

IVOR'S
Spike
BAR

MENU

Ask us about

GROUP DINING
PARTIES & EVENTS
CORPORATE PACKAGES

Snacks



Available All Day

Marinated Local Olives 8

House-Made Dips of the Moment 18

Grilled sourdough *GFO, VGO*

Cheese Selection 24

Traditional seasonal accompaniments, crackers *GFO, V*

Baked Goats Cheese 19

Fasties local honey, croutons *GFO, V*

Chorizo Croquettes (3) 16

Oregano aioli *GF*

Greek Chicken Shish Kabobs 18

Yoghurt dressing, sumac red onion salad *GF*

Spiced Polenta Chips 12

Confit garlic vegan aioli *GF, VG*

Golden Fries 10

Sriracha aioli *GF, V*

Seasoned Wedges 12

Sour cream & sweet chili *GF, V*

Country Style Sandwiches

Available All Day \$9

AVAILABLE FRESH OR TOASTED *GFO*

Ham & Cheese

Ham, Cheese, Tomato

Roast Beef & Salad

Turkey, Bacon & Cranberry

Egg & Lettuce

Herbed Chicken, Avocado & Mayo

See Specials Board for daily selection of wraps, toasties & other yummy things

Sweets

Available All Day

Daily Selection of Cakes

See Specials Board

Classic Affogato \$10

Vanilla ice cream, espresso

Add slice of chocolate brownie +\$4

Add a shot of Frangelico +\$6



Breakfast

6.30am - 11am

Chia pudding & Granola Fresh seasonal fruit, mint GF, VG 12

Ham & Cheese Croissant 12

Cheese & Tomato Croissant V 12

Smoked Salmon English Muffin 16

Cream cheese, tomato, capers, pickled onion GFO

Breakfast Wrap 16

Scrambled eggs, chives, spinach, smoked ham, cheese, sauce vierge VO

Egg & Bacon Muffin GFO 12 Add hash brown +\$3

La Madre Sourdough toast 10.50

Lard Ass butter, selection of preserves GFO, V

La Madre Fruit Loaf toast 10.50

Lard Ass butter, selection of preserves GFO, V

Lunch

11am - 3pm

Curlewis Club Sandwich 24

Ham, chicken, bacon, lettuce, tomato, mayo, toasted fluffy white bread, served w. fries GFO

BLT 20

Otway bacon, tomato, gem lettuce, jalapeno mayo on ciabatta served w. fries GFO

Reuben Sandwich 24

Rye sourdough, pastrami, Swiss cheese, sauerkraut, gherkins, served w. salt & vinegar fries GFO

Roasted Vegetable Turkish Roll 18

Roasted eggplant, zucchini and red peppers, spinach, pesto, goats cheese, served w. fries GFO, V

Curlewis Beef Burger 26

Swiss cheese, lettuce, pickles, white onion, tarragon burger sauce, served w. fries GFO, VO

Crispy Whole Chicken Wings (3) 20

Spicy salumi sauce, sesame, peanuts, white cabbage salad GFO

Salt & Sichuan Squid 20

Hot mustard mayo, leafy green salad GF

Fish & Chips 26

Cider-battered flake, coleslaw, tartare sauce, served w. fries GFO

Prawn Roll 24

Milk-bun, sauce Marie-Rose, fried garlic, red onion, cos lettuce, pickles, served w. fries GFO

Seasonal Nourish Bowl 18

House-made hummus, spiced chickpeas, leafy greens, pickled seasonal vegetables, cucumber, herbs, pepita vinaigrette GF, VG

Add +\$5: grilled chicken thigh, Otway bacon or poached egg



Hot & Cold Drinks

Julius Meinl Coffee	Cup 5	Mug 6
Selection of alternative milks, just add .5		
Hot Chocolate Sticky Chai	Cup 5	Mug 6
Selection of alternative milks, just add .5		
Selection of loose leaf Love Tea		5
English Breakfast, Earl Grey, Lemongrass & Ginger, Sencha Green Tea, Chai, Peppermint		
Milk Shakes		7.5
Chocolate, Strawberry, Vanilla, Caramel, Banana, Pineapple, Spearmint, Coffee, Iced Chocolate, Iced Coffee		
Soft Drinks	Pot 4.5	Sch 6 Pint 7
Pepsi, Pepsi Max, Lemonade, Squash, Raspberry, Soda water, LLB		
Flying Brick Sparkling Pink Lady Apple Juice		5
Charlie's Juice		5
Orange, Apple 300ml		
Strangelove Mixers & Tonics	Selection of flavours 300ml	4.5
Bundaberg Ginger Beer		5
Sparkling Mineral Water	350ml 6	750ml 10

Kids Menu

From 11am

Fresh Local Pasta 14

Tomato sugo, shaved parmesan *GFO, V*

Kids Fish & Chips 15

w. salad, aioli *GFO*

House-made Fried Chicken Bites 14

w. fries, salad, aioli *GF*

Kids Cheeseburger 15

w. fries, salad, tomato sauce *GFO*

GF Gluten free GFO Gluten Free option V Vegetarian VO Vegetarian option VG Vegan

20% surcharge applies to all food & beverage on public holidays | Credit card charges apply

Food Allergies: The team at Curlewis Golf Club will make every effort to accommodate guests with food allergies. Present in our kitchen are ingredients and items such as garlic, eggs, dairy, sesame, gluten, nuts, fructose, shellfish; along with many other ingredients. As a result we cannot completely guarantee there will be no trace of these items in our dishes.





Sparkling, Champagne & Prosecco

	G	B
Cat out of the Bag Brut NV	10	38
Cat out of the Bag Prosecco	12	42
Villa Sandi 'Il Fresco' Prosecco, Italy		45
Leura Park Estate Blanc de Blanc	12	45
Yes said the Seal Reserve Blanc de Blanc		55
Varichon & Clerc 'Privee Charles de Saint Ceran'		
Blanc de Blanc Brut		58
Forget-Brimont Premier cru Brut		125
Veuve Clicquot Yellow Label Brut NV		130
Moet & Chandon Brut NV		135
Rockford Sparkling Black Shiraz		158
Jack Rabbit Vineyard Heritage Reserve Sparkling Shiraz		65

Moscato

Jack Rabbit Vineyard Frizzante 200mL Can		15
Leura Park Estate Ms Flamingo	10	38

White

Cat out of the Bag Sauvignon Blanc	10	35
Yes said the Seal Sauvignon Blanc	12	45
Shaw & Smith Sauvignon Blanc		65
Cat out of the Bag Pinot Grigio	10	35
Jack Rabbit Vineyard Pinot Grigio		42
Leura Park Estate Pinot Gris		50
Villa Sandi Pinot Grigio, Italy		48
Rockford Eden Valley Hand Picked Riesling		58
Cat out of the Bag Chardonnay	12	40
Yes said the Seal Chardonnay		45
Jack Rabbit Chardonnay		40
Leura Park Estate BLOCK 1 Reserve Chardonnay	14	64
Domaine William Fevre Petit Chablis		82

Rosé

Cat out of the Bag	10	35
Yes said the Seal	12	42
Leura Park Estate		42
Jack Rabbit Vineyard		45
Maison St.Aix, Provence, France		68

Red Wine

Cat out of the Bag Pinot Noir	12	44
Leura Park Estate Pinot Noir	14	55
Yes said the Seal Pinot Noir		58
Bouchard 'La Vignee' Pinot Noir, France		86
Rockford Alicante Bouchet (Served Chilled)		62
Cat out of the Bag Shiraz	12	38
Jack Rabbit Vineyard Shiraz	14	50
Yes said the Seal Shiraz		58
Ingram Road Heathcote Shiraz		55
Leura Park Estate 'Yublong' Cabernet Sauvignon		48

Please ask our staff if you would like to view our extensive list of local and international wines available by the bottle



Beer & Cider

On Tap

	Pot	Sch	Pint
Carlton Draught	7	10	12.5
Great Northern Super Crisp Mid	6	9	12
White Rabbit Dark Ale	7	10.5	14
Balter XPA	7	11	14
Holgate Hefe Weissbier	8	11	14
Stone & Wood Pacific Ale	7	10	13
Bells Beach Brewing 'Addis' Pale Ale	7	10	13
Barwon Heads Brewing Japanese Lager	7	10	13
Blackman's Brewery Juicy Banger IPA	7	10	13
Guinness	8.5	11.5	15
Prickly Moses Light	5.5	9	12
Bells Beach Brewing Session Ale 3%	6.5	9	12
Flying Brick Draught Cider	6.5	9	12
Flying Brick Original Cider	6.5	9	12
Flying Brick Pear Cider	6.5	9	12
Brookvale Union Ginger Beer	10	13	16

Packaged

Corona	10
Carlton Dry	9
Asahi	10
Holgate Love All 0%	6.5
Heineken 0%	6.5
Victoria Bitter	8
Two Bays Pale (GF)	15

Cocktails



Bloody Mary*

Vodka, tomato, Worcestershire, Tabasco, spices, house-made pickles

18

Pimm's Cup

Pimm's #1, dry ginger, lemonade, mint, fresh fruit

16

Transfusion*

Vodka, lime, red grape, ginger beer

18

Tee To Green*

Gin, lime, mint, cucumber, soda

20

Margarita's

Classic, spicy or passionfruit

22

Spritz's

Aperol, Limoncello or elderflower

18

**Available Alcohol-Free @ \$12 Each*

