



DURAL
COUNTRY CLUB

February 2021 Newsletter

**HAPPY
VALENTINE'S
DAY**

They Paved Paradise

**Songs from the Women
who paved the way**

Carly Simon • Joan Baez

Janis Joplin • Joni Mitchell • Mama Cass

Janis Ian • Linda Rondstadt • Roberta Flack

Carole Bayer Sager • Kikki Dee

An intimate show
Performed by Nicki Gillis

Dural Country Club

Saturday 27th March 2021 at 8pm

Tickets \$30 members \$35 non members



Saturday Night's entertainment in The Lounge will recommence on the 20th February 2021, starting at 7:00 pm to 10:00 pm commencing with George Vumbaca.

Dural Country Club Bowling Club
Item for DCC February 2021 Newsletter

As our bowling year begins to get busy again, we hope Covid-19 will not impact our lives as much as it did in 2020. However we still continue to be vigilant, don't we!

My grateful thanks to all our Bowling Club members for their support of the new unified Executive Committee as we work through our new administrative roles.

Somehow my contribution the January Newsletter must have missed the deadline, so this is what's happened on the green since before Christmas:

The **Women's Drawn Triples Competition** was won by **Jan Hain, Marelle Saunders and Terri Hezlett** who played well to beat Runners-up Elizabeth Goode, Margaret Holden and Robyn Scoble. Congratulations girls!

The **Mixed Drawn Fours Competition** was won by **Cheryle Hobart, Greg Smith, Phil Bonvino and Nick Sheerin**, who after a keen contest, proved to be just too good on the day for the Runners-up Paul van Tilburg, KT Lau, Ruth Keene and Terri Hezlett. Congratulations to all for a good contest!

The **Final of the Men's Triples Championship** was contested on the last play day prior to Christmas. It was a Saturday of intermittent showers, so the players were fortunate to be able to complete their game. Congratulations to **Rob Whiddon, Ron Goulding and Doug Farlow**, now the Club's **Triples Champions!** Congratulations also to the Runners-up **Alec Goulding, KT Lau and Nick Sheerin**.

A big thank you to six ladies – Cheryle Hobart, Elizabeth Goode, Ruth Keene, Dawn Downie, Therese Best, and Robyn Scoble - for waging war on the weeds in the **Memorial Rose Garden** at our last **Working Bee**. Unfortunately, with lots of rain and sunshine recently, the weeds are growing strongly again!

Our **Christmas Lunch** and bowls celebration day, our first as a combined club, seemed to be enjoyed by all who attended. Thank you to everyone who contributed to making the day such a happy occasion.

After a brief break over Christmas, lawn bowls resumed on Wednesday December 30th. From then until the beginning of February, players have just been enjoying their social bowls games. Competition games begin again this month – the **Women's Pairs Championship** on Tuesday 2nd and the **Men's Drawn Triples Competition** on Wednesday 10th. Of course, social bowls continues too.

Thank you to Andrew Scoble for cutting the hedges around Bowling Green 1. It was much needed.

Jack Attack: Our second four week fun Jack Attack Competition is in progress, being played at 5.00 pm on all the Fridays in February - 5, 12, 19 and 26.

We always welcome new members and offer free coaching lessons. Phone 0416 035 655 for more information.

On behalf of the lawn bowlers, may I wish you all a happy, healthy month ahead! Please keep safe and well.

Robyn Scoble
President
Dural Country Club Bowling Club.

JACK ATTACK

FUN, FAST & FOR EVERYONE



DCC Indoor Bowls Sport meeting Report 29/1/21

It has been over 12 months since we have had the opportunity to meet in person. The pandemic has been the cause of all the changes we all have had to adapt to.

After many months of isolation with the clubs being in lockdown, we returned to Indoor bowls in the middle of June 2020. We all adhered to the conditions imposed by the government to keep us all healthy and safe by using sanitisers and distancing as a precaution.

Prior to the lockdown we had the presentation for the Sport Person of the Year for 2019 in early February. We thank George and the DCC for having organised this event. We had a pleasant night enjoyed by all present.

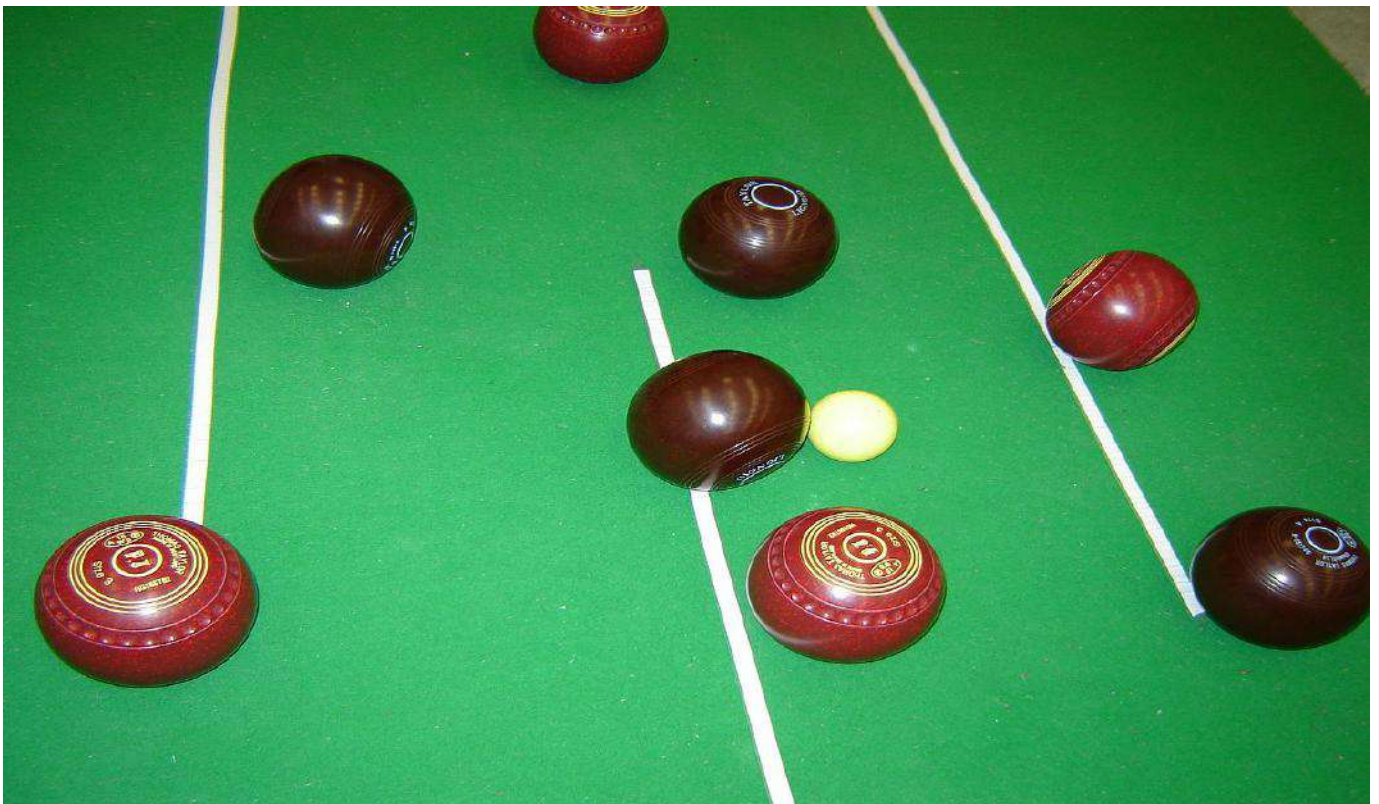
The Sport Person of the Year for 2020 could not proceed because of all the restrictions but we thank George for sharing the Angove wine pack with us which we raffled at our Christmas dinner and presentation night at Fedeles in December.

We have a small and enthusiastic group attending Indoor bowls each and every Tuesday evening. We all enjoy playing as well as the friendship and care we have for each other.

We look forward to having the opportunity to support the Club in all possible ways to see the financial improvements of the Club continue. We invite those who are able to join us on Tuesday evening to come and try out the games we play. We are always friendly and welcoming so please join us.

We play in the Celebrity Room starting at 6:00pm to 9:00pm. The first two games are Free. Please do come as we look forward to some New players.

**Connie Fimmano
President
DCC Indoor Bowls**



OPENING HOURS

MONDAY

11 am-5 pm

TUESDAY-WEDNESDAY

11 am-9 pm

THURSDAY

12 pm-9 pm

FRIDAY-SATURDAY

12 pm-10 pm

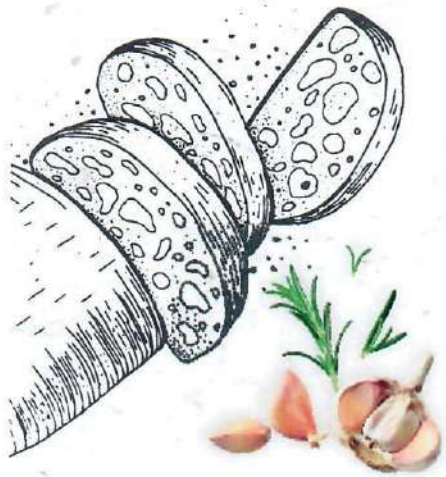
SUNDAY

12 pm-9 pm

**Fedele's is open Tuesday – Sunday for
Lunch and Dinner . New Menu.**

Bookings 9651 1600





STARTERS

GARLIC BREAD (V)	6.90
GARLIC PIZZA (V)	12.90
OLIVE TAPENADE PIZZA (V)	13.90
TOMATO BASIL BRUSCHETTA (V) Tomato, spanish onion, basil, garlic on ciabatta loaf with balsamic vinaigrette	15.90
MIXED DIPS (V) Trio of dips served with pizza bread and marinated olives	17.90
GARLIC PRAWNS (GF) (E) 18.90 (M) 25.90 Fresh prawns pan fried in a garlic and brandy napolitana sauce, served with rice	
SALT & PEPPER SQUID (E) 18.90 (M) 25.90 With aioli and roquette salad	
FEDELE'S FRIED ARANCINI Classic arancini filled with veal ragu, provolone and green peas, topped with napolitana sauce	16.90
PEPERONE (V) Red bell pepper stuffed with caramelised fennel, roma tomatoes, garlic, chilli and lemon, topped with buffalo mozzarella and served with roquette salad	16.90
POTATO WEDGES (V) Seasoned potato wedges with sour cream and sweet chilli	12.90
CLASSIS AUSSIE CHIPS (V) Served with garlic aioli	9.90
LOADED CHIPS Topped with crispy bacon, grated parmesan and truffle oil	12.90

SALADS

ROCKET & PARMESAN (V,GF) Rocket, parmesan, spanish onion and semi dried tomatoes with a balsamic glaze	16.90
ROAST CHICKEN & PUMPKIN (GF) Roasted pumpkin, feta cheese and chicken breast with salad greens and a balsamic vinaigrette dressing	19.90
GARDEN (V,GF) Fresh salad greens, tomatoes, cucumber, onion and olives with a red wine vinaigrette dressing	15.90
GREEK (V,GF) Tomatoes, cucumber, spanish onion, olives, oregano and feta cheese with a red wine vinaigrette dressing	16.90

CLASSICS

LAMB CUTLETS Grilled spring lamb cutlets, served with chips and salad OR vegetables and your choice of sauce	32.90
CHICKEN COTOLETTA Herb and parmesan crumbed chicken breast, served with chips and salad OR vegetables and your choice of sauce	23.90
CHICKEN PARMIGIANA Chicken cotoletta topped with napolitana sauce, ham and melted mozzarella, served with chips and salad OR vegetables	25.90
BATTERED FLATHEAD Boneless flathead fillets with tartare and lemon wedge, served with chips and salad OR vegetables	26.90
EGGPLANT PARMIGIANA (V) Herb and parmesan crusted eggplant golden fried and topped with napolitana sauce and melted mozzarella, served with chips and salad OR vegetables	23.90

PASTA / RISOTTO

ARABIATA Casarecce pasta with bacon, olives and chilli in a traditional napolitana sauce	22.90
BOLOGNESE Spaghetti pasta with slow cooked traditional bolognese sauce	20.90
MARINARA Spaghetti pasta in a traditional napolitana sauce with fresh seafood, garlic, white wine and olive oil	26.90
BOSCAIOLA Casarecce pasta with bacon, mushrooms, garlic and onion in a white wine creamy sauce	22.90
GAMBERI Spaghetti pasta with king prawns sautéed in garlic, chilli, cherry tomatoes and white wine with fresh parsley	26.90
PRIMAVERA (V) Casarecce pasta with grilled vegetables, garlic, buffalo mozzarella and fresh basil in a napolitana sauce	22.90
GNOCCHI ALLA SORENTINA (V) Homemade potato gnocchi oven baked in a creamy napolitana sauce with buffalo mozzarella	23.90
GNOCCHI RAGU Homemade potato gnocchi in a lamb ragu with olives, and white wine topped with grana padano	24.90
CRAB & PRAWN RISOTTO (GF) Blue swimmer crab and prawns with a touch of chilli, garlic and white wine in a creamy napolitana sauce	26.90
POLLO E FUNGHI RISOTTO (GF) Chicken and mushroom risotto with garlic and white wine in a cream sauce	22.90





FROM THE GRILL



RIVERINE PREMIUM BEEF RANGE

Choose the Riverine Beef Range for an unparalleled eating experience. Riverine Beef is produced from carefully selected prime quality cattle that are raised in open pastures in the lush, temperate Riverine Region of Australia. The cattle that meet the rigorous Riverine standard are then finished on grain and graded under the Meat Standards Australia (MSA) grading system to ensure the brand delivers on its eating quality promise every time.

300G RIVERINE PREMIUM SCOTCH FILLET

35.90

Served with your choice of chips and salad OR vegetables plus your choice of sauce

400G RIVERINE PREMIUM RUMP

29.90

Served with your choice of chips and salad OR vegetables plus your choice of sauce

+ADD GARLIC PRAWNS TOPPER 7.90

Prawns sauteed in garlic and white wine in a cream sauce

CHOICE OF SAUCE:

- Cravy
- Creamy mushroom (GF)
- Creamy pepper verde (GF)

MAINS

FULL RACK BBQ PORK RIBS 39.90

Slow coked in homemade smokey BBQ sauce then grilled to order, served with chips and salad

FEDELE'S PORCHETTA (GF) 25.90

Slow cooked crispy skin porchetta served with roasted chat potatoes, honey glazed dutch carrots, green beans and salsa verde

GRILLED CHICKEN

SUPREME (GF)

29.90

Free range chicken stuffed with truffled mushroom duxelle and sage, topped with a creamy white wine sauce, served on potato mash and wilted baby spinach

SCALOPPINE ALLA FUNGHI (GF) 32.90

Veal medallions pan fried and finished in a creamy white wine and mushroom sauce, served with potato mash and vegetables

VEAL PICCATA (GF) 32.90

Pan fried veal backstrap with garlic, capers, parsley and lemon butter, served with potato mash and vegetables

BARRAMUNDI (GF) 32.90

Crispy skin grilled barramundi topped with olive and tomato salsa, served on chat potatoes and wilted baby spinach

SALMON (GF) 33.90

Grilled Atlantic salmon fillet with quinoa and kale topped with mango and lemon salsa

PIZZA

MARGHERITA (V) 21.90

San Marzano tomato sauce, buffalo mozzarella, basil and olive oil

NAPOLITANA 21.90

San Marzano tomato sauce, anchovies, basil and olives

MEXICANA 23.90

San Marzano tomato sauce, salami, olives, capsicum, spanish onion and chilli

QUATTRO STAGIONI 24.90

San Marzano tomato sauce, ham, capsicum, mushroom, prawns and olives

CAPRICCIOSA 23.90

San Marzano tomato sauce, ham, mushroom, olives and anchovies

QUATTRO CARNE 23.90

San Marzano tomato sauce, ham, salami, bacon and italian sausage (BBQ sauce optional)

AMERICANA 22.90

San Marzano tomato sauce and salami

BBQ CHICKEN 23.90

San Marzano tomato sauce, roasted chicken, spanish onion and BBQ sauce

FEDELE'S SPECIAL 23.90

San Marzano tomato sauce, salami, spanish onion and chilli

SICILIANA (V) 22.90

San Marzano tomato sauce, mushroom, capsicum, spanish onion, baby spinach and olives

GAMBERI PICANTE 24.90

San Marzano tomato sauce, salami, prawns and chilli

SALSICCIA E PATATE 23.90

Basil pesto base with chat potatoes, italian sausage and parmesan cheese

KIDS MEALS

\$12.90 each

All kids meals come with a free scoop of gelato.

Kids meals only available for children 12 years or younger.

BOLOGNESE

Spaghetti pasta with slow cooked traditional bolognese sauce

CHEESE PIZZA

Classic woodfired cheese pizza

CHICKEN NUGGETS

Chicken nuggets served with chips and salad

FISH & CHIPS

Battered fish served with chips and salad

\$15 LUNCH

Specials

TUESDAY TO FRIDAY LUNCH ONLY.
(NON-MEMBERS \$16)

SALT & PEPPER SQUID
WITH AIOLI, CHIPS & SALAD

B L T

BACON, LETTUCE & TOMATO ON A
TOASTED CIABATTA BUN WITH AIOLI
& CHIPS

FISH & CHIPS

BONELESS BATTERED FISH, TARTARE
SAUCE WITH CHIPS & SALAD

250G RUMP

GRILLED TO YOUR LIKING WITH YOUR
CHOICE OF SAUCE, SERVED WITH
CHIPS & SALAD

CHICKEN SCHNITZEL

HERB & PARMESAN CRUMBED
CHICKEN BREAST WITH YOUR CHOICE
OF SAUCE, SERVED WITH CHIPS &
SALAD



**OVER 7
GELATO
FLAVOURS**



Dural Country Club
members receive
5% DISCOUNT
ON MENU ITEMS

(excludes gelato & specials board)



Dooral Café is open for light meals and drinks, Mondays 12.00-4.00pm, and for coffee, tea, cakes and slices during the Club's opening hours.

Dural Country Club has a number of **function spaces** suitable for your next special occasion. Please contact Grace or Mervyn on **96511600** to discuss your special event needs.





- Staff, members and guests are not permitted entry to DCC if they have symptoms such as coughing, sweating, shortness of breath.
- Members and visitors must check in using the QR code and the sign-in system, and provide contact phone numbers. This information is kept for 28 days.
- Staff, members and visitors are encouraged to download the COVIDSafe app.
- Tables are limited to a maximum of 30 persons.
- Weddings and other events are permitted with larger groups.
- Contactless payment options are preferred.
- All members and visitors should be seated in indoor areas.
- No food to be brought into the Club.
- Family members not from the same household and all other patrons should maintain the 1.5 metre social distancing.
- Hand hygiene facilities are available throughout the venue.
- Follow the directions of the DCC COVID Marshall.

Thank you for your support for our COVID-19 Safety Plan and making DCC a safe place to visit.



Membership Renewals

Because of the shut down period memberships that were due to be renewed by **30th June, 2020** have had the date for renewal extended to **31st December, 2020**.

- 1) Download the Membership Renewal Form from www.duralcountryclub.com.au and email the completed form to reception@duralcountryclub.com.au or you may drop the form into Reception or the Bar OR
- 2) By presenting your current card to staff at Reception or Bar.

1 Year membership	\$5.50
3 Year membership	\$16.50

Member Benefits

Minimum **5%** Discount

Bar



Dooral
Café



Shows