

MENU



Lunch

Monday - Sunday
12:00pm - 2:00pm

Dinner

Monday - Sunday
6:00pm - 9:00pm

www.iscw.com.au

(03) 9741-1225

601 Heaths Road Werribee

Become a Member today!

ISCW Members receive
10% discount on food & drinks & more!*

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) \$7.50

BALSAMIC VINEGAR & OLIVE OIL DIP \$11.00
Served with a warm bread roll

TOMATO BRUSCHETTA \$13.50
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 \$10.00 | \$14.50
Soup of the day
Includes serve of your choice of garlic or herb bread

MINISTRONE SOUP \$11.00 | \$15.50
A hearty soup full of vegetables, beans and pasta with parmesan croutons
Includes serve of your choice of garlic or herb bread

MELANZANE STACK \$15.50
Sliced eggplant lightly crumbed and oven baked topped with passata and mozzarella.
Roquette, parmesan and semi dried tomato salad.

ROAST OF THE DAY (GF) \$19.50
Served with steamed vegetables and gravy
Roasted vegetables +\$3.50

BEER BATTERED FLATHEAD AND CHIPS \$21.00

BAKED DORY (GF) \$21.00
With lemon butter and dill
Served with steamed vegetables

PAN FRIED SAGANAKI CHEESE WITH OLIVES \$21.00
Pan fried Kefalograviera cheese served with Kalamata olives cooked in chilli flavoured butter.
With wilted baby spinach and crunchy ciabatta

BURRATINA WITH ROASTED ASPARAGUS \$22.00
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 \$23.50
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) \$22.00 | \$39.00
Tender strips of squid seasoned with spiced flour.
Served with Asian slaw, and Thai flavoured mayonnaise

Risottos & Pastas

BEEF LASAGNE \$19.00 | \$34.00
Layer upon layer of meaty sauce, Bechamel and fresh pasta sheets.
Topped with mozzarella and parmesan cheese

TORTELLINI BOLOGNESE \$19.00 | \$34.00
A traditional rich meaty Napolitana sauce
Tossed through beef tortellini pasta

PENNE CARBONARA \$19.00 | \$34.00
Bacon and onion with penne in a creamy garlic sauce

CHICKEN & MUSHROOM RISOTTO (GF) \$20.00 | \$37.00
Pesto marinated chicken breast with onion and mushrooms in a creamy garlic sauce.

GNUDI \$20.00 | \$37.00
Spinach and Ricotta Dumplings with prosciutto, marjoram, pine nuts and golden burnt butter.
Topped with a tomato and parmesan pangrattato

CREAMY GARLIC PRAWN \$21.00 | \$38.00
Pan fried prawns tossed with fettucine in a creamy garlic sauce

CHILLI PRAWNS \$21.00 | \$38.00
Pan fried chilli infused prawns and chorizo
Tossed through spaghetti with Napoli sauce

SPAGHETTI MARINARA \$22.50 | \$39.50
A selection of prawns, scallops, clams and mussels infused and
Finished in a buttery white wine reduction or Napoli sauce

antipasti

primo

Main Meals

BEER BATTERED FLATHEAD AND CHIPS \$29.90

BAKED DORY (GF) \$30.50

With lemon butter and dill
Served with steamed vegetables

CHICKEN/ VEAL SCHNITZEL \$30.50

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) \$31.00

Served with steamed vegetables and gravy
Roasted vegetables +\$3.50

CHICKEN/ VEAL PARMIGIANA \$32.50

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 \$32.50

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 \$33.50

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

OPEN STEAK SANDWICH \$33.50

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 \$39.00

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

CHICKEN SCHNITZEL SLIDERS \$39.00

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

MEDITERRANEAN CHICKEN BREAST \$39.00

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) \$39.00

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

CHICKEN SCALLOPINE WITH RAVIOLI \$39.50

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

VEGETARIAN PLATE \$39.50

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

VEAL SALTIMBOCCA (GF) \$39.50

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

SINGAPORE NOODLE STIRFRY \$39.50

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

OSSO BUCCO \$41.00

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

HEARTY LAMB SHANKS \$42.50

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

CHARGRILLED 350G RIBEYE (GF) \$54.50

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) +\$7.90

il secondo

Sides & Salads

SIDE SAUCE (GF) \$3.00 | \$6.00
Gravy, Mushroom, Peppercorn, Diane
Seafood Sauce Jug \$7.90

CHIPS \$6.00 | \$10.00
WEDGES \$7.00 | \$12.00

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 \$18.00 | \$27.50
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 \$30.50

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 \$12.00
With caramel sauce accompanied by vanilla ice cream

CAKE OF THE DAY \$12.00

ORANGE & CHOCOLATE GNUDI \$12.00
With chocolate sauce and Bacio gelati

BANANA CREPES (GF) \$13.50
Sliced banana in a thick caramel sauce
Served on warm crepes with macadamia ice cream

AFFOGATO PARFAIT \$13.50
A frozen coffee custard with crunchy amaretti biscuits. Drizzled with a rum and coffee syrup

ICE CREAM SUNDAE \$13.50
Chocolate ecstasy ice cream, toffee ice cream, macadamia ice cream and boysenberry ice cream
With chocolate fudge sauce

TRIPLE CHOCOLATE BROWNIE \$14.50
Smothered with chocolate sauce. Served with vanilla ice cream

Share Plates

CANNOLI \$17.00
4 crispy fried pastry rolls filled with cream custard and chocolate custard.
Garnished with pistachios

HOT JAM DONUTS (6) \$17.00

CHURROS \$19.90
Eight mini churros dusted in cinnamon sugar
With chocolate and caramel dipping sauce
Chocolate ecstasy and toffee ice cream

contorno

dolce

Kids Menu

Kids Under 5

BOWL OF FRIES \$5.00

3 CHICKEN NUGGETS & CHIPS \$7.00

FISH FINGERS & CHIPS \$7.00

FUSILI (SPIRAL) BOLOGNESE OR NAPOLITANA \$7.00

Big Kids 5 - 12

BOWL OF FRIES \$8.00

LASAGNA \$11.00

FUSILI (SPIRAL) \$11.00

Bolognese, Carbonara or Napolitana

6 CHICKEN NUGGETS & CHIPS \$12.00

FISH & CHIPS \$12.00

KIDS PIZZA & CHIPS (MARGHERITA OR HAWAIIAN) \$12.00

CALAMARI & CHIPS \$12.00

CHICKEN SCHNITZEL/PARMIGIANA & CHIPS \$12.00

150G STEAK & CHIPS \$16.00

Kids Dessert

ASSORTED GELATO \$5.00

Chocolate & Raspberry

ICE CREAM SUNDAE \$5.00

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

SNAKE PIT \$5.00

Vanilla ice cream with coloured snakes

bambini

bevande

DRINKS



Cold Drinks

SOFT DRINKS & JUICE - POT 4.00 | T/M GLASS 7.00

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 7.00 | SCH 10.00

CASCADE VARIETIES 4.50

Dry Ginger Ale, Soda Water, Tonic Water

MILKSHAKES 8.00

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 4.50

KIDS POP TOP 3.00

Apple, Wild Berry

POWERADE 6.00

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

MOTHER ENERGY DRINK 8.50

Tea & Coffee

TEA (BLACK, HERBAL OR OTHER VARIETIES) 3.00

ESPRESSO, MACCHIATO, LONG BLACK 4.00

CAPPUCCINO, LATTE, FLAT WHITE, HOT CHOCOLATE CUP 5.00 | MUG 6.00

ICED COFFEE 8.50

ICED COFFEE WITH ICE CREAM 9.50

POT OF TEA 9.50

AFFOGATO 10.50

Espresso Coffee over a scoop of vanilla ice cream

CORRETTO 11.00

Espresso Coffee accompanied by a shot of liqueur

SOY MILK 1.00

ALMOND MILK 1.00

On Tap

	POT	SCH	PINT	JUG
Great Northern Lager	6.70	8.80	11.00	21.00
Carlton Draught/ Carlton Dry	7.00	9.10	11.20	22.00
Bulmers Cider	7.20	9.30	11.50	23.00
Hard Rated	8.50	12.50	16.00	28.00

Bottled Beer

Carlton Zero	6.80
Cascade Light	7.90
Great Northern	8.50
Carlton Draught/ Carlton Dry	8.90
Pure Blonde	8.90
Melbourne Bitter	8.90
Victoria Bitter	8.90
Crown Lager	8.90
Guinness	9.90
Corona	9.90
Peroni Nastro Azzuro	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 8.50

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

BASIC SPIRITS 9.90

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

PREMIUM SPIRITS 12.50

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 10.00

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

PREMIUM LIQUEURS 12.90

Drambuie, Grand Marnier, Jägermeister, Grappa, Licor 43

TOP SHELF LIQUEURS 14.00

Chartreuse, Chambord, Cognac, Cointreau, Limoncello

Cocktails

FRUIT TINGLE 17.00

Vodka, Blue Curacao, Lemonade, Raspberry Cordial



NEGRONI 17.00

Campari, Vermouth & Gin



APEROL SPRITZ 17.00

Aperol, Prosecco & Soda Water



MARGARITA 17.00

Tequila, Cointreau & Lime Juice



PINA COLADA \$18.00

White Rum, Coconut Pineapple Juice & Lime Juice



STRAWBERRY DAIQUIRI \$18.00

White Rum, Fresh Lime Juice Sugar Syrup, Strawberries



ESPRESSO MARTINI 19.00

Vodka, Kahlua & Espresso Coffee



MIDORI ILLUSION 19.00

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
	150ml	250ml	Bottle
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

	150ml	250ml	Bottle
La Notte Bianca Pinot Grigio	8.00	10.00	
Brown Brothers Dry White	8.50	10.00	
De Bortoli Fruity White	8.50	10.00	
Rothbury Estate Chardonnay	8.70	10.50	30.00
Rothbury Estate Sauvignon Blanc	8.70	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

	150ml	250ml	Bottle
La Notte Rosa Sangiovese	8.00	10.00	
Brown Brothers Dry Red	8.50	10.00	
Rothbury Estate Shiraz Blend	8.70	10.50	30.00
Cavaliere D'oro Chianti	8.70	10.50	30.00
Rawson's Retreat Cabernet Sauvignon			30.00
Rawson's Retreat 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
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