

BENDIGO STADIUM MEMBERSHIP

\$10 FOR A 3 YEAR SOCIAL MEMBERSHIP

10% OFF FOOD AND DRINKS

**ACCESS TO EXCLUSIVE MEMBER'S
DRAWS & RAFFLES**

MEMBERSHIPS CAN BE PURCHASED IN VENUE

VALID AT THE BENDIGO STADIUM
AND THE BOROUGH CLUB



NEED A RIDE?

COURTESY BUS AVAILABLE

THURSDAY, FRIDAY, SATURDAY

4:30PM - 11:30PM

CALL **5446 1000** TO BOOK OR SPEAK TO OUR FRIENDLY STAFF



PIZZAS	S	L
AUSSIE NAPOLI, HAM, CHEESE & EGG	\$14	\$19
CHICKEN RANCH NAPOLI, BACON, CHICKEN, MIXED HERBS & CHEESE	\$14	\$19
BBQ CHICKEN BBQ SAUCE, CHICKEN, MUSHROOM, PINEAPPLE & CHEESE	\$14	\$19
HAWAIIAN NAPOLI, HAM, PINEAPPLE & CHEESE	\$14	\$19
SUPREME NAPOLI, HAM, CAPSICUM, OLIVES, PINEAPPLE, SALAMI, MUSHROOM & CHEESE	\$14	\$19
VEGGIE SUPREME NAPOLI, ONION, CAPSICUM, MUSHROOM, OLIVES, CHEESE & HERBS	\$14	\$19
MEAT LOVERS BBQ SAUCE, HAM, SALAMI, BACON & CHEESE	\$14	\$19
MARGHERITA NAPOLI, MIXED HERBS, GARLIC & CHEESE	\$14	\$19
CAPRICCIOSA NAPOLI, HAM, MUSHROOMS, OLIVES, ANCHOVIES & CHEESE	\$14	\$19

Gluten free bases available in small sizes only

DRINKS MENU

	NON MEMBERS		MEMBERS	
	GLASS	BOTTLE	GLASS	BOTTLE
RED				
SHY PIG CABERNET SHIRAZ MERLOT	\$6	\$30	\$5.40	\$27
TEMPUS TWO SHIRAZ	\$7.50	\$35	\$6.80	\$29.70
TEMPUS TWO MERLOT	\$7.50	\$35	\$6.80	\$29.70
MCGUIGAN SINGLE BATCH PROJECT CABERNET SAUVIGNON	\$7.50	\$33	\$6.80	\$29.70
NEPENTHE SHIRAZ ADELAIDE HILLS		\$48		\$43
NEPENTHE PINOT NOIR ADELAIDE HILLS		\$48		\$43
ROSÉ				
MCGUIGAN SINGLE BATCH PROJECT DRY ROSÉ	\$7.50	\$33	\$6.80	\$29.70
SPARKLING				
SHY PIG BRUT	\$6	\$30	\$5.40	\$27
TEMPUS TWO BLANC DE BLANCS PICCOLO 200ML		\$12		\$10.80
TEMPUS TWO PROSECCO		\$35		\$32
WHITE				
SHY PIG SAUVIGNON BLANC	\$6	\$30	\$5.40	\$27
MCGUIGAN BLACK LABEL MOSCATO	\$6	\$30	\$5.40	\$27
MCGUIGAN BLACK LABEL CHARDONNAY	\$6	\$30	\$5.40	\$27
LITTLE PEBBLE SAUVIGNON BLANC NEW ZEALAND	\$7.50	\$33	\$6.80	\$29.70
MCGUIGAN SINGLE BATCH PROJECT CHARDONNAY	\$7.50	\$33	\$6.80	\$29.70
TEMPUS TWO	\$7.50	\$33	\$6.80	\$29.70
NEPENTHE SAUVIGNON BLANC ADELAIDE HILLS		\$48		\$43

BENDIGO STADIUM

BISTRO
MENU

STARTERS

GARLIC COB LOAF (V) HOUSE MADE GARLIC BREAD, GOLDEN TOASTED ADD CHEESE	\$9 +\$2
GARLIC & HERB FLATBREAD (8 SLICES) (V) (GFO) MOZZARELLA, PARMESAN CHEESE, GARLIC & HERBS	\$15
BEETROOT FLATBREAD (8 SLICES) (V) (GFO) TOPPED WITH BEETROOT, TOMATO & FETA SALAD	\$15
SEASONED WEDGES (V) SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE	\$14
RAINBOW ROOT VEGETABLE FRIES (V) SERVED WITH GARLIC AIOLI	\$11.5
CHEESEBURGER SLIDERS (2) BEEF PATTY, LETTUCE, AMERICAN CHEESE, SWEET PICKLE & CHIPOTLE AIOLI SERVED IN A TOASTED BRIOCHE BUN WITH A SIDE OF CHIPS	\$14
WHITE TRUFFLE & MUSHROOM CROQUETTES (4) SERVED WITH AN AIOLI DIPPING SAUCE	\$14
BOWL OF CHIPS (V)	\$9

MAINS

HEALTHIER OPTIONS

WARM CHICKEN & PUMPKIN SALAD (GF) BABY SPINACH, TOASTED PINE NUTS & PUMPKIN SEEDS TOSSED THROUGH OUR HOUSE MADE DRESSING, TOPPED WITH GRILLED CHICKEN & BALSAMIC GLAZE	\$23
LAMB GREEK SALAD (GF) MIXED LETTUCE, SPANISH ONION, ROAST CAPSICUM, TOMATO, FETA & OLIVES TOPPED WITH A GARLIC TZATZIKI	\$25
STIR-FRY (LAMB OR PRAWN) WITH HOKKIEN NOODLES, BABY CORN & VEGGIES TOSSED THROUGH A HOUSE SAUCE	\$26
GRILLED EGGPLANT & ZUCCHINI LINGUINI (VGO) (GFO) TOSSED THROUGH A RICH NAPOLI SAUCE WITH GARLIC & SPRING ONION	\$21
GRILLED BLUE GRENADIER FISH (GFO) SERVED WITH CHIPS, SALAD, A SIDE OF TARTARE & LEMON	\$25
GARDEN SALAD (V) (GF) LETTUCE, TOMATO, SPANISH ONION, CARROT & OLIVES TOPPED WITH A HONEY MUSTARD DRESSING	\$11.5

FROM THE PADDOCK

450GRAM RIBEYE WITH RAINBOW ROOT VEGETABLE FRIES & GREEN BEANS, TOPPED WITH FRIED ONION RINGS & YOUR CHOICE OF SAUCE	\$37
300GRAM SCOTCH FILLET WITH YOUR CHOICE OF SAUCES & SIDES	\$33
300GRAM PORTERHOUSE WITH YOUR CHOICE OF SAUCES & SIDES	\$31
PORK RIBS SERVED WITH JASMINE RICE & A TOSSED SALAD	\$25.5
HICKORY BBQ RIBS COATED IN A SMOKEY HICKORY GLAZE	
KOREAN BBQ RIBS COATED IN A SPICY KOREAN SAUCE	
GRILLED BEEF BURGER 200GRAM HOUSE MADE BEEF PATTY, WITH SMOKEY BACON, AMERICAN CHEESE, SWEET PICKLES, TOMATO, BEETROOT & HOUSE SLAW FINISHED WITH CHIPOTLE AIOLI & A SIDE OF CHIPS	\$21.5
CHICKEN SCHNITZEL SERVED WITH YOUR CHOICE OF SIDES	\$22
CHICKEN PARMA SERVED WITH YOUR CHOICE OF SIDES	
TRADITIONAL CHICKEN PARMA	\$23.5
BBQ MEAT LOVER CHICKEN PARMA	\$25
CRISPY NOODLE THAI PARMA	\$25

SAUCES

GRAVY (GF)
PEPPERCORN (GF)
MUSHROOM (GF)
GARLIC BUTTER (GF)

ADDITIONAL SAUCES

REEF AND BEEF (4) PRAWNS COOKED IN A NAPOLI SAUCE WITH GARLIC & SPRING ONION	\$7
RED WINE JUS	\$2.5

SIDES

STEAMED VEGETABLES (GF)
GARDEN SALAD (GF)
POTATOES (GF)
CHIPS

ADDITIONAL SIDES

SWEET POTATO MASH (V) (GF)	\$5
ONION RINGS (VG)	\$7
CREAMY SEEDED MUSTARD POTATOES (V) (GF)	\$7
ROASTED PARMESAN CAULIFLOWER (V) (GF)	\$7

FROM THE OCEAN

SALT & PEPPER CALAMARI LIGHTLY FRIED, COATED WITH SALT & PEPPER, SERVED WITH CHIPS & SALAD WITH A SIDE OF LEMON & TARTARE	\$23
GARLIC PRAWNS (8) (GF) TIGER PRAWNS, COOKED IN A CREAMY WHITE WINE & GARLIC SAUCE, WITH SAUTÉED ONION & SPRING ONIONS, SERVED ON A BED OF JASMINE RICE WITH A SIDE GARDEN SALAD	\$25
SAMURAI PRAWNS (6) TEMPURA PRAWNS, SERVED WITH JASMINE RICE AND SWEET & SOUR VEGETABLES	\$26
CRISPY SKIN ATLANTIC SALMON (GF) SERVED WITH CREAMY SEEDED MUSTARD POTATOES, A SIDE SALAD & FINISHED WITH A SIDE OF HOLLANDAISE SAUCE	\$29
FLATHEAD FILLET TAILS (2) BATTERED FLATHEAD TAILS, SERVED WITH CHIPS & A SIDE SALAD	\$16
BLUE GRENADIER FISH (BATTERED OR GRILLED) (GFO) SERVED WITH CHIPS, SALAD & A SIDE OF TARTARE & LEMON	\$25

FROM THE PAN

ADD CHICKEN TO ANY PASTA	\$5
ROAST MUSHROOM & WHITE TRUFFLE RISOTTO (GF)(VGO) ROASTED MUSHROOM, ENOKI MUSHROOM & WHITE TRUFFLE OIL, COOKED IN A SILKY STOCK WITH SPRING ONION TOPPED WITH PARMESAN CHEESE	\$23
SCALLOP & TIGER PRAWN RISOTTO (GF) PAN-SEARED SCALLOPS & TIGER PRAWNS, COOKED IN A RICH NAPOLI SAUCE WITH GARLIC & SPRING ONION TOPPED WITH TOASTED PARMESAN CHEESE	\$27
CARBONARA MUSHROOMS, BACON, ONION & GARLIC, COOKED IN A CREAMY WHITE WINE SAUCE, FINISHED WITH AN EGG & SPRING ONION TOPPED WITH PARMESAN CHEESE	\$22

PUMPKIN & FETA GNOCCHI (V) ROASTED PUMPKIN, FETA, GARLIC & ONION, COOKED IN A CREAMY WHITE WINE SAUCE, FINISHED WITH BABY SPINACH & PARMESAN CHEESE	\$21
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GRILLED EGGPLANT AND ZUCCHINI LINGUINI (VGO) (GFO) TOSSED THROUGH A RICH NAPOLI SAUCE WITH GARLIC & SPRING ONION	\$21
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GF ▶ Gluten free	GFO ▶ Can be gluten free on request
V ▶ Vegetarian	VG ▶ Vegan
VGO ▶ Can be vegan on request	