Club Restaurant

primi

gamberi 26
seared exmouth prawns, braised octopus, salsa verde, preserved lemon, shaved fennel, cucumber, baby capers

carpaccio di pesce 26
hiramasa kingfish carpaccio, gordal olives, avocado, verjuice reduction

prosciutto 24
prosciutto, goat's curd, poached pear, dried figs, olive oil, micro herb salad

terrine 25
chicken & herb terrine, marinated artichoke, chanterelles, quail egg, truffle dressing, candied prosciutto

barbabietola 24
roast beetroot salad, feta, green apple, marinated artichoke, candied walnuts, orange vincotto

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A surcharge of 1.5% applies to credit card payments

Club Restaurant

pasta

orzo 32
confit duck rustichella orzo, glazed apple, parmesan, basil, prosciutto, poached egg, truffle olive oil

linguine 28
roast capsicum, vine tomato, artichoke, olive, caramelised onion, feta, extra virgin olive oil

fricelli 33
braised veal osso buco & tomato ragu, pancetta, orange, parsley, oregano, extra virgin olive oil

tortellini 35
prawn & pearl meat tortellini, shaved fennel salad, crispy soft shell crab, lime & herb butter sauce

orechiette 34
seared prawns, crab, octopus, tomato, roast garlic, lemon, parsley, extra virgin olive oil

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principali

filetto di manzo 44
herb roast angus beef fillet, pumpkin puree, slow roast shallots, chanterelles, truffle jus

anatra 42
slow roasted duck leg, seared venison, roast sweet potato, pistachio, black cherry, orange & aniseed glaze

pesce locali 40
cone bay barramundi, lemon scented crab & apple salad, witlof, quinoa, shellfish & citrus butter sauce

tonno 38
grilled tuna, marinated artichoke, pickled baby onions, persian feta, preserved lemon, ortiz anchovy

agnello 45
roast lamb rack, sardinian fregolone, vine tomato, artichoke, gordal olive, thyme jus

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Club Restaurant

contorni

cavatelli 10
fresh tomato, basil & parmesan

patate 10
kipflers with olive oil, rosemary, roast garlic, sea salt

pomodoro 10
cherry tomato, red onion & persian feta salad

zucca 10
roast pumpkin & beetroot salad, toasted pine nuts, vincotto

patate dolce 10
roast sweet potato, lemon, chilli, parsley, feta, olive oil

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Club Restaurant

dolce

tiramisu 17
mascarpone sabayon, coffee & liquor soaked sponge, shaved chocolate

mousse 16
chocolate & amaretto mousse, chocolate fudge, raspberry gel

cannelloni 16
crispy apple & rhubarb cannelloni, ricotta, lemon, pistachio, caramel sauce

ganache 16
lemon curd & bitter chocolate ganache, orange blossom gel, vanilla mascarpone

formaggio 25
selection of international cheeses with dried fruit

dessert wines

			Glass	bottle
2007	DeBortoli "Noble One"	Bilbul NSW	12	60
NV	Campbells Tokay	Rutherglen VIC	9	40
2009	Vasse Felix Cane Cut semillon	Margaret River WA	11	47

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