

The Clubhouse – sample menu

Entrees

Half Dozen Oysters

Served three ways; natural, mignonette, tempura kilpatrick ^{DF*}

Seared Scallops

Pancetta, celeriac, togarashi ^{GF}

Tagliatelle

Spanner crab, bay bug, bisque

Torched Salmon

Sushi rice, furikake, soy, yuzu, radish ^{GF DF}

Tartare of Beef

Korean dressing, yolk, toast points

Mushroom Bruschetta

Goats curd, black garlic v

Mains

Market Fish

Prepared daily

Eye Fillet of Beef

Swiss brown and bone marrow pithivier, buttered spinach, horseradish

Chicken Breast

Jamon croquette, caramelised fennel, brussels sprouts, chicken jus

Lamb Rump

Parsnip puree, minted salsa verde, baby carrots, pistachio, hung yoghurt ^{GF}

Butternut Gnocchi

Cashew puree, haloumi, lemon, crispy kale v

15% surcharge on public holidays. List is subject to change. Price includes GST.
Sample menu only.

Sides

\$15

Honey caramelized carrots, roasted hazelnuts, sage GF

Duck fat chat potatoes served with aioli GF DF

Grilled broccolini, lemon, parmesan GF

Baby lettuce leaves with palm sugar dressing GF DF

Dessert

Coconut Pannacotta

Guava, mango, lychee, black sesame praline GF

Valrhona Brownie

Sour cream gelato, ruby chocolate, turkish delight gel

House Made Trio of Sorbet

Your waitress will inform you of the chef's daily selection DF GF

Affogato

Caramel, cinnamon croutons, chocolate soil, espresso, frangelico

Cheese Selection

Quince paste, lavosh, condiments