



## 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)

parmesan & herb gnocchi, roast pumpkin, truss cherry tomato,  
grilled asparagus, beurre noisette (*v*)

twice baked pork belly, grilled radicchio,  
apple gel, port wine jus, apple crisp (*gf*)

braised beef cheek, confit carrot, puff pastry, micro greens

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

## Main

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

mushroom & ricotta cannelloni, pecorino, spinach pesto,  
roasted tomato chutney (*v*)

grilled Scotch fillet, roasted mushroom, shallot,  
herbed seasonal vegetables, Paris butter (*gf*)

harrisa chicken supreme, sweet corn purée,  
chorizo sausage, roast eggplant, Brussels sprouts

market fish, tarragon & pea crushed potato, capsicum coulis,  
asparagus, roast garlic & lemon salsa verde

### 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)

chocolate mousse crepe cake, mixed berry coulis,  
ginger & pistachio crumb, macerated strawberries

orange panna cotta, macadamia & coconut crumble,  
cinnamon scented poached baby pear, chocolate ganache (*gf*)

fig & pecan brownie, salted caramel ice cream,  
raspberry coulis, roast apple

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

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A TASTE  
OF ITALY

**Our Chef's Table Dinner for June  
is all about...**

*The Flavours of Italy!*

**6.30pm – Friday, 22 June**

**\$130 per person | Modern Business Professional**

*These are limited seating events. Bookings essential.*