempura batter, served on the shell with a light soy and lemon.

Zucchini Slice \$10

Delicious house made zucchini, bacon and tomato slice served with a mesclun salad and spicy gourmet woods relish on the side.



Summer Tasting Platter \$36

(this can be a sharing plate for 2 or a small meal for 2)

A platter of bite sized delicacies: Crispy battered panko prawns, spicy cevapcici sausage, garlic prawn skewer, marinated atlantic salmon skewer, creamy tzatziki dip with grilled turkish bread, lamb kofta skewer and rich luscious, marinated persian fetta.

Chicken Tikka Masala Kebab Entrée \$11 Main \$15

Two chicken kebabs cooked in a creamy spiced tomato based tikka masala, served on a bed of jasmine rice.

Penang Prawns Entrée \$16 Main \$21

Pan tossed prawns with a Thai green curry finished with a hint of coconut cream and served on a bed of jasmine rice.



Chefs Suggestion ♦ **Vegetarian** ♣ **Can be Gluten friendly**

♠ **Coeliac** ♥ **Gluten Free**

Every endeavour is made to ensure our meals are gluten free.

Salads

Vietnamese Chicken Salad ♥ **Entrée \$12 Main \$18**

A textural contrast of moist, smoked shredded chicken served on a mildly spiced, crunchy vietnamese salad of shredded cabbage, grated carrot, chopped celery, mint, coriander and green onions with a special dressing.

Gazpacho Salad ♦ ♥ **Entrée \$11 Main \$16**

A refreshing salad with house made croutons tossed in sherry vinegar with diced tomato and capsicum, finely chopped spanish onion, garlic and diced cucumber.

Mango Salad ♦ ♥ **Entrée \$12 Main \$18**

Light and fresh with a taste of the tropics, juicy sweet mango pieces tossed with finely shredded lime leaves, a touch of fresh chilli and coriander for a clean and spicy finish.

Soft Shell Crab Salad  **Entrée \$17 Main \$26**

Deep fried soft shell crab on a light salad of tomato, beans, bean shoots, mint papaya, coriander and basil with a special dressing.



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Mains

Roast of the Day **\$17**

Speciality roast of the day with traditional accompaniments.

The following meals are served as presented.

Balsamic Glazed Atlantic Salmon ♥ **\$22**

Atlantic salmon oven seared in a rich balsamic glaze and served on a baby spinach salad.

Red Duck Curry  **\$19**

Braised duck in red curry with coconut cream and pineapple, served on jasmine rice.

Beef Daube Provencal **\$16**

Tender cubes of beef simmered in a bacon and red wine stew with a hint of orange to lift and lighten the flavours for summer, served on rice.

Tropical Kangaroo Tenderloin ♥  **\$23**

Kangaroo fillets char grilled served on a green mango salsa with crushed macadamia nuts, drizzled with raspberry infused balsamic.

Mains

Moroccan Lamb Cutlets **\$30**

Four juicy baby lamb cutlets marinated in the tantalising flavours of Morocco, a spice blend containing coriander, preserved lemon and saffron served on a vegetable cous cous.



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A platter of bite sized delicacies: Crispy battered panko prawns, spicy cevapcici sausage, garlic prawn skewer, marinated atlantic salmon skewer, creamy tzatziki dip with grilled turkish bread, lamb kofta skewer and rich luscious, marinated persian fetta.

Lamb Noisette **\$30**



Three medallions of boneless lamb, grilled pink, complemented with beetroot jus, garlic cream potatoes and wilted baby spinach.

Tandoori Chicken Burger **\$19**

Tandoori marinated chicken patty, drizzled with minted yoghurt and served with chips.

Angus Burger **\$22**

House made patty using prime juicy angus minced beef with all the goodies, fried onion rings, lettuce, tomato and dollop of gourmet woods tomato relish, served with chips.

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Mains

The following meals are served with your choice of chips, chips and salad, mash potato and vegetables or vegetables only.

Chicken Parmigiana **\$21**

Our famous parma topped with the usual suspects, home-made napoli sauce, sliced ham and melted cheese.

Baby Chicken Parmigiana **\$18**

For those who find our normal parma overwhelming here's a half size with all the normal trimmings.

Beef Schnitzel **\$20**

Beef schnitzel, house crumbed and cooked to golden perfection.

Chicken Mercer Style **\$27**

A chicken breast pan fried with prawns, bacon, smoked salmon and snow peas in a creamy sauce.

Fish of the Day

Market Price

Super fresh, daily delivered selection of the best from our local fish suppliers. Check our TV special screens for today's choice.

Traditional Fish and Chips

\$18

Fresh fish of the day fried in crispy beer batter and served with tartare sauce and lemon wedges.

Eye Fillet Mignon * – 220 grams

\$29

Black Angus Sirloin *– 300 gram



\$31

(* Minimum 30 minute wait on well done steaks)

Sauces Your choice of one of the following:

Pepper Mushroom Gravy Garlic Butter Mustards available

Farinaceous Dishes (Pasta, Noodles & Stir Fry)

Sweet Potato & Pumpkin Canelloni

Entrée \$15 Main \$19

Tubes of pasta filled with pumpkin and sweet potato, topped with a napoli sauce enriched with a splash of cream.

Linguini Tuna

Entrée \$11 Main \$17

Long ribbons of pasta tossed in fresh house made napoli sauce, flaked tuna, a hint of chilli, black olives and baby spinach leaves.

Penne - Gluten Free

Entrée \$20 Main \$27

Chicken pieces tossed with cubes of honey roasted pumpkin, pesto, cherry tomatoes and mushroom in a creamy sauce.

Risotto Avocado

Entrée \$12 Main \$18

Avocado, fresh asparagus pieces, snow peas and mushrooms, tossed through creamy arborio rice, finished off with shavings of grana padano.

Risotto Greek Style

Entrée \$12 Main \$18

Creamy Arborio rice accented with the flavours of Greece, juicy marinated chicken pieces, fetta, fresh oregano, tomato and red onion served with shavings of grana padano.



Char Kway Teow

Main \$23

Classic hawker style, spicy flat rice noodle dish using chinese sausage, chives, prawns, bean shoots, soy and chilli.

Chicken Stir Fry

Main \$17

Chicken strips stir fried in a flavoursome sauce with chinese vegetables, bean shoots and noodles.



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Seniors Menu

Seniors Meal Deal \$13.00

Consists of your choice of either:

One senior's soup and one senior's meal

Or

One senior's meal and one senior's dessert
from our selection below.

Senior Size Soup of the Day \$ 5

Seniors Dessert \$ 5

*The following meals are served with your choice of chips, chips and salad,
mashed potato and vegetables or vegetables only.*

Roast of the Day \$10

Specialty roast of the day with traditional accompaniments.

Hake Fillets ♣ \$10

Grilled or fried hake fillets served with lemon wedges & tartare sauce.

Chicken Schnitzel \$10

Crumbed senior's size breast schnitzel grilled to golden brown
with your choice of sauce.

Ham Steak & Pineapple ♥ \$10

The classic, juicy ham steak and a ring of sweet pineapple.

Tuna Patties ♥ \$10

The RSL senior's legend! Tuna patties with a hint of lemon.

Chicken Vol-au-Vent \$10

Chicken pieces and sweetcorn in a creamy sauce in a golden pastry case.

The following meal is served as presented

Linguini Bolognese \$10

Linguini strands of pasta topped with bolognese sauce and grana padano.

Seniors Desserts

Light Apple and Peach Danish \$ 5

Chocolate Bavarian \$ 5



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Children's Menu

(Don't Forget to Check out the Jumpin' Joeys Kids Club)

For Children 12 years of age and under

Gluten Free Pasta ♥	Entrée \$15	Main \$27
Penne bolognese		
Deep Fried pieces of Calamari & Chips		\$ 8
Dinosaur Nuggets & Chips		\$ 8
Roast of the Day Served with traditional accompaniments.		\$ 8
Mini Dim Sims & Chips		\$ 8
Chicken Schnitzel & Chips Crumbed junior size breast schnitzel .		\$ 8
Fried Fish & Chips		\$ 8
Pasta Bolognese		\$ 8

All kids meals include a free glass of soft drink / juice and a mini choc magnum ice-cream.



Jumpin Joeys Kids Club

Free Membership (conditions apply)

Benefits Include:

- Your very own membership card
- Welcome letter & Certificate of Membership
- Entry to all competitions throughout the year for your chance to win cool prizes
- Birthday letter with free kids meal, drink & ice-cream
- Full use of the Jumpin Joeys Kids room
- Let us know when booking your birthday with us in the Bistro and you will receive a complimentary gift.



Discounts

Tuesday and Thursday Half Price Meal Deals

Available to all full financial Greensborough RSL Club Members, including visiting Sub-Branch members – membership card needs to be produced and swiped at till. One membership card per offer – no multiple discounts within one order unless multiple membership cards are produced.

Must purchase one main meal at full price to receive a second meal of equal or lesser value at half price.

Half price deal available on entrees as main meal, main meals, senior meals and Chef's Specials only - not available with entrees, soups, children's menu or desserts.

Further Terms and Conditions apply – offer not to be used in conjunction with any other offer.

Seniors Card 20% Discount

20% discount is available on main meals and Chef's specials only on production of a current Seniors Card – can be a member, visitor or guest.

Not available on Seniors menu or Seniors meal deal, soups, entrees, children's menu or desserts.

The discount does not apply to the total cost of the bill but only to the main meal purchased within the order – one senior's card is required per meal. Available every day, lunch and dinner.

Further Terms and Conditions apply – offer not to be used in conjunction with any other offer.

Coupon or Advertising offers

Are specific to the days and dates stated on the coupon only. Cannot be used in conjunction with any other offer. (including discounts listed above)

Notify till cashier that you have a coupon offer before commencing your order.

Other Terms & Conditions may apply.



Wine List

Welcome to the Greensborough RSL Bardia Bistro.

We have an extensive wine list for your enjoyment and with such a wide range of both choice and price there is a fine wine for everyone.

Wine List

Sparkling

			Non Member	Member
Willowglen NV Brut		Bottle	\$16	\$14
		Glass	\$5	\$4
Emeri Pink Moscato		Bottle	\$23	\$21
Emeri Pink Moscato Piccolo	200ml	Bottle	\$8	\$7
Emeri Sparkling Sauvignon Blanc		Bottle	\$23	\$21
Emeri Sparkling Sauvignon Blanc Piccolo	200ml	Bottle	\$8	\$7
Yellowglen Yellow NV		Bottle	\$30	\$28
Yellowglen Yellow NV Piccolo	200ml	Bottle	\$8	\$7

White Wine

			Non Member	Member
3 Tales Marlborough (NZ) Sauvignon Blanc		Bottle	\$29	\$27
		Glass	\$7	\$6
Saltram Makers Table Chardonnay		Bottle	\$22	\$20
		Glass	\$6	\$5
Lindemans Porphyry Blanc – Sweet		Bottle	\$16	\$15
		Glass	\$5	\$4
Lorimer Chardonnay		Bottle	\$19	\$17
		Glass	\$6	\$5
Lindemans Bin 95 Sauvignon Blanc		Bottle	\$20	\$18
		Glass	\$6	\$5

Wine List

White Wine

		Non Member	Member
Angel Cove Marlborough Sauvignon Blanc (NZ)	Bottle	\$29	\$27
	Glass	\$7	\$6
Wolf Blass Eaglehawk Sauvignon Blanc	Bottle	\$24	\$22
	Glass	\$6	\$5
Lorimer Semillon Sauvignon Blanc	Bottle	\$19	\$17
	Glass	\$6	\$5
Windy Peak Pinot Grigio	Bottle	\$29	\$27
	Glass	\$7	\$6
Willowglen Chardonnay	Bottle	\$16	\$14
	Glass	\$5	\$4
Leo Buring Clare Valley Dry Riesling	Bottle	\$38	\$36
	Glass	\$8	\$7
Matua Valley Hawkes Bay (NZ) Sauvignon Blanc	Bottle	\$36	\$34
	Glass	\$8	\$7
Secret Stone Sauvignon Blanc (NZ)	Bottle	\$39	\$37
	Glass	\$8	\$7
T'Gallant Cape Schanck Pinot Grigio	Bottle	\$30	\$28
	Glass	\$7	\$6
Willowglen Moscato	Bottle	\$16	\$14
	Glass	\$5	\$4
De Bortoli House Dry White or Moselle House Wine	Carafe	\$20	\$16
	½ Carafe	\$11	\$9
	Glass	\$4.50	\$4

Wine List

Red Wine

		Non Member	Member
Windy Peak Shiraz	Bottle	\$29	\$27
	Glass	\$7	\$6
Lorimer Cabernet Merlot	Bottle	\$19	\$17
	Glass	\$6	\$5
Willowglen Shiraz Cabernet	Bottle	\$16	\$14
	Glass	\$5	\$4
Penfolds Rawson's Retreat Merlot	Bottle	\$24	\$22
	Glass	\$6	\$5
Morgans Bay Shiraz Cabernet	Bottle	\$17	\$15
	Glass	\$5	\$4
Seppelts The Drives Shiraz	Bottle	\$29	\$27
	Glass	\$7	\$6
Deen Vat 9 Cabernet Sauvignon	Bottle	\$23	\$21
	Glass	\$6	\$5
Wolf Blass Eaglehawk Shiraz	Bottle	\$23	\$21
	Glass	\$6	\$5
De Bortoli Barossa Shiraz	Bottle	\$24	\$22
	Glass	\$6	\$5
Penfolds Thomas Hyland Shiraz 2007	Bottle	\$45	\$43
	Glass	\$10	\$9
De Bortoli House Special Claret House wine	Carafe	\$20	\$16
	1/2 Carafe	\$11	\$9
	Glass	\$ 4.50	\$4

Ports

All port is sold by the glass

	Non Member	Member
Penfolds Club Tawny	\$5	\$4
Wolf Blass Red Label Reserve Tawny Port	\$6	\$5
Sherry (Sweet / Dry / Cream)	\$4	\$3

Hot Beverages

Your choice of the following hot beverages:

Cappuccino	\$3
Latte	\$3
Flat White	\$3
Short Black	\$2.50
Long Black	\$3
Mocca	\$3
Chai Latte	\$3.50
Lipton Tea Varieties	\$3
Tea	\$2.50
Hot Chocolate	\$3.30