

# MENU

Lunch 7 days  
12:00pm - 2:00pm  
Dinner 7 days  
6:00pm - 9:00pm

[www.iscw.com.au](http://www.iscw.com.au)  
(03) 9741-1225  
601 Heaths Road Werribee

**BECOME A MEMBER TODAY!**  
**ISCW Members receive**  
**10% discount on food and drinks\***

## NO BILL SPLITTING

Please advise your waiter or waitress of any allergies when placing your order. Some desserts may contain traces of NUTS.  
Please ask waiter/waitress prior to selecting. Please consider, quality food requires optimum cooking time. We will try our  
best to deliver prompt service however, please inform your waiter/waitress if you are on any time restrictions

\*Menu items and prices subject to change.

\*ISCW neighbourhood members do not receive promotional discounts  
(GF) GLUTEN FREE



# ENTRÉES

**GARLIC OR HERB BREAD \$6.00**  
**CRUSTY GARLIC OR HERB BREAD (WITH CHEESE) \$7.00**

**BALSAMIC VINEGAR & OLIVE OIL DIP \$9.00**  
Served with a warm bread roll

**TOMATO BRUSCHETTA \$12.00**  
Toasted thick slices of ciabatta bread topped  
With semi dried tomato pesto, tomato marinated in basil, red onion, garlic.  
Finished with feta cheese

**ZUPPA DEL GIORNO \$9.50 | \$13.50**  
Soup of the day  
Includes serve of your choice of garlic or herb bread

**MINESTRONE SOUP \$10.50 | \$14.50**  
A hearty soup full of vegetables, beans and pasta with parmesan croutons  
Includes serve of your choice of garlic or herb bread

**MELANZANE STACK \$14.50**  
Sliced eggplant lightly crumbed and oven baked topped with passata and mozzarella.  
Roquette, parmesan and semi dried tomato salad.

**ROAST OF THE DAY (GF) \$18.00**  
Served with steamed vegetables and gravy  
Roasted vegetables +\$2.50

**BEER BATTERED FLATHEAD AND CHIPS \$19.00**

**BAKED DORY (GF) \$19.00**  
With lemon butter and dill  
Served with steamed vegetables

**PAN FRIED SAGANAKI CHEESE WITH OLIVES \$19.00**  
Pan fried Kefalograviera cheese served with Kalamata olives cooked in chilli flavoured butter.  
With wilted baby spinach and crunchy ciabatta

**BURRATINA WITH ROASTED ASPARAGUS \$20.00**  
The burrata is a layer of stretched curd, with a buttery heart of cream and frayed mozzarella  
Topped with gremolata dressing sprinkled with pangrattato  
With asparagus roasted in olive oil and balsamic vinegar Served with ciabatta

**BEEF CHEEK AND SMOKED CHEDDAR ARANCINI \$22.00**  
Golden crusted arancini with a centre of beef cheek in smoky tomato sauce  
Surrounded by smoked Cheddar cheese and Arborio rice  
With Olive Ascolane, soft green olives pitted and filled with a beef stuffing with a golden crust  
On a roquette, Parmesan and semi dried tomato salad  
Smoky chipotle mayonnaise

**SALT AND PEPPER SQUID (GF) \$19.90 | \$36.00**  
Tender strips of squid seasoned with spiced flour.  
Served with Asian slaw, and Thai flavoured mayonnaise

## RISOTTOS & PASTAS

**BEEF LASAGNE \$19.00 | \$33.00**  
Layer upon layer of meaty sauce, Bechamel and fresh pasta sheets.  
Topped with mozzarella and parmesan cheese

**TORTELLINI BOLOGNESE \$19.00 | \$33.00**  
A traditional rich meaty Napolitana sauce  
Tossed through beef tortellini pasta

**PENNE CARBONARA \$19.00 | \$33.00**  
Bacon and onion with penne in a creamy garlic sauce

**CHICKEN & MUSHROOM RISOTTO (GF) \$20.00 | \$36.00**  
Pesto marinated chicken breast with onion and mushrooms in a creamy garlic sauce.

**GNUDI \$20.00 | \$36.00**  
Spinach and Ricotta Dumplings with prosciutto, marjoram, pine nuts and golden burnt butter.  
Topped with a tomato and parmesan pangrattato

**CREAMY GARLIC PRAWN \$20.50 | \$37.00**  
Pan fried prawns tossed with fettucine in a creamy garlic sauce

**CHILLI PRAWNS \$20.50 | \$37.00**  
Pan fried chilli infused prawns and chorizo  
Tossed through spaghetti with Napoli sauce

**SPAGHETTI MARINARA \$21.00 | \$38.00**  
A selection of prawns, scallops, clams and mussels infused and  
Finished in a buttery white wine reduction or Napoli sauce



# MAIN MEALS

## BEER BATTERED FLATHEAD AND CHIPS \$28.00

### BAKED DORY (GF) \$28.00

With lemon butter and dill  
Served with steamed vegetables

### CHICKEN/ VEAL SCHNITZEL \$28.00

A tender chicken breast fillet, or tender moist veal steak, crusted in homemade breadcrumbs.  
Served with a choice of one side  
Mash Potato | Chips and Salad | Vegetables

### ROAST OF THE DAY (GF) \$29.00

Served with steamed vegetables and gravy  
Roasted vegetables +\$2.50

### CHICKEN/ VEAL PARMIGIANA \$30.00

A tender chicken breast fillet, or tender moist veal steak, crusted in homemade breadcrumbs.  
Topped with a rich Napoli sauce and mozzarella cheese.  
Served with a choice of one side  
Mash Potato | Chips and Salad | Vegetables

### CLUB SCHNITZEL ROLL \$30.00

A tender chicken breast fillet crusted in homemade breadcrumbs, bacon, lettuce, tomato  
And mayonnaise on a toasted Ciabatta roll.  
Served with chips

### PARMESAN CRUMBED CHICKEN WRAP \$32.00

Parmesan crumbed chicken tenders  
Cos leaves, semi dried tomato flavoured Caesar dressing, shaved parmesan, crispy bacon.  
Served with chips

### OPEN STEAK SANDWICH \$32.00

A chargrilled 150g scotch with bacon, cheese, egg, mixed leaves, caramelised onion  
And seeded mustard aioli on a crispy ciabatta roll.  
Served with chips

### BARBEQUED PORK RIBS \$36.00

Tender marinated pork ribs in a homemade smokey BBQ sauce.  
Served with wedges

### CHICKEN SCHNITZEL SLIDERS \$36.00

Chicken schnitzel on a Brioche bun  
Topped with Swiss cheese, smoky tomato sauce and sliced avocado  
Steakhouse Chips

### MEDITERRANEAN CHICKEN BREAST \$36.00

Filled with a blend of prosciutto, roasted capsicum, olives, basil pesto and cream cheese  
With a warm roasted baby vegetable, parmesan crusted bocconcini and baby spinach salad

### ATLANTIC SALMON STEAK (GF) \$36.00

Pan fried Salmon Steak, with a potato and pesto salad  
And crispy prosciutto

### CHICKEN SCALLOPINE WITH RAVIOLI \$36.00

Pan fried chicken strips with wild mushrooms and roasted pumpkin and sage ravioli  
In a creamy garlic sauce

### VEAL SALTIMBOCCA (GF) \$37.00

Tender veal steak topped with sage and prosciutto with a lemon scented sauce.  
Broccolini and Tuscan flavoured baby potatoes

### SINGAPORE NOODLE STIRFRY \$37.00

Singapore noodles and asian style vegetables in a sweet soy sauce  
Topped with Caramelised Pork Belly

### OSSO BUCCO \$38.00

Slow cooked beef, braised in tomato, white wine broth with vegetables  
With creamy potato mash and garnished with gremolata

### VEGETARIAN PLATE \$38.00

Potato rosti with caponata, pea and Haloumi fritters with semi dried tomato pesto,  
Spinach and ricotta spanakopita, golden pumpkin and quinoa croquette

### HEARTY LAMB SHANKS \$39.50

Slow cooked tender lamb shanks  
Served with creamy potato mash, rosemary gravy and herb dumplings

### CHARGRILLED 350G RIBEYE (GF) \$49.00

Cooked to your liking & served with a choice of one side  
Mash Potato | Chips and Salad | Roasted Vegetables  
Select from Mushroom, Pepper, Gravy or Diane sauce (GF)  
Seafood sauce (GF) +\$7.50



# SIDES & SALADS

**SIDE SAUCE (GF) \$2.00 | \$5.00**

Gravy, Mushroom, Peppercorn, Diane  
Seafood Sauce Jug \$7.50

**CHIPS \$5.00 | \$9.00**  
**WEDGES \$6.00 | \$10.00**

**MASHED POTATO (GF) \$6.00 | \$10.00**

**GARDEN SALAD (GF) \$6.00 | \$10.00**

A bowl of mixed salad leaves, with tomato, cucumber and Kalamata olives,  
With a balsamic dressing

**RADICCHIO (GF) \$7.00 | \$12.00**

**STEAMED VEGETABLES (GF) \$5.00 | \$9.00**

**ROASTED VEGETABLES (GF) \$6.00 | \$10.00**

Roasted pumpkin, sweet potato, carrots and chat potatoes

**ASIAN SLAW (GF) \$6.00 | \$10.00**

Chinese cabbage, coriander, red onion, snow pea, bean shoots  
And carrot with a sesame, soy, and honey dressing

**ROQUETTE, PARMESAN & SEMI DRIED TOMATO SALAD (GF) \$6.00 | \$10.00**

**CAESER SALAD \$17.00 | \$25.00**

Cos lettuce, warm crispy bacon, golden croutons and Grana Padano cheese tossed  
With homemade Caesar dressing. Topped with anchovies and a freshly poached egg.

**CAESER SALAD WITH CHICKEN \$29.00**

# DESSERTS

**VANILLA ICE CREAM \$7.00**

With your choice of toppings; Blue heaven, caramel, chocolate, lime or strawberry

**ASSORTED ITALIAN ICE CREAMS \$7.50**

Choose from either Bacio, Cassata or Tartufo ice cream

**ASSORTED GELATO \$8.50**

Four mixed refreshing flavours, chocolate, lemon, mango and raspberry

**STICKY DATE PUDDING \$11.00**

With caramel sauce accompanied by vanilla ice cream

**CAKE OF THE DAY \$11.00**

**ORANGE & CHOCOLATE GNUDI \$11.00**

With chocolate sauce and Bacio gelati

**BANANA CREPES (GF) \$12.00**

Sliced banana in a thick caramel sauce  
Served on warm crepes with macadamia ice cream

**AFFOGATO PARFAIT \$12.00**

A frozen coffee custard with crunchy amaretti biscuits. Drizzled with a rum and coffee syrup

**ICE CREAM SUNDAE \$12.00**

Chocolate ecstasy ice cream, toffee ice cream, macadamia ice cream and boysenberry ice cream  
With chocolate fudge sauce

**TRIPLE CHOCOLATE BROWNIE \$13.00**

Smothered with chocolate sauce. Served with vanilla ice cream

# SHARE PLATES

**CANNOLI \$15.00**

4 crispy fried pastry rolls filled with cream custard and chocolate custard.  
Garnished with pistachios

**HOT JAM DONUTS (6) \$15.00**

**CHURROS \$18.00**

Eight mini churros dusted in cinnamon sugar  
With chocolate and caramel dipping sauce  
Chocolate ecstasy and toffee ice cream



# KIDS MENU

## KIDS UNDER 5

**BOWL OF FRIES \$5.00**

**3 CHICKEN NUGGETS & CHIPS \$6.50**

**FISH FINGERS & CHIPS \$6.50**

**FUSILI (SPIRAL) BOLOGNESE OR NAPOLITANA \$6.50**

## BIG KIDS 5-12

**BOWL OF FRIES \$7.50**

**LASAGNA \$9.50**

**FUSILI (SPIRAL) \$9.50**

Bolognese, Carbonara or Napolitana

**6 CHICKEN NUGGETS & CHIPS \$10.50**

**FISH & CHIPS \$10.50**

**KIDS PIZZA & CHIPS (MARGHERITA OR HAWAIIAN) \$10.50**

**CALAMARI & CHIPS \$10.50**

**CHICKEN SCHNITZEL/PARMIGIANA & CHIPS \$10.50**

**150G STEAK & CHIPS \$14.50**

## KIDS DESSERT

**ASSORTED GELATO \$4.90**

Chocolate & Raspberry

**ICE CREAM SUNDAE \$4.90**

Blue Heaven, Caramel, Chocolate,  
Lime or Strawberry topping with sprinkles

**SNAKE PIT \$4.90**

Vanilla ice cream with coloured snakes



# DRINKS



# COLD DRINKS

## SOFT DRINKS & JUICE - POT 3.90 | T/M GLASS 6.90

Coke, Coke Zero, Fanta, Lift, Raspberry, Sprite,  
Apple Juice, Orange Juice, Pineapple Juice

## GLASS BOTTLE SOFT DRINKS 4.50

Coke, Coke Zero, Fanta, Sprite

## LEMON LIME BITTERS GLASS 6.90 | SCH 9.90

### CASCADE VARIETIES 4.50

Dry Ginger Ale, Soda Water, Tonic Water

## MILKSHAKES 7.00

Blue Heaven, Caramel, Chocolate, Lime & Strawberry

## SAN PELLIGRINO MINERAL WATER 1L BTL 12.00

## SANTA VITTORIA MINERAL WATER 4.00

## SANTA VITTORIA CHINOTTO & ARANCIATA 4.50

## BOTTLED WATER 600ML 4.00

## KIDS POP TOP 3.00

Apple, Wild Berry

## POWERADE 6.00

Berry Ice, Blackcurrant, Lemon/Lime, Mountain Blast, Orange

## MOTHER ENERGY DRINK 7.50

# TEA & COFFEE

## TEA (BLACK, HERBAL OR OTHER VARIETIES) 3.00

## ESPRESSO, MACCHIATO, LONG BLACK 4.00

## CAPPUCCINO, LATTE, FLAT WHITE, HOT CHOCOLATE CUP 4.50 | MUG 5.50

## ICED COFFEE 7.00

## ICED COFFEE WITH ICE CREAM 8.00

## POT OF TEA 8.00

## AFFOGATO 9.50

Espresso Coffee over a scoop of vanilla ice cream

## CORRETTO 10.00

Espresso Coffee accompanied by a shot of liqueur

## SOY MILK 0.50

## ALMOND MILK 0.50

# ON TAP

	POT	SCH	PINT	JUG
GREAT NORTHERN LAGER	6.30	8.30	10.50	21.00
CARLTON DRAUGHT/ CARLTON DRY	6.70	8.80	10.80	22.00
BULMERS CIDER	7.00	9.10	11.50	23.50
HARD RATED	8.50	13.00	16.00	29.00

# BOTTLED BEER

CARLTON ZERO	6.70
CASCADE LIGHT	7.80
GREAT NORTHERN	8.50
CARLTON DRAUGHT/ CARLTON DRY	8.90
PURE BLONDE	8.90
MELBOURNE BITTER	8.90
VICTORIA BITTER	8.90
FAT YAK	9.50
CROWN LAGER	9.90
GUINNESS	9.90
CORONA	11.90
PERONI NASTRO AZZURO	11.90
MESSINA	11.90
MORRETTI	11.90



# PRE MIXED DRINKS

## **VODKA CRUISER 12.50**

Guava, Pine, Raspberry, Lime. Sugar Free - Berry, Citrus

## **SMIRNOFF DOUBLE BLACK 14.00**

## **REKORDERLIG 14.00**

Mango & Raspberry, Strawberry & Lime, Wild Berry

## **JIM BEAM & COLA 14.00**

## **CANADIAN CLUB & DRY 14.00**

## **CANADIAN CLUB & COLA 14.00**

## **JACK DANIELS & COLA 14.50**

# SPIRITS

## **HOUSE SPIRITS 8.00**

Bourbon, Brandy, Dark Rum, Gin, Ouzo, Scotch,  
Tequila, Vodka, White Rum

## **BASIC SPIRITS 9.50**

Bacardi, Bundaberg, Gordons, Johnnie Walker Red,  
Sierra Tequila, Smirnoff Vodka, Southern Comfort

## **PREMIUM SPIRITS 11.00**

Canadian Club, Chivas, Johnnie Walker Black, Glenfiddich,  
Jack Daniels, Vecchia Romagna, Makers Mark, Bombay Sapphire, Belvedere

## **TOP SHELF SPIRITS (ENQUIRE AT BAR)**

Johnnie Walker Gold, Johnnie Walker Blue, Archie Rose Gin

## **BASIC LIQUEURS 9.50**

Baileys, Galliano, Frangelico, Kahlua, Fireball  
Malibu, Midori, Sambuca, Tia Maria

## **PREMIUM LIQUEURS 12.00**

Drambuie, Grand Marnier, Jägermeister, Grappa, Licor 43

## **TOP SHELF LIQUEURS 13.50**

Chartreuse, Chambord, Cognac, Cointreau, Limoncello

# COCKTAILS



## **FRUIT TINGLE 15.00**

Vodka, Blue Curacao, Lemonade,  
Raspberry Cordial



## **NEGRONI 16.00**

Campari, Vermouth & Gin



## **APEROL SPRITZ 16.00**

Aperol, Prosecco & Soda Water



## **MARGARITA 16.00**

Tequila, Cointreau & Lime Juice



## **PINA COLADA \$17.00**

White Rum, Coconut  
Pineapple Juice & Lime Juice



## **STRAWBERRY DAIQUIRI \$17.00**

White Rum, Fresh Lime Juice  
Sugar Syrup, Strawberries



## **ESPRESSO MARTINI 18.00**

Vodka, Kahlua & Espresso Coffee



## **LONG ISLAND ICED TEA 18.00**

Vodka, Tequila, Triple Sec, Gin  
Rum & Cola



## **MIDORI ILLUSION 18.00**

Midori, Triple Sec, Vodka,  
Lemon juice & Pineapple Juice



# SPARKLING WINE

Brown Brothers Moscato Rosè Piccolo 200ml			11.00
Yellow Glen Piccolo 200ml			11.00
Brown Brothers Prosecco Piccolo 200ml			12.00
	<b>150ml</b>	<b>250ml</b>	<b>Bottle</b>
Don Camillo Spumante			15.00
Gully Red Lambrusco			18.00
Yellow Glen Yellow			32.00
Brown Brothers Prosecco			34.00
Cavaliere D'oro Prosecco	9.90	13.90	36.00

# WHITE WINE

	<b>150ml</b>	<b>250ml</b>	<b>Bottle</b>
Brown Brothers Dry White	8.00	10.00	
De Bortoli Fruity White	8.00	10.00	
Rothbury Estate Chardonnay	8.50	10.50	30.00
Rothbury Estate Sauvignon Blanc	8.50	10.50	30.00
Penfolds Rawson's Retreat Chardonnay			32.00
Brown Brothers Pinot Grigio	9.00	12.00	32.00
Yellow Tail Moscato	9.00	12.00	
Brown Brothers Crouchen Riesling	9.00	12.00	32.00
Squealing Pig Sauvignon Blanc	10.00	13.00	35.00
Brown Brothers Moscato	10.00	13.00	35.00
Paolovino Pinot Grigio, Veneto			35.00
Vanita Grillo, Sicily			37.00

# RED WINE

	<b>150ml</b>	<b>250ml</b>	<b>Bottle</b>
Brown Brothers Dry Red	8.00	10.00	
Rothbury Estate Shiraz Blend	8.50	10.50	30.00
Cavaliere D'oro Chianti	8.50	10.50	30.00
Rawson's Retreat Cabernet Sauvignon			30.00
Rawson's Retreat Merlot			30.00
Rosemount Diamond Label Merlot			30.00
Brown Brothers Dry Rosè	10.00	13.00	35.00
Little Berry Shiraz	10.00	13.00	35.00
Lindeman's Bin 40 Merlot	10.00	13.00	35.00
Brown Brothers Cienna Blend	10.00	13.00	35.00
Devil's Corner Pinot Noir	10.00	13.00	35.00
Rosemount Estate Shiraz			35.00
Vanita Nero D'avola (organic), Sicily	11.50	14.00	37.00
Benevelli Piero Nebbiolo, Langhe			49.00
Pepper Jack Shiraz			49.00
Penfolds Bin 28 Kalimna Shiraz	15.00	18.00	60.00
Penfolds Bin 128 Coonawarra Shiraz			70.00
Penfolds Bin 150 Shiraz			107.00
Penfolds Bin 389 Cabernet Shiraz			113.00
Penfolds Bin 407 Cabernet Sauvignon			125.00

# PORT & APERITIFS

PENFOLDS	6.00
GALWAY PIPE	9.00
APEROL	9.00
CAMPARI	9.00
CYNAR	9.00
FERNET BRANCA	9.50
AVERNA	9.50