



## 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)

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

*gf* = Gluten Free | *v* = Vegetarian

## 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*)

### 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)

*gf* = Gluten Free | *v* = Vegetarian

## 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

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— 2018 —  
**CHAMPAGNE  
DINNER**

*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.*



**6.30PM — SATURDAY, 13 OCTOBER**

**\$159 PER PERSON BLACK TIE OR MESS DRESS**