



MENU

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FOOD

Menu



DRINK

Menu

SHARE

CHICKEN KIEV BITES \$14

Butter, garlic, parsley filled chicken breast bites served with aioli

SPICY CORN RIBS [V, GF] \$15

Golden corn ribs tossed with a spicy house cajun served with lime and Peri Peri Mayonnaise

POPCORN CAULIFLOWER [V, GF] \$13.50

Crispy cauliflower florets coated in house-made sweet and spicy sauce

ANGUS BEEF SLIDERS \$18.50

A trio of Angus Beef sliders with mustard, tomato sauce and cheese served in a soft potato bun

CAULIFLOWER SLIDERS [VG] \$15

Crispy cauliflower florets coated in house-made sweet and spicy sauce

PERI PERI CHICKEN SLIDERS \$16

A trio of sliders with peri peri mayonnaise, fried chicken and fresh rocket in a soft potato bun

BUFFALO CHICKEN WINGS \$16.50

Oven roasted chicken wings & drums coated in buffalo sauce

SIDES

GARLIC BREAD [VG] \$8

Freshly baked garlic bread
Add Cheese \$4

TASMANIAN POTATO FRIES [VG, GF] \$8.50

Crunchy potato fries, served with your choice of salt; Chicken Salt, Sea Salt, Garlic Salt, House Cajun

SEA SALT & GARLIC FRIES [V, GF] \$10

Sweet potato fries tossed with garlic & sea salt with a side of garlic aioli

SEASONED WEDGES \$10

Seasoned potato wedges with sour cream and sweet chilli sauce

BEER BATTERED ONION RINGS [V] \$15

Crunchy onion rings, tossed in a house cajun seasoning served with garlic aioli

PIZZA

Stonebaked pizza, direct from Italy to your plate

MARGHERITA [V] \$19

A classic margherita pizza, red sauce, stretchy mozzarella and fresh basil

PROSCIUTTO & BALSAMIC \$24

Sliced prosciutto, mozzarella, red sauce and fresh rocket drizzled with a balsamic glaze

PEPPERONI \$21

Red sauce and stretchy mozzarella topped with spicy Calabrese pepperoni

LOADED BBQ MEATLOVERS \$23

BBQ sauce, mozzarella, Calabrese pepperoni, shredded chicken, bacon

PERI PERI CHICKEN \$24

Shredded chicken, marinated char grilled capsicum, mozzarella, peri peri sauce

HAWAIIAN PIZZA \$20

Pineapple and ham with stretchy mozzarella

Gluten free base OR Vegan cheese \$4

Sweet STUFF

CINNAMON LOUKOUMADES \$12.50

Handmade loukoumades with cinnamon sugar

V Vegetarian | VG Vegan | GF Gluten Friendly

SIGNATURE COCKTAILS

GENTLEMAN JACK SOUR

Gentleman Jack Whiskey, Lemon Juice, Wonderfoam & Bitters

FIREBALL ESPRESSO MARTINI

Fireball Cinnamon Whiskey, Reyka Vodka, Tuaca Italian Toffee, First Press Coffee and Mr Black Espresso

PEANUT BUTTER OLD FASHIONED

Sheep Dog Peanut Butter Whiskey, Jamesons, Caramel Syrup, Bitters

MIDORI SOUR

Midori, Reyka Vodka, Lemon & Lime Juice

FROSTY FRUITS

Malibu Coconut Rum, Triple Sec, Lime Juice, Passionfruit, Pineapple Juice & Orange Juice

TENNESSE ORCHARD

Jack Daniel's Whiskey, Peach Schnapps & Ginger Beer

RED BULL TROPICAL GIN

Red Bull Tropical Edition with Hayman's London Dry Gin & Fresh Orange

Share Cocktails For Groups of 3 or more

2LTR
TOWER

WATER HAZARD

El Jimador Tequila, Marie Brizard Blue Curacao, Agave, Lime Juice, Lemonade

WORM BURNER

El Jimador Tequila, Chambord, Cranberry Juice, Agave Nectar, Lemonade and a sneaky worm

WINE BY THE GLASS

T'Gallant Prosecco

Mornington Peninsula, Victoria

Squealing Pig Sauvignon Blanc

Marlborough, New Zealand

Upside Down Rose

South East Australia

St Huberts The Stag Pinot Noir

Yarra Valley, Victoria

A surcharge of 15% applies on all recognised public holidays