



Founded 1892

Club Dinner Table d'Hôte Menu

Two Course \$51 / Three Course \$61

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

Entrée

(\$17 per Entrée if not choosing the Club Menu)

pumpkin soup, toasted pepita seeds,
chive crème fraiche, herbed croutons *(v)*

confit pork belly, parsnip puree, caramelised apple *(gf)*

chicken liver pate, rhubarb compote,
turkish crisps, cornichon, pickled onion *(gf)*

Canadian scallops, corn puree,
crisp double smoked bacon, micro greens *(gf)*

gf = Gluten Free | *v* = Vegetarian

Main

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

roast turkey breast, dark meat roulade, apple & sage stuffing,
roast root vegetables, cocktail chat potato

wagyu sirloin, garlic mashed potato, roast mushroom,
baby spinach, caramelised carrot *(gf)*

fresh barramundi, buttered kale, grilled fennel,
herb rosti potato, beurre blanc *(gf)*

sous vide lamb rump, spiced hericot beans, broccolini, red wine jus *(gf)*

shitake mushroom & cheese fritters, escalivada *(v)*

Family Saturday Special – Roast Dinner

Every Saturday night, in addition to our Table d'Hôte Menu, we offer a delicious 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)

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Dessert

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

Christmas pudding, brandy sauce, vanilla ice cream

mango & macadamia nut brownie,
mixed berry coulis, key lime mousse (*gf*)

lemon panna cotta, gingerbread, orange syrup,
strawberry compote, Chantilly cream

cinnamon custard tart, ginger crumble, rhubarb, caramelised apple

chef's selection of two cheeses, quince paste, sliced apple, lavosh

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CHRISTMAS CELEBRATION DINNER

6PM – SATURDAY, 8 DECEMBER

\$89 PER PERSON | MODERN BUSINESS PROFESSIONAL

