



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)

roast garlic & emmental cheese croquette,
celeriac purée, micro herbs (*v*)

confit chicken thigh, herb gnocchi, cauliflower, pan sauce

grilled lamb cutlet, roast capsicum & eggplant ragout,
crumbled feta, mint jus (*gf*)

gf = Gluten Free | *v* = Vegetarian

Main

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

wagyu sirloin, mashed potato, grilled zucchini,
truss cherry tomato, green peppercorn jus (*gf*)

duck breast, confit thigh, sweet potato purée,
pickled beetroot, kale, shiraz jus (*gf*)

market fish, pea purée, white bean cassoulet,
parma ham, roman artichoke, beurre blanc (*gf*)

salt baked celeriac, sautéed spinach, broccolini, buttered carrot,
potato purée, vegetable jus (*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)

apricot tarte tatin, almond and raspberry ice cream,
spiced maple syrup

lemon baked yoghurt, caramelized apple purée,
pecan and oat crumble, blueberry compote

pistachio brownie, strawberry treacle ice cream,
berry coulis, coconut tuile (*gf*)

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

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WILD PARTIES AND BROKEN DREAMS

6PM – SATURDAY, 9 MARCH



DINNER & INTERACTIVE SHOW! ROARING TWENTIES
“WHODUNNIT” STYLE MURDER MYSTERY EVENT!

\$125 PER PERSON

3 COURSE DINNER WITH TABLE WINES INCLUDED
1920S FANCY DRESS THEME (OR BUSINESS DRESS)