



## A LA CARTE MENU

### AMOUSE BOUCHE (APPETISERS)

	Member	Guest
Crab with tomato and strawberry gazpacho	7.65	8.5
Sweet corn fritters with lemon mayo basil salt	7.65	8.5
Sticky glazed chicken and crab meatballs	7.65	8.5
Artisan bread selection with olives and butter	4.95	5.5

### CHAMPAGNE, SPARKLING

NV Veuve Cliquot, Reims, France	99	110
NV Veuve Cliquot Rose, Reims, France	108	120
NV Chandon, Yarra Valley, Victoria (Glass 12)	54	60
NV Chandon Rose, Yarra Valley, Victoria (Glass 12)	54	60

Prices are GST Inclusive  
Menu subject to seasonal changes



## ENTREES

	Member	Guest
Beetroot, asparagus, heirloom tomato, crisp with goat cheese fondant & olives	14.85	16.5
Champagne lobster tail with French toast, caviar and lime Beurre Blanc	17.55	19.5
Grilled scallops, pureed, pickled and roasted vanilla carrots, orange and lime	17.55	19.5
Duck liver parfait with beetroot	14.85	16.5

## MAINS

Squid ink risotto, with fish and shellfish, peas and lime crisp	27	30
Candied ora king salmon, walnut, pomegranate pearls, coriander yoghurt, lavosh crisp (gf crisp)	27	30
Crispy roast duck, sweet spices, Asian green, orange puree, kumara	28.80	32
Beef fillet, caramelised potatoes, pickled tomatoes, garlic beans, & béarnaise	27.90	31

## MEATS FROM THE GRILL

***Our steaks are sourced from the finest certified Black Angus Hereford and pure blood cattle.  
A selection of condiments and vegetables will be served.***

WESTERN PLAIN PREMIUM, GRAIN FED 36 Month Old Rib-eye on the bone 350g, Dry Aged 30 days MB2+	37.80	42
CERTIFIED ANGUS, JACK CREEK, GRAIN FED 30 days Rib-eye scotch filled 350g Marble Score 2+, aged 30 days	40.50	45

## SIDES

Panzanella, mixed bell pepper, tomato, Spanish onions, sourdough croutons	10.80	12
Mixed seasonal vegetables	9.90	11
Chips with aioli	8.55	9.5

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## DESSERT

Member Guest

White chocolate panna cotta with strawberry jelly, chocolate ice-cream	12.60	14
Passionfruit crème brulee, seasonal fruit, coconut gel, yoghurt sorbet	12.60	14
Raspberry soufflé with raspberry compote and ice-cream	12.60	14
Peanut butter parfait, chocolate brownie, butterscotch and chocolate ganache	12.60	14

## CHEF'S HIGHLIGHT

Chocolate bomb filled with honey and fig ice-cream, hot caramel sauce	14.40	16
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## COFFEE LIQUERS

Affogato with Frangelico, biscotti, vanilla bean ice-cream, espresso	12.60	14
Irish coffee, Irish whiskey hot coffee, whipped cream	12.60	14
Mexican Coffee, tequila, Kahlua, hot coffee, whipped cream	12.60	14

## DESSERT WINE

2003 De Bartoli Noble one botrytis Semillon (Glass 15)	40.50	45
2010 Stella Bella	37.80	42

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