



### **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 \$49 / Three Course \$59**

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

**Entrée**

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

braised fennel, quinoa, mint, pine nuts,  
glazed orange, tahini dressing (*v, gf*)

confit pork belly, parsnip purée, apple crisp, maple jus (*gf*)

seared scallops, chorizo, zucchini, Spanish onion,  
corn, micro herbs, beurre blanc (*gf*)

**Main**

(\$35 per Main if not choosing the Club Menu)

bacon crusted eye fillet, dauphine potato,  
smoked baby beetroot, French beans, baby spinach, red wine jus

parma ham wrapped flathead, spiced haricot beans,  
grilled asparagus, truss cherry tomato (*gf*)

truffled pork tenderloin, cauliflower dauphinoise,  
apple & thyme chutney, celeriac purée, port wine jus (*gf*)

shiitake mushroom & smoked cheddar fritter,  
polenta cake, escalivada (*gf, v*)

**Dessert**

(\$12 per Dessert if not choosing the Club Menu)

white chocolate cheesecake, mango purée,  
raspberry meringue, coconut sorbet (*gf*)

pineapple jelly, pear & almond ice cream,  
blackberry compote, chocolate dust, baby pear (*gf*)

lemon & pepper cake, dark chocolate mousse,  
raspberry coulis, honey roasted hazelnuts

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.*

# EAUX DE VIE DINNER

6.30pm—Friday, 20 April



*...come partake of the waters of life...*

*Marc: Bertrand Marc de Gewurztraminer*

*Calvados: Roger Groult Venerables 25yr*

*Cognac: Renier XO and Jean Fillioux Tres Vieux XO 1<sup>er</sup> Cru*

*Armagnac: 1983 Lacourtoisie and 1967 Comte de Lamaestre*

*Poire Williams: Salamandre*

\$145 PER PERSON, BUSINESS DRESS  
BOOKINGS ESSENTIAL