

Beverages



Sparklings

CHALK HILL BLUE BUBBLES SA

Light, soft and clean bubbles

LONG ROW CUVÉE BRUT 200ML SA

An opulent sherbet like crisp palate.

VILLA JOLANDA PROSECCO 200ML Italy

Lively aromatic apple and pear aromas

LOST FARM PINOT NOIR CHARDONNAY Tasmania

Lively aromatics of nougat, apple and pear

CHARLES PELLETIER BRUT RESERVE France

Fruity notes fresh peach and apricot

Wine on Tap

BRIDGEWOOD SAUVIGNON BLANC NZ

Herbaceous and tropical characters

ANGOVE CHARDONNAY Adelaide Hills, SA

Aromas of nectarine and cantalope

SUGAR & SPICE MOSCATO SA

Bright, fresh and lively with floral notes

ANGOVE SHIRAZ McLaren Vale

A stunning bouquet of blackberry and plum fruit

Whites

LONG ROW RIESLING SA

Floral citrus and tropical notes

MT RILEY SAUVIGNON BLANC Marlborough

Vibrant with tropical fruit and citrus.

MT RILEY PINOT GRIS Marlborough

Bright florals with apple and pear notes

ROCHFORD LATITUDE

CHARDONNAY Yarra Valley

White peach, cashew, pastry notes and vanilla spice

PALADINO PINOT GRIGIO Italy

Fresh and fruity bouquet

GREEN BAY SEMILLON SAUVIGNON

BLANC Margaret River

Up front passionfruit and tropical fruit notes

OYSTER BAY SAUVIGNON BLANC NZ

Tropical fruits and bright citrus notes

Rose

RHYTHM & RHYME ROSÉ SA

Lifted strawberry, raspberry and cherry aromas

LAMBROOK SEED ROSÉ Adelaide Hills

Strawberries and musk flavours

Reds

ANCHORAGE CABERNET MERLOT SA

Aromas of red berry fruit and plums

STUDIO SERIES MERLOT SA

Enticing aromas of cherry and blackcurrant

HOLLICK CABERNET SAUVIGNON Coonawarra

Blackcurrant and mulberry fruit with spice

BASILEUS SHIRAZ Barossa Valley

Exotic spice, licorice, blackberry and dark plum

PENINSULA PANORAMA

PINOT NOIR Mornington Peninsula

Lifted strawberry and raspberry aromas.

OYSTER BAY PINOT NOIR NZ

Aromas of ripe cherries and sweet fruit tannins

BAROSSA VALLEY ESTATE GSM McLaren Vale

Star anise and pepper on the nose



GYMPIE RSL

2024
WINNER

QLD'S
BEST DINING

Dinner MENU

SUN-THURS
5:30PM TO 8:00PM

FRI-SAT
5:30PM TO 8:30PM

Welcome
TO GYMPIE RSL

Take a peek inside and you'll find some delicious items for dinner.

Feeling like tackling something a bit sweeter?

Check out our Specials Board or pop over to the Cafe.

Dinner MENU

SUN-THURS 5:30PM TO 8:00PM
FRI-SAT 5:30PM TO 8:30PM



Breads

	NM	M
GARLIC BREAD (V) Add cheese (+2.5) Add bacon (+2.5)	11	9
GLUTEN FREE GARLIC BREAD (V) Add cheese (+2.5) Add bacon (+2.5)	13	11

Pizzas

	NM	M
PESTO & CHEESE	15	13
3 CHEESE (Napoli, Tasty, Mozzarella, Parmesan) (V)	13	11
BBQ CHICKEN & BACON	24	22
PEPPERONI (Napoli, Cheese)	20	18

Starters

	NM	M
TOMATO, BASIL & BACON SOUP (GFA) Prepared by our chefs, using the finest of ingredients, served with a warm dinner roll	11	9
GARLIC PRAWNS (GF) Sautéed prawns in a creamy garlic sauce, served on a bed of steamed rice	Entrée 18 Main 28	16 26
ASIAN VEGETABLE SPRING ROLLS (V)(GF) Served w/ chilli plum dipping sauce	14	12
PEKING DUCK SPRING ROLLS Served w/ ginger and soy dipping sauce	14	12
SALT AND PEPPER CALAMARI Served on a rocket and cherry tomato salad w/ citrus aioli	Entrée 17 Main 28	15 26
PUMPKIN ARANCINI BALLS (GF)(VE) Served with homestyle tomato relish	17	15

Club favourites

	NM	M
ROAST OF THE DAY (GFA) Ask our friendly staff for today's selection. Served with roast vegetables and gravy	24	22
CHICKEN SCHNITZEL (GFA + \$2) Panko crumbed chicken breast, served with gravy and your choice of sides	24	22
SEAFOOD BASKET Selection of crumbed and battered seafood, served with fresh garden salad, chips, tartare sauce and lemon wedge	24	22
BEER BATTERED FLATHEAD Served with fresh garden salad, chips, tartare sauce and lemon wedge	24	22

Mains

	NM	M
GRILLED CHICKEN & CASHEW SALAD (GF) Tender chicken breast served on salad greens w/ cashews, cherry tomatoes, spanish onion, honey mustard dressing, topped w/ crispy fried noodles	25	23
HONEY ROASTED PUMPKIN SALAD Baby spinach, lettuce, parmesan, balsamic dressing, pinenuts, topped with sweet potato crisps	23	21
CLASSIC PARMIGIANA Golden crumbed chicken breast, topped with Napoli sauce, ham and grilled cheese, served with your choice of chips & salad OR mash & veg	28	26
EGGPLANT PARMIGIANA (V) (GF) Lightly crumbed eggplant topped with Napoli sauce, pumpkin, baby spinach, fetta and grilled cheese, served with your choice of chips & salad OR mash & veg	28	26
SEASIDE PARMIGIANA Golden crumbed chicken breast, topped with prawns, bacon, avocado, creamy garlic sauce, served with mash and vegetables or chips and salad	34	32
MALIBU CHICKEN (GF) Chicken breast topped with chargrilled pineapple, 3 grilled prawns, and a coconut & Malibu sauce, served with your choice of chips & salad OR mash & veg	32	30
GRILLED KING PORK CHOP Pork chop topped w/ grilled cinnamon apple & maple glaze	30	28
WAGYU BEEF & GUINNESS PIE (GF) Slow cooked wagyu beef in a rich Guinness sauce	30	28
MACADAMIA CRUSTED LAMB RUMP Oven roasted, served with port and rosemary jus	45	43
CHICKEN PAPPARDELLE W/ BACON & MUSHROOMS (GFA) Smokey bacon, mushrooms, onion & garlic, combined in a creamy white wine sauce topped w/ parmesan	28	26
SPICY CHORIZO PASTA (GFA) Spicy chorizo, spaghetti, spanish onion, cherry tomatoes, garlic & baby spinach in a rich Napoli sauce, topped w/ parmesan	28	26
CHICKEN & MUSHROOM CREPE (GF) Chicken, mushroom, onion, garlic, creamy white wine sauce in a crepe, topped with grilled cheese	27	25
GRILLED GINGER LIME SWORDFISH (GF) Asian inspired swordfish, garlic, ginger & lime w/ bok choy, capsicum, snow peas and rice	32	30

(V) = VEGETARIAN (GF) = GLUTEN FREE (VE) = VEGAN (GFA) = GLUTEN FREE AVAILABLE

Steaks

	NM	M
200G EYE FILLET	45	43
250G PORTERHOUSE	35	33
300G RUMP	32	30
250G T-BONE	35	33

Sides \$6

VEGETABLES | SALAD | CHIPS (GFA) | MASH

Sauces

RICH GRAVY | CREAMY MUSHROOM | DIANE | PEPPER HOLLANDAISE | ADDITIONAL SAUCE FOR (+\$2.5)

Toppers \$10

CREAMY GARLIC PRAWNS (GF)
SALT AND PEPPER CALAMARI
ONION RINGS (5)
BACON & EGG (1 RASHER & 2 EGGS)

Kids

Includes complimentary 7oz soft drink and ice cream

12 YEARS & UNDER

CHICKEN NUGGETS* (GFA)	14
RUMP STEAK	14
CRUMBED FISH	14
CHEESEBURGER	14

No alterations
Gympie RSL is pleased to offer a variety of gluten free options on our menus. However we are not a gluten-free restaurant. If you are celiac or highly sensitive, please advise the person taking your order and we will do our best.