



Club Dinner Table d'Hôte Menu

Two Course \$46 / Three Course \$56

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

Entrée

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

grilled prawn cutlets, confit garlic, heirloom cherry tomato,
preserved lemon, tarragon butter, garlic croutons

apple & soy marinated duck breast, lotus root chips,
palm sugar cream, watercress (*gf*)

grilled halloumi, beetroot relish, wild rocket,
truffled balsamic watermelon (*v*) (*gf*)

gf = Gluten Free | *v* = Vegetarian

Main

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

beef tenderloin, mushroom gnocchi, sautéed spinach,
grilled vegetable mille feuille, sauce Diane (*gf*)

market fish, double smoked bacon, fava beans,
peas, saffron cauliflower, grilled leek, herb oil (*gf*)

lamb rump, rosemary polenta, smoked garlic purée,
asparagus, Danish feta, sofrito, pomegranate jus (*gf*)

eggplant, zucchini, capsicum & Spanish onion layered between
tender pasta, béchamel & rustic Napoli sauce (*v*) (*gf*)

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

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

banana cheesecake, burnt caramel ice cream,
raspberry compote (*gf*)

baked spiced yoghurt, lemon curd,
vanilla meringue, muesli clusters

apple & ginger pudding, raisin custard,
vanilla bean ice cream

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

gf = Gluten Free | *v* = Vegetarian

WINTER WARMER



BUFFET DINNER

6.30PM – FRIDAY, 10 AUGUST

\$55 per person & \$25 per child under 12

Drinks to members' accounts | Modern Business Professional