

BISTRO OPEN ALL DAY EVERY DAY 11:30am – 8:30pm

BREAD

- GARLIC BREAD
- ADD CHEESE
- ADD SWEET CHILLI & CHEESE
- ADD DICED BACON, SWEET CHILLI & CHEESE
- BRUSCHETTA
Tomato & onion salsa, basil pesto, ricotta, balsamic glaze, dukkha on sourdough.
- COB LOAF (SERVES 2-3)
Cheesy COB with diced bacon, spinach & corn.

SNACKS & SHARE

- SPICY GARLIC PRAWNS 21/24
Pan fried prawns in a mild creamy Napoletana sauce, shallots served with dukkha, basmati rice.
- HOUSE MADE ARANCINI BALLS 18/21
Garlic aioli, parmesan & mixed leaf garnish.
(Please ask our friendly staff for this weeks special)
- SALT & PEPPER CALAMARI 21/24
Flash fried, tossed with shallots, squid ink aioli, grilled lime
- BOWL OF FRIES 9/11
With aioli or gravy
- LOADED FRIES 16/19
Diced bacon, melted mozzarella cheese, smokey BBQ sauce, roasted garlic aioli, jalapenos, shallots
- BOWL OF WEDGES 14/16
With sour cream & sweet chili
- FRIED CHICKEN WINGS 15/18
10 wing pieces in a smokey bourbon BBQ sauce

SALADS

- CHICKEN CAESAR SALAD 21/24
Poached chicken, egg, baby cos lettuce, croutons, bacon, parmesan lime dressing.
- SALMON POKE BOWL 22/25
Grilled salmon, basmati rice, cucumber, grilled lime, avocado, kimchi, alfalfa, sesame dressing and ginger.
- THAI BEEF SALAD 24/28
Mixed leaf, cherry tomato, crushed peanuts, pasture fed rump, rice noodles, coriander, lime/ satay dressing.
- MOROCCAN LAMB SALAD 25/29
Grilled lamb strips, green lentils, alfalfa, roasted capsicum, cherry tomato, olives, fetta with honey mustard dressing.

M/ NM

- 7/9
- 1
- 1.5
- 2
- 12/15
- 18/21
- 18/21
- 21/24

CHAR-GRILLED STEAKS

- Our Angus beef originates from the fertile Riverina region of NSW.
120-day grain fed, MSA graded, marble score 3+
Choice of choice of mash & vegetables OR chips & salad
Our steaks pair perfectly with a glass of TWO RIVERS Shiraz
- 300G RUMP 34/38
choice of sides, sauce.
 - 300G SCOTCH FILLET 40/44
choice of sides & sauce.
 - 300G SCOTCH SURF & TURF 49/54
served with creamy garlic prawns & shallots.
 - 400G RIB EYE ON THE BONE 59/65
choice of sides & sauce.
 - ADD CREAMY GARLIC PRAWN & SHALLOTS TOPPER 10
 - MIXED GRILL 38/42
150g rump, lamb sausage, bacon, crumbed chicken, grilled tomato, sunny side egg, beer battered fries, smokey bourbon sauce.

BURGERS All served with beer battered fries.

- SOUTHERN FRIED CHICKEN BURGER 21/24
Served in a toasted brioche bun with coleslaw, gherkin, American Jack cheese, housemade spicy sauce.
- WORKIES BEEF BURGER 22/25
Angus beef pattie served in a toasted brioche bun with rocket, tomato, caramelized onion, American Jack cheese, housemade sauce, jalapeno.
- PULLED PORK SLIDERS 24/27
3 brioche sliders with slow cooked BBQ pork, coleslaw, gherkin.
- STEAK SANDWICH 24/27
Tender pasture fed rump, rocket, caramelized onion, seeded mustard served in Turkish bread.

PASTA/ RICE

- CHICKEN & BACON CARBONARA 26/29
Diced bacon, chicken, onion, linguine tossed with cream sauce.
- SEAFOOD LINGUINE 29/33
Chilli prawns, calamari, basil tossed in a white wine sauce.
- MANGO CHICKEN 24/28
Tender chicken fillet simmered in a sweet mango puree and sundried tomato, served with basmati rice and pappadum.

OUR MAINS

- CHICKEN SCHNITZEL 25/29
Crumbed chicken breast, choice of sides & sauce
- TOPPERS:
- PARMI: Ham, Napoli Sauce, Mozzarella 5
- ABC: Avocado, Bacon, Garlic Sauce 6
- GARLIC PRAWNS SHALLOTS, GARLIC SAUCE 10
- BEER BATTERED FLATHEAD & CHIPS 23/27
Served with chips & salad, lemon & tartare
- CRISPY SKIN PORK BELLY 32/36
Tandoori spiced pork, potato mash, mint pea puree, cilantro, pickled onion.
- PROSCIUTTO WRAPPED CHICKEN BREAST 32/36
Served with creamy potato mash, baby broccolini, mushroom sauce
- CRISPY SKIN SNAPPER FILLET 32/36
Seared snapper fillet, potato mash, pickled onion, chimichurri, dukkha, lemon
- SLOW COOKED BEEF CHEEK 28/32
16 HR braised red wine beef cheek, creamy parmesan polenta, baby broccolini, beef au jus.

SAUCES

- Gravy, Dianne, mushroom, peppercorn, red wine jus, creamy garlic sauce, chimichurri

SIDES

- CREAMY POTATO MASH 8/9
- BUTTERED VEGETABLES 9/10
- SWEET POTATO FRIES WITH GARLIC AIOLI 14/16

KIDS MEALS 12 years or younger

- 12
- FISH & CHIPS
- MARGARITA PIZZA
- BEEF BOLOGNESE PASTA
- CHICKEN NUGGETS & CHIPS

DESSERTS

- 14/16
- CHURROS
Crispy fried churros, warm chocolate sauce, fresh berries.
- STICKY DATE PUDDING
Fresh berries, salted caramel ice cream, butterscotch sauce.
- PINEAPPLE PARFAIT
Mango coulis and toasted coconut.
- WARM CHOCOLATE BROWNIE
Served with vanilla bean ice cream, chocolate ganache and seasonal berries.

BISTRO OPEN ALL DAY EVERY DAY 11:30am – 8:30pm

WORKIES VALUE LUNCH

7 Days until 3pm

BEER BATTERED FISH & CHIPS with salad, tartare sauce.

CHICKEN SCHNITZEL with chips & salad, choice of sauce.

CHICKEN CAESAR WRAP with wedges & sour cream.

200G RUMP with chips & salad, choice of sauce.

GRILLED BARRAMUNDI FILLET with steam veg, butter sauce.

FARMERS GRILL 150g rump, bacon, egg, tomato, chips HP sauce.

SENIORS 2-COURSE LUNCH

Main with either soup or dessert. 7 Days until 3pm

Must show Seniors Card

CHOICE OF SOUP with garlic bread

- PUMPKIN & CRACKED PEPPER
- CHICKEN & SWEETCORN
- TOMATO & LENTIL

CHOICE OF MAIN

- CORNED SILVERSIDE with vegetables & white sauce
- BEEF RISSOLES with mash, buttered peas, onion gravy
- BANGERS & MASH with mash, buttered peas, gravy
- CHICKEN SCHNITZEL with Caesar salad, chips, gravy

CHOICE OF DESSERT

- CARROT CAKE with whipped cream
- STICKY DATE CAKE with butterscotch sauce
- BANANA CAKE with whipped cream

SENIORS SOUP with garlic bread

- Pumpkin & Cracked Pepper
- Chicken & Sweetcorn
- Tomato & Lentil

WEEKLY FOOD OFFERS

TACO TUESDAY

Chicken or Battered Fish Tacos (Served with 3)

WEDNESDAY NIGHT SCHNITZEL

Choice of chicken, veal or pork

THURSDAY NIGHT STEAK

200g scotch fillet with chips & salad

FRIDAY NIGHT PORK RIBS & WINGS

Served with coleslaw and charred corn

WEEKEND ROAST cooked fresh each day.

Served with roasted vegetables. Until sold out

16/20

18/22

14/20

9/13

16/21

16/24

16/24

16/24

16/24

WHITE

Brown Brothers Crouchen & Riesling 150m 250ml BOT 7.0 11.0 29.0

Crisp & fruity, ripe pear, tropical fruit.

Chalk Hill Blue Moscato 6.0 10.0 27.0

Bright, fresh, lively with lifted floral notes.

Chalk Hill Blue Sem Sauvignon Blanc 6.0 10.0 27.0

Herbaceous tropical characters.

Two Rivers Sem Sauvignon Blanc 8.0 13.0 37.0

Crisp and lively with tropical flavours.

Angove Studio Sauvignon Blanc 5.5 9.0 25.0

Tropical fruits abound, lemon lime aromas.

Tempus Two Sauvignon Blanc 7.5 12.0 33.0

Tropical Fruit, gooseberries, citrus twist.

Squealing Pig Sauvignon Blanc 8.5 14.0 39.0

NZ. Passionfruit, pineapple, and citrus.

Angove Studio Series Pinot Grigio 5.5 9.0 25.0

Green apple, honeydew, lemon lime finish.

Two Rivers Pinot Grigio 8.5 14.0 39.0

Pear, nashi fruit, hint of honeydew melon.

Two Rivers Verdelho 8.0 13.0 37.0

Hunter Valley specialty.

Audrey Wilkinson Semillon 15.0 42.0

Hunter Valley specialty.

Angove Studio Series Chardonnay 5.5 9.0 25.0

Ripe stone fruits with some toasty notes.

Tempus Two Chardonnay 7.5 12.0 33.0

White peach, nectarine, quince, toasty oak.

Two Rivers Lightening Strike Chard 8.5 14.0 39.0

Citrus, melon, tropical fruits, vanilla oak.

Audrey Wilkinson Chardonnay 15.0 42.0

Dense fruits, dried figs, and toasty oak.

ODEUM

AT THE WORKIES - SINCE 1952

MUSWELLBROOK DISTRICT

Workers CLUB LTD

*Members prices shown for wine.

PINK & SPARKLING

Emeri Pink Moscato 200ml Piccolo 150m 250ml BOT 9.0

Notes of sweet strawberry, rose and musk.

Brown Brothers Prosecco 200ml Piccolo 11.0

Apple and pear, refreshing zesty, dry

Tempus Two Blanc De Blanc 200ml Piccolo 13.0

Extra dry. fruit, peach, passionfruit green apple.

Innocent Bystander Sparkling Pink Moscato 33.0

Bursting with fruit, gently sparkling.

Two Rivers Rose 8.0 13.0 37.0

Cherry, strawberry, rose petal. fairy floss.

Two Rivers Belle Sparkling Pink 37.0

Cherry blossom, fairy floss, lychee, strawberries.

Angove Studio Series Cuvee Brut 25.0

Lemon and strawberry. Lemon sherbet like.

RED

Long Row Shiraz 187ml Piccolo 150m 250ml BOT 6.5

Ripe berry, plum fruit, spice and pepper.

Long Row Merlot 187ml Piccolo 6.5

Cherry, blackcurrants with soft finish.

Long Row Cab Sauv 187ml Piccolo 6.5

Blackcurrant, soft tannins, oak.

Two Rivers Cabernet Merlot 2021 8.0 13.0 37.0

Red berry, Christmas cake and oak.

Angove Studio Series Cab Sauv 5.5 9.0 25.0

Blackcurrant, plum, rich berries, oak.

Two Rivers Cab Sauv 2021 8.0 13.0 37.0

Hunter Valley.

Angove Studio Series Shiraz 2020 5.5 9.0 25.0

Blueberry, plum and raspberry aromas.

Tempus Two Shiraz 2021 12.0 33.0

Mulberry, blueberry, nutty, fine tannins.

Two Rivers Shiraz 2021 8.0 13.0 37.0

Hunter Valley.

Audrey Wilkinson Shiraz 2019 15.0 42.0

Ripe cherry, raspberry, hints of clove.

Angove Grenache 2021 42.0

Candied spice cherry, anise, vanilla, toffee

Squealing Pig Pinot Noir 2021 17.0 45.0

Cherry, wild lavender, red liquorice, clove.