

Take a break
with us



Tranquil surrounds await you, where you can camp, caravan or RV on lush lawn sites, amongst the gums. Wanting more? why not stay in one of our modern appointed cabins.



1220 McEwen Rd, Kyabram VIC 3620

westerngums.com.au
f /kyabramwesterngumstouristpark



Wine
of the
Month

Please speak to our helpful staff.

Terrace Bar
Cocktails



Please see our Cocktail Menu.

Members
Discounts
Apply

Desserts

Apple and Rhubarb Crumble (G/F) 12.5
With Soft Serve Ice Cream.

After Dinner Mint Ice Cream Cup 12.5
With Coffee Chocolate Sauce.

Warm Bundaberg Rum Caramel Poached Pear
(VO) (G/F) (D/F) 12.5
In its own Sauce and drop of Cream.

Lemon Curd Tart 12.5
With Passionfruit and Lemon Curd Sauce and
a drop of Cream.

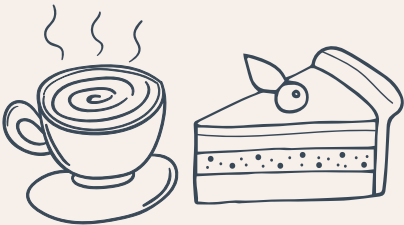
Sticky Date Pudding 12.5
With Caramel Glaze and Soft Serve Ice Cream.

After Dinner

Flat White, Latte, Cappuccino, Long Black
Macchiato, Short Black

Irish Breakfast, English Breakfast, Cup
Earl Grey, Green Tea, Chamomile Pot
Hot Chocolate

Affogato “One shot of espresso with ice cream”



Kyabram
CLUB



Bistro
MENU

Kyabram
CLUB

Ankle Biters
Meal Deal
\$13.00

Kids Meals come with Kids Activity Pack & Soft Drink or Juice & Small Soft Serve Ice Cream.

All Kid’s meals served with either Chips or Vegetables or Chips and Salad.

12 Years & Under.

Chicken Nuggets (6)

Battered Fish (4)
Lemon and Tomato Sauce.

Beef & Cheeseburger
Beef Burger, Cheese and Lettuce.

Mini Chicken Schnitzel

Mini Chicken Parmigiana
Napoli Sauce, Ham and Cheese.

Spaghetti Bolognese



Entrée

Warm Turkish Bread 12.5
With Garlic and Herb Butter.

Cheesy Bread 10.5
With Garlic and Cheese.

Chef’s Daily Soup served with
Crusty Bread Roll11.0
Please ask your waiter for today’s special.

Hong Kong Bowl 14.5
Vegetable Spring Roll, Chicken Satay
Skewer, Prawn Dumpling, Pork and Mushroom
Dumpling & Dim Sum.

Sweet Potato Chips & Cauliflower Poppers 14.5
Served with Garlic and Lime Aioli.

Lobster Bread 16.0
Together with Lobster Meat, Onion,
Cherry Tomato’s and Chive Dip.

Tandoori Drum Sticks 16.5
Tender Chicken (3) Marinated with
Tandoori Spices and served with Mango Chutney.

Samosa Chat 16.5
Chickpea Dal, Smashed Vegetable Samosa Crisps,
Yogurt, Pomegranate and Fresh Coriander.

Tapas Plate26.5
Combination of Korean Drumettes (4),
Cheese Meatballs (6), Lamb Kofta Skewer (2),
Vegetable Spring Rolls (2), together with
Dipping Sauces.

From The Grill

300g Wagyu Rump, Marble Grade 3 (G/F) 35.0

300g Scotch Fillet (G/F) 42.0

450-500g Rib Eye on the Bone (G/F)..... 50.0

Fitzgeralds Mix Grill 46.0
Marinated BBQ Steak, Pork Sausage,
Lamb Chop, Beef Rissole, Chicken Pie, together
with a Fried Egg, Grilled Tomato, Chips and your
choice of Sauce on the Side.

Add Garlic Prawns Topping (5) (G/F)12.0
All Steaks served with Chips and Garden
Salad or Mix Vegetables.

Cooking of Steaks: (B) Blue (R) Rare (MR) Medium - Rare
(M) Medium (WD) Well Done.
Well done Steaks cooking time 20 minutes.

Sauces: Choice of Traditional Gravy, Green Peppercorn,
Red Wine and Mushroom Sauce or Garlic Butter.

Schnitzels

All Schnitzels served with Chips and Salad

Chicken Schnitzel (G/F) (VO) 25.0
With your choice of Sauce.

Chicken Parmigiana (G/F) 28.0
Topped with House made Napoli Sauce,
topped with Ham and Mozzarella

Chicken with Creamy Garlic Prawns (G/F)..... 32.0
(5) Aussie Prawns, Tossed with Creamy
Garlic White Wine Sauce.

Porterhouse Schnitzel with Aussie BBQ (G/F) 34.0
Topped with Smokey BBQ Sauce, Pulled Pork,
Bacon, Mozzarella and a Fried Egg.

Chicken Hawaiian (G/F) 30.0
Topped with House made Napoli Sauce, Ham,
Pineapple and Mozzarella.

Sauces: Traditional Gravy, Green Peppercorn,
Red Wine and Mushroom or Garlic Butter.

Mains

Vegetarian Stir- Fry (VO) (Veg)26.0
Combination of Fresh Vegetables, Hokkien Noodles,
tossed in a Fresh Ginger Sauce.

Butter Chicken28.0
Tender Chicken Pieces Marinated in our Home-Made
Spices, Served with Basmati Rice and Papadums.

Lamb Satay Skewers29.0
Tender Marinated Lamb with Steamed Rice,
Tzatziki and Roti Bread.

Prawn Linguine (G/F)28.0
Together with Cherry Tomato, Baby Spinach
in Garlic and Cream Sauce.

Thai Style Atlantic Salmon Fillet30.0
Steamed in Banana Leaf and served with
Stir Fried Broccolini and Flat Noodles.

Steak Sandwich26.0
Tender Scotch Fillet, with Bacon, Egg,
Tomato, Cucumber, Beetroot, Lettuce,
Relish on Toasted Turkish Bread,
served with Onion Rings & Chips.

Seafood Plate34.0
Battered Flathead, Salt and Pepper Calamari,
Mango and Chilli Crumbed Prawns, Scallop and
Salmon Skewer, Crumbed Crab Claws,
Prawn Cocktail, Served with Garden
Salad and Chips.

(G/F) Gluten Friendly | (D/F) Dairy Free | (Veg) Vegetarian | (VO) Vegan Option

Please inform Staff of any Food allergies before ordering. Our kitchen handles common allergens, and we cannot Guarantee a completely allergen-free environment.

Beer Battered Barramundi26.0
Served with Chips and Salad.

Roast of the Day (G/F) (D/F) s22.0/m25.0
Please see special board, served with
Roasted Vegetables and Condiments.

Caesar20.0
Cos Leaves with Bacon, Bread Crisps,
Parmesan and Anchovy Egg Mayo.

Add Grilled Tuna Steak 16.0 Extra
Add House Smoked Chicken 8.0 Extra

Beef Meatballs with Cauliflower Ravioli28.0
Toss with Green Beans, Cherry Tomatoes
and Sage Butter Sauce.

(G/F) (Gluten Friendly Gnocchi is available as a replacement for our pasta dishes)

