

Beverages



Sparklings

	GLASS	BOTTLE
CHALK HILL BLUE BUBBLES SA Light, soft and clean bubbles	6	20
LONG ROW CUVÉE BRUT 200ML SA An opulent sherbet like crisp palate.		8.5
VILLA JOLANDA PROSECCO 200ML Italy Lively aromatic apple and pear aromas		10
LOST FARM PINOT NOIR CHARDONNAY Tasmania Lively aromatics of nougat, apple and pear		35
CHARLES PELLETIER BRUT RESERVE France Fruity notes fresh peach and apricot		36

Wine on Tap

	150 ml	250 ml	CARAFE
BRIDGEWOOD SAUVIGNON BLANC NZ Herbaceous and tropical characters	6.5	8.5	16
ANGOVE CHARDONNAY Adelaide Hills, SA Aromas of nectarine and cantalope	6.5	8.5	16
SUGAR & SPICE MOSCATO SA Bright, fresh and lively with floral notes	6.5	8.5	16
ANGOVE SHIRAZ McLaren Vale A stunning bouquet of blackberry and plum fruit	6.5	8.5	16

Whites

	150 ml	250 ml	BOTTLE
LONG ROW RIESLING SA Floral citrus and tropical notes	6.5	8.5	25
MT RILEY SAUVIGNON BLANC Marlborough Vibrant with tropical fruit and citrus.	7	10	31
MT RILEY PINOT GRIS Marlborough Bright florals with apple and pear notes	8	11	32
ROCHFORD LATITUDE CHARDONNAY Yarra Valley White peach, cashew, pastry notes and vanilla spice	9	13	38
PALADINO PINOT GRIGIO Italy Fresh and fruity bouquet	6.5	8.5	25
GREEN BAY SEMILLON SAUVIGNON BLANC Margaret River Up front passionfruit and tropical fruit notes			27
OYSTER BAY SAUVIGNON BLANC NZ Tropical fruits and bright citrus notes	8.5	13.5	38

Rose

	150 ml	250 ml	BOTTLE
RHYTHM & RHYME ROSÉ SA Lifted strawberry, raspberry and cherry aromas	6.5	8.5	25
LAMBROOK SEED ROSÉ Adelaide Hills Strawberries and musk flavours	8	11	32

Reds

	150 ml	250 ml	BOTTLE
ANCHORAGE CABERNET MERLOT SA Aromas of red berry fruit and plums	6.5	8.5	25
STUDIO SERIES MERLOT SA Enticing aromas of cherry and blackcurrant	6.5	8.5	25
HOLLICK CABERNET SAUVIGNON Coonawarra Blackcurrant and mulberry fruit with spice	7	10	30
BASILEUS SHIRAZ Barossa Valley Exotic spice, licorice, blackberry and dark plum	7.5	11	31
PENINSULA PANORAMA PINOT NOIR Mornington Peninsula Lifted strawberry and raspberry aromas.	8	12	34
OYSTER BAY PINOT NOIR NZ Aromas of ripe cherries and sweet fruit tannins	9.5	15	43
BAROSSA VALLEY ESTATE GSM McLaren Vale Star anise and pepper on the nose			46

GYMPIE RSL MEMBERS RECEIVE 50C OFF PER GLASS / PICCOLO / CARAFE & \$3 OFF PER BOTTLE

AWARDS FOR EXCELLENCE 2024 Winner

GYMPIE RSL 2024 WINNER

QLD'S BEST DINING MEDIUM



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

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

Starters

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 29	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 (Main served with chips)	Entrée 17 Main 29	15 26
PUMPKIN ARANCINI BALLS (V)(GF)(VE) Served on a rocket and cherry tomato salad w/ smokey tomato relish	17	15

Mains

	NM	M
GRILLED CHICKEN & CASHEW SALAD (GFA) Tender chicken breast served on salad greens w/ cashews, cherry tomatoes, spanish onion, honey mustard dressing, topped w/ crispy fried noodles	26	23
HONEY ROASTED PUMPKIN SALAD (V) (GFA) Baby spinach, lettuce, parmesan, balsamic dressing, pinenuts, topped with sweet potato crisps	24	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	29	26
EGGPLANT PARMIGIANA (V) (GFA) Lightly crumbed eggplant topped with Napoli sauce, pumpkin, baby spinach, fetta and grilled cheese, served with your choice of chips & salad OR mash & veg	29	26
SEASIDE PARMIGIANA Golden crumbed chicken breast, topped with prawns, bacon, avocado, creamy garlic sauce, served with mash and vegetables or chips and salad	35	32
MALIBU CHICKEN (GFA) Chicken breast topped with chargrilled pineapple, 3 grilled prawns, and a coconut & Malibu sauce, served with your choice of chips & salad OR mash & veg	33	30
GRILLED KING PORK CHOP (GFA) Pork chop topped w/ grilled cinnamon apple & maple glaze	31	28
WAGYU BEEF & GUINNESS PIE (VLG) Slow cooked wagyu beef in a rich Guinness sauce	31	28
BRAISED LAMB SHANK (GFA) Lamb shank, bed of creamy mashed potato, vegetables, rosemary & red wine jus	31	28
CHICKEN PAPPARDELLE PASTA W/ BACON & MUSHROOMS (GFA) Smokey bacon, mushrooms, onion & garlic, combined in a creamy white wine sauce topped w/ parmesan	29	26
SPICY CHORIZO PASTA (GFA) Spicy chorizo, spaghetti, spanish onion, cherry tomatoes, garlic & baby spinach in a rich Napoli sauce, topped w/ parmesan	29	26
CHICKEN & MUSHROOM CREPE (GFA) Chicken, mushroom, onion, garlic, creamy white wine sauce in a crepe, topped with grilled cheese	28	25
GRILLED GINGER LIME SWORDFISH (GFA) Asian inspired swordfish, garlic, ginger & lime w/ bok choy, capsicum, snow peas and rice	33	30

Steaks

	NM	M
<i>Includes your choice of chips & salad OR mash & veg, and a sauce</i>		
200G EYE FILLET	46	43
250G PORTERHOUSE	36	33
300G RUMP	33	30
250G T-BONE	36	33

Sides \$6

VEGETABLES | SALAD | CHIPS (GFA) | MASH

Sauces

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

Toppers \$10

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

Kids

Includes complimentary 7oz soft drink and ice cream

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

12 YEARS & UNDER

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.

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

Club favourites

ROAST OF THE DAY (GFA) Ask our friendly staff for today's selection. Served with roast vegetables and gravy	25	22
CHICKEN SCHNITZEL (GFA + \$2) Panko crumbed chicken breast, served with gravy and your choice of sides	25	22
SEAFOOD BASKET Selection of crumbed and battered seafood, served with fresh garden salad, chips, tartare sauce and lemon wedge	25	22
BEER BATTERED FLATHEAD Served with fresh garden salad, chips, tartare sauce and lemon wedge	25	22