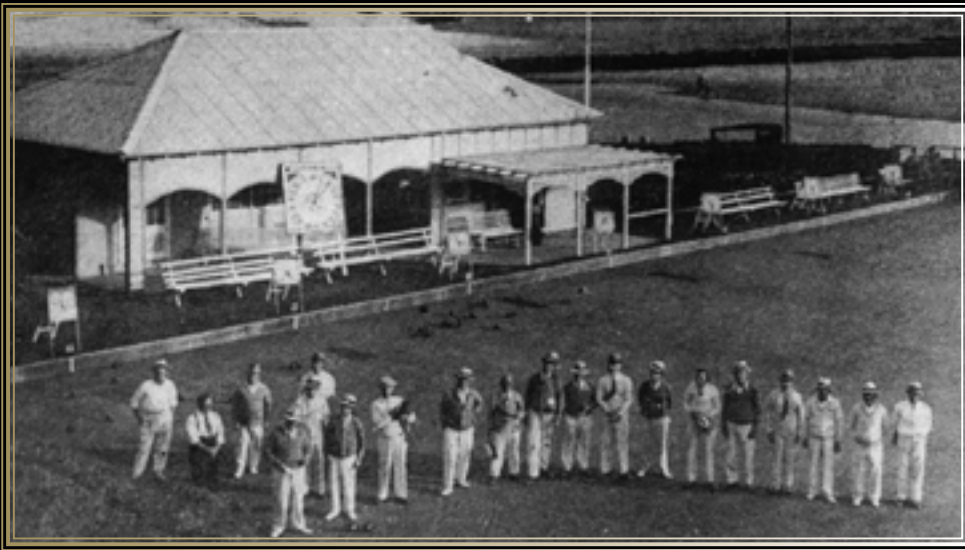


Summer 2017 - 2018

MENU



Welcome to nineteen21 restaurant and bar

Named in honour of the year Tweed Heads Bowls Club was founded on the banks of the beautiful Tweed River on 16 May 1921.

It acknowledges the contribution of the founding members and all those who continue to make our Club an ongoing success.

Enjoy your meal.

- CHAIRMAN LEIGH TYNAN



BREADS

fresh from our bakery

Garlic Bread	8.00
Oven Baked Turkish bread with Confit Garlic, Balsamic and Sea Salt	9.50
Grilled Italian Flat Bread with Herbs and Tomato	13.00

ENTRÉE

Soup of the Day	8.50	
Chef's daily creation served with a bread roll		
Oysters Kilpatrick 1/2 dozen	18.00	
Oysters Kilpatrick 1 dozen	25.00	
Oysters, smoky bacon, Worcestershire sauce		
Confit Salmon Rillette	15.50	
Atlantic salmon with lemon and dill, peperonata, micro salad and crostini		
Vegetable and Goats Cheese Tart (V)	13.00	
Pastry case, char-grilled vegetables, goats cheese, mixed leaves with saffron aioli		
Add smoked salmon	16.50	
Pulled pork tacos (2)	13.50	
Slow cooked pork shoulder, slaw, avocado salsa, jalapeno mayonnaise, lime and coriander		
Charcuterie board for one	13.50	
Cured and smoked meats, pickles, warm sour dough and condiments		
Arancini (V)	14.50	
Risotto balls, mozzarella, semi dried tomatoes, basil, pine nuts, roasted tomato couli and aioli		
Panko Crumbed Prawn cutlets (4)	15.50	
Summer salad with wasabi mayonnaise		
Beer Battered Fries		
	Small	5.00
	Large	6.00

CHEF'S SELECTION



Teriyaki Chicken skewer **25.00**

Tender chicken thigh glazed with teriyaki, fragrant rice and stir-fry greens

Grilled Rump Steak (300 grams) (GF) **26.50**

Select beer battered fries or potato, salad or vegetables

Grilled Pork Cutlet (GF) **26.50**

Sweet potato, broccolini, baked apple, drunken figs and jus

Reef and Beef **27.50**

Rib fillet, grilled prawns, béarnaise sauce

Fillet Steak Diane (GF) **29.50**

Medallions of eye fillet, Diane sauce, Paris mash and panache vegetables

Braised Lamb Shoulder for Two **55.00**

12 hours slow cooked lamb, fragrant pilaf rice, native dukkah, baby carrots and broccolini

SAUCES

Mushroom, Pepper, Béarnaise, Diane Sauce **4.00**

or Maître d Butter

Avocado and Béarnaise Sauce **6.00**

Grilled Prawn Topper (3 prawns) **6.00**

Our fruit, vegetables and herbs are all sourced from local growers throughout the Tweed Valley, this ensures the freshest quality products for you to enjoy. Some dishes may contain nuts.



OCEAN HARVEST

Barramundi Grilled (GF) or Crumbed 24.00
Select beer battered fries or potato, salad or vegetables

Add Avocado and Béarnaise Sauce 6.00

Coral Trout and Prawn Yellow Curry (GF) 26.00
Mild aromatic curry, jasmine rice, sautéed greens, pineapple and coconut salsa

Garlic Prawn Pot Pie 28.00
Grilled tiger prawns, creamy white wine sauce, rice, flaky puff pastry with avocado, tomato and rocket salad

nineteen21 Seafood Platter for Two (dinner only) 58.00
Hot and cold seafood, beer battered fries, salad greens



PASTA / STIR-FRY

Open Vegetable and Haloumi Ravioli (V) 24.00
Char-grilled vegetables, fried haloumi cheese, fresh pasta and Napoli sauce

Add Chicken 27.00

Honey Sesame Chicken 24.50
Crispy chicken, stir-fry vegetables, hokkien noodles drizzled with honey and toasted sesame seeds

Prawn, Scallop & Chorizo Fettuccine 26.50
Prawn, scallop, chorizo in garlic pesto cream sauce with fettuccine.

CHEF'S SALADS

Southern Fried Calamari 25.00
Mixed leaves, corn, avocado, tomato and red onion salad with a chipotle ranch dressing

Chicken and Prosciutto Salad 25.00
Rocket, crunchy pear, parmesan, pecans with beetroot and blood orange dressing

Peking Duck Salad 26.50
Tender roast duck breast, crisp wafers, Asian salad, peanuts and hoi sin sesame dressing

Vegetarian Options (V) 23.00

SIGNATURE meal and wine specials

Simply choose two of these Chef selected main meals and a bottle of wine from the selections below:

Barramundi Grilled (GF) or Crumbed

Select beer battered fries or potato, salad or vegetables

Grilled Rump Steak (300 grams) (GF)

Select beer battered fries or potato, salad or vegetables

Honey Sesame Chicken

Crispy chicken, stir-fry vegetables, hokkien noodles drizzled with honey and toasted sesame seeds

Grilled Pork Cutlet (GF)

Sweet potato, broccolini, baked apple, drunken figs and jus

Chicken and Prosciutto Salad / Vegetarian Option

Rocket, crunchy pear, parmesan, pecans with beetroot and blood orange dressing

Coral Trout and Prawn Yellow Curry (GF)

Mild aromatic curry, jasmine rice, sautéed greens, pineapple and coconut salsa

Option one 56.00

Morgans Bay Sparkling Cuvée
Morgans Bay Semillon Sauvignon Blanc
Stony Peak Chardonnay
Lindemans Cawarra Merlot
Lindemans Cawarra Shiraz Cabernet

Option two 60.00

Wolf Blass Bilyara Sparkling Brut
Rosemount Encore Sauvignon Blanc
Rosemount Encore Chardonnay
Rosemount Encore Shiraz
Jamiesons Run Cabernet Sauvignon

SWEET TEMPTATIONS

All desserts are made in the bakery by our talented pastry chefs.

Chocolate Cherry Cheesecake 10.00
with toasted coconut

Hazelnut Opera Cake 10.00

Raspberry and Peach Butterscotch Pudding 10.00

Baked Egg Nog Custard 10.00
served with shortbread biscuits

nineteen21 Affogato (adults only) 13.50

Espresso shot, vanilla bean ice-cream and your choice of liqueur:
Frangelico, Kahlua, Baileys, Tia Maria





SPARKLING

	Bottle
Yellowglen Yellow Brut Cuvée 200ml <i>South Eastern Australia</i> Lemon sherbet characters abound with a clean refreshing palate.	9.50
Yellowglen Pink Soft Rosé 200ml <i>South Eastern Australia</i> Strawberry notes mingle with a citrus lift. Luscious & creamy with a clean finish.	9.50
Morgan's Bay Sparkling Cuvée <i>South Eastern Australia</i> Citrus characters with a light fresh palate.	22.00
Wolf Blass Bilyara Sparkling Brut <i>South Eastern Australia</i> The aroma displays zesty citrus & sherbet characters with a crisp finish.	24.00
Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir <i>South Eastern Australia</i> Fresh & lively with hints of strawberry & citrus notes. Crisp to finish.	28.00
Yellowglen Vintage Prosecco <i>Multi Regional Blend</i> Light and refreshing with lingering citrus, pear and green apples notes made from a blend of Italian and Australian fruit.	38.00
Maison De Grand Esprit Les Petites Vignettes Chardonnay Pinot Noir <i>Burgundy, France</i> A truly elegant sparkling wine, with a complex aroma of citrus & bread that extend to the palate. Finished clean & crisp.	48.00

WHITES

	Reg	Lge	Bottle
Wolf Blass Eaglehawk Riesling <i>South Eastern Australia</i> Citrus characters abound on nose & palate. Clean crisp finish.	5.50	9.00	21.00
Juliet Pinot Grigio <i>South Eastern Australia</i> Delicate pear & honey notes, the palate is medium bodied with a crisp finish.	7.50	12.50	30.00
Secret Stone Marlborough Pinot Gris <i>Marlborough, NZ</i> Baked pear with spiced vanilla notes, palate is luscious & balanced.	8.50	14.00	36.00
Morgan's Bay Semillon Sauvignon Blanc <i>South Eastern Australia</i> Tropical fruits with a hint of citrus, light, crisp & refreshing.	5.50	9.00	21.00
Rosemount Estate Encore Sauvignon Blanc <i>South Eastern Australia</i> This Adelaide Hills Sauvignon Blanc is mouth-watering with gooseberry and lychee flavours and fresh, zesty highlights.	6.50	10.50	24.00
Squealing Pig Sauvignon Blanc <i>Marlborough, NZ</i> Fresh & vibrant on the nose & palate, laden with gooseberry & mineral notes.	8.50	14.00	36.00
Run Riot Sauvignon Blanc <i>Marlborough, NZ</i> The finest example of N.Z Sauvignon Blanc bold flavours great with or without food.	9.00	15.00	44.00
Stony Peak Chardonnay <i>South Eastern Australia</i> Ripe melon & stone fruit, medium bodied with a clean finish.	5.50	9.00	21.00
Rosemount Estate Encore Chardonnay <i>South Eastern Australia</i> Encore Chardonnay balances a mouth-watering combination of creamy oak texture and bright citrus fruit flavour - a delicious drop!	6.50	10.50	24.00
Juliet Moscato <i>South Eastern Australia</i> Deliciously delicate and refreshing, Juliet Moscato is a sweet, yet crisp wine.	8.50	14.00	36.00

REDS

	Reg	Lge	Bottle
Lindeman's Early Harvest Rosé (Light Wine)* <i>South Eastern Australia</i> Red fruits abound on nose & palate. Finishes clean & lively.	7.00	11.00	28.00
Juliet Pinot Noir <i>South Eastern Australia</i> Deliciously delicate and refreshing, Juliet Pinot Noir is a light and fruity red.	7.50	12.50	30.00
Cape Schanck by T'Gallant Pinot Noir <i>Mornington Peninsula, VIC</i> Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.	9.00	15.00	44.00
Lindeman's Cawarra Merlot <i>South Eastern Australia</i> Packed with red berry aromas & flavours with a soft finish.	5.50	9.00	21.00
Morgan's Bay Cabernet Sauvignon Merlot <i>South Eastern Australia</i> Rich and rounded with dark berry fruits complemented by subtle oak	6.50	10.50	24.00
Jamiesons Run Cabernet Sauvignon <i>Coonawarra, SA</i> Classic aromas & flavours of dark berries with a savoury note to finish.	6.50	10.50	24.00
Wynns Coonawarra Estate The Gables Cabernet Sauvignon <i>Coonawarra, SA</i> Concentrated blackberry, licorice and plum. Subtle varietal notes of lavender and sage.	9.50	15.50	46.00
Lindeman's Cawarra Shiraz Cabernet Sauvignon <i>South Eastern Australia</i> Loaded with red fruits on the nose & palate. Soft & round.	5.50	9.00	21.00
Rosemount Estate Encore Shiraz <i>South Eastern Australia</i> Encore Shiraz is velvety and soft, with notes of blackcurrants, cherries and raspberries throughout - a delicious drop!	6.5	10.50	24.00
Wolf Blass Private Release Shiraz <i>Fleurieu Barossa, SA</i> Private Release Shiraz has a generous fruit and textural profile, the perfect accompaniment to any meal.	8.50	14.00	36.00
Rosemount Estate Little Berry McLaren Vale Shiraz <i>McLaren Vale, SA</i> A wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great easy drinking wine.	9.50	15.50	46.00
Pepperjack Shiraz <i>Barossa Valley, SA</i> Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish			55.00



Regular glass equates to 150ml and large to 250ml which is approximately 1.5 and 2.5 standard drinks
 TBHC practices responsible service of alcohol

**Lighter Wines are at least 25% lighter in alcohol and calories than standard wines.*



Members
Discount
10%

BEER ON TAP (425ML)

VB	5.90
Carlton Draught	5.90
Carlton Black	5.90
Great Northern Original	5.90
Great Northern Super Crisp	5.50
Tooheys New	6.00
Carlton Mid	5.50
XXXX Gold	5.60
Cascade Premium Light	5.40
Guinness	6.60

**all tap beer prices are based on 425ml size*

BY THE BOTTLE

Tooheys Extra Dry	6.90
Tooheys Old	6.90
Fat Yak Pale Ale	7.00
Lazy Yak Pale Ale	7.00
Corona	7.80
Stella Artois	7.80
Crown Lager	7.80

CIDERS

Strongbow Original	6.50
Strongbow Dry	6.50
Strongbow Sweet	6.50

NON ALCOHOLIC (BOTTLES)

Coke	4.30
Diet Coke	4.30
Lemonade	4.30
Lift	4.30
Dry Ginger	4.30
Soda & Lime	4.30
Lemon, Lime & Bitters	4.30
Orange Juice	4.40
Apple Juice	4.40
Pineapple Juice	4.40
Tomato Juice	4.40

SOFT DRINKS (425ML)

All	4.20
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SPIRITS (30ML)

Scotch	7.20
Vodka	7.20
Bundaberg Rum	7.20
Bacardi Rum	7.20
Gin	7.20
Jim Beam Bourbon	7.20
Canadian Club	7.40
Johnnie Walker Red	7.40
Johnnie Walker Black	7.90
Jack Daniels Whiskey	7.90
Jameson Irish Whiskey	8.90
Ouzo	7.20
Southern Comfort	7.50
Tequilla	7.50
Dalwhinnie Whisky	9.20

**all spirit prices include a soft drink additive*

SPIRITS (RTD)

West Coast Cooler	7.50
Jim Beam & Cola	8.90
Canadian Club & Dry	8.90
Vodka Cruiser	9.80
Stoli Lemon Ruski	10.50
Bundaberg Rum Cola	10.60
Bundaberg Rum Red Cola	10.60
Wild Turkey & Cola	12.90

LIQUEURS

Kahlua	7.50
Tia Maria	7.50
Baileys	7.50
Malibu	7.50
Midori	7.50
Cointreau	8.00
Galliano	8.00

**all liqueur prices include a soft drink additive*

COCKTAILS

Cosmopolitan	12.00
Vodka, Cointreau, Cranberry & Lime	
Peach Bellini	12.00
Peach Schnapps, Sparkling Wine & Grenadine	
Hawaiian Sea Breeze	12.00
Vodka, Cranberry & Pineapple	
Tequila Sunrise	12.00
Tequila, Orange Juice & Grenadine	
Expresso Martini	12.00
Vodka, Kahlua & Coffee	

Please Note: One Glass is more than one standard drink.
Thbc Practices Responsible Service of Alcohol.
Prices and items are subject to change without notice.



Tweed Heads Bowls Club
Bookings are recommended
(07) 5536 3800
www.thbc.com.au

