



Founded 1892

Club Dinner Table d'Hôte Menu

Two Course \$57 / Three Course \$67

*Some dishes are able to be modified to suit dietary requirements.
Please ask your waiter.*

Entrée

(\$20 per Entrée if not choosing the Club Menu)

Soup of the day

Atlantic salmon, baby beetroot, fricassee & lime crème fraîche (gf)

Master stock pork belly, apple gel, shiitake mushroom & parsnip chips (gf)

Prawn cocktail, fried nori, wasabi mayo, baby radish & wakame (gf)

gf = Gluten Free | v = Vegetarian | df = Dairy Free

Main

(\$40 per Main if not choosing the Club Menu)

Market fish, garlic pomme purée, grilled asparagus & sauce vierge (gf)

Confit duck leg, buttered silverbeet, grilled peach, sweet potato & cherry jus (gf)

Market beef, duck fat rosti, French beans, carrots, herb butter & jus (gf)

Miso & seaweed broth, enoki mushroom, buckwheat noodles
and sprouts (vegan)

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Dessert

(\$18 per Dessert if not choosing the Club Menu)

Apple & ginger crumble, vanilla bean ice cream and seasonal berries

Dark chocolate brownie, salted caramel sauce,
chocolate ice cream and raspberries (gf)

Raspberry pavlova, lemon curd, whipped cream and blueberries (gf)

Farmhouse cheese, quince paste, apple, mixed nuts & lavosh crackers

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**INTERNATIONAL
WOMEN'S DAY
SPEAKER LUNCHEON EVENT**

12 NOON – MONDAY, 9 MARCH 2020

MC FOR THE EVENT IS LCDR ANNE MENA RAN OF HMAS MORETON

\$65 per person, 2 course lunch with table wines

Dress: Modern Professional