

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 seasoning served with lime and Peri Peri Mayonnaise

POPCORN CAULIFLOWER [V] \$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 [V] \$15

A Trio of Cauliflower sliders in a sweet spicy sauce with egg-less mayo and rocket in a soft potato bun

PERI PERI CHICKEN SLIDERS \$16

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

BONELESS CHICKEN \$19.50

Boneless chicken coated in your choice of sauce

(Honey Soy / Buffalo / Plain / Sweet Spicy)

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

*Scan to Order
or view the Full Menu!*



A surcharge of 15% applies on all recognised public holidays

SIGNATURE COCKTAILS

GENTLEMAN JACK SOUR \$20

Gentleman Jack Whiskey, Lemon Juice, Wonderfoam & Bitters

FIREBALL ESPRESSO MARTINI \$19

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

PEANUT BUTTER OLD FASHIONED \$17

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

MIDORI SOUR \$16

Midori, Reyka Vodka, Lemon & Lime Juice

FROSTY FRUITS \$16

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

TENNESSE ORCHARD \$18

Jack Daniel's Whiskey, Peach Schnapps & Ginger Beer

RED BULL TROPICAL GIN \$16

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

\$60

WORM BURNER

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

\$65

WINE BY THE GLASS

T'Gallant Prosecco Mornington Peninsula, Victoria	\$12.00
Squealing Pig Sauvignon Blanc Marlborough, New Zealand	\$12.00
Upside Down Rose South East Australia	\$10.00
St Huberts The Stag Pinot Noir Yarra Valley, Victoria	\$12.00

PLEASE SCAN QR FOR FULL DRINKS MENU



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