



### **Dining Room Curry of the Day**

In addition to the Table d'Hôte Menu that follows, we also offer a Curry of the Day dish which you can select as an option on its own.

**\$17 per serve, unless selected as a main with the Table d'Hôte**

### **Family Saturday Special — Roast Dinner**

Every Saturday night, in addition to our Table d'Hôte Menu, we offer a delicious and generous roast dinner for you to enjoy with your family and friends. Bookings essential.

**\$35 per person**

**\$25 per child under 12 (includes soft drink & ice cream for the kids)**



UNITED SERVICE CLUB QUEENSLAND  
BRISBANE

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**Club Lunch Menu**

**Two Course \$54 / Three Course \$64**

**inclusive of a glass of wine and brewed coffee or tea**

**Entrée**

(\$16 per Entrée if not choosing the Club Menu)

- grilled haloumi, spiced heirloom,  
honey pickled beetroot, pea shoots (*gf, v*)
- crab cake, smoked salmon, avocado, carrot & zucchini
- Vietnamese chicken, coriander, mint, peanuts,  
coconut, tamarind dressing

**Main**

(\$38 per Main if not choosing the Club Menu)

- beef eye fillet, colcannon potato,  
stilton compound butter, broccolini (*gf*)
- market fish, saffron rice, sautéed spinach,  
grilled asparagus, puff pastry, lemon beurre blanc
- roasted duck breast, toasted macadamia, pickled red cabbage,  
mandarin gel, parmentier potato, red wine jus (*gf*)
- roast cauliflower & pine nut gnocchi, scorched truss cherry tomato  
parmesan crisp, beurre noisette, sage (*v*)

**Dessert**

(\$15 per Dessert if not choosing the Club Menu)

- Vanilla custard, tart, fresh berries,  
kiwi fruit coulis, chantilly cream
- Ginger and rhubarb cake,  
vanilla bean ice cream, orange syrup
- dark chocolate crepes, apple sorbet,  
strawberry compote, macadamia crumble (*gf*)
- chef's selection of two cheeses, quince paste, sliced apple, lavosh

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

— 2018 —

# CHAMPAGNE DINNER

6.30PM — SATURDAY, 13 OCTOBER

*Returning as host after the  
success of last year's event,  
wine expert Jean-Jacques Peyre.*

*More fine products from  
Champagne Palmer & Co  
& two cuvées from new  
market entrant Hatt et Söner.*



*Champagnes expertly matched to each of the five courses.*  
\$159 PER PERSON | BLACK TIE OR MESS DRESS  
To book contact Club Reception or email [events@unitedserviceclub.com.au](mailto:events@unitedserviceclub.com.au)