



LADIES LUNCH MENU

(One selection from each course)

	<i>Members</i>	<i>Guests</i>
To Start	29.9	33.9
Turkish Loaf w' semi dried tomato tapenade		
Main Course		
Tandoori + Besan Battered Barramundi with mango + ginger aioli, salad and shoestring fries		
Braised Honey Chipotle Pork Spare Ribs with Mexican street corn, smoked pimenton, crumbled fetta and tortilla chips		
Crispy Soft Shell Crab Salad with green papaya, vermicelli, fresh chilli, cucumber, mint and kimchi mayo		
Steamed Bao with Sticky Tamari & Lime Tofu , grated carrot, coriander, roasted peanut + coconut sauce and house made pickles		
Dessert		
Decadent Matcha Blondie with maple pecans and white chocolate cremeux		
Cherry Ripe Crumble with coconut + almond streusel, sour cherry filling and anglaise		
Wine by the Glass	7	9
Hay Shed Hill Semillon Sauvignon Blanc- Margret River, WA		
<i>or</i>		
Wirra Wirra Catapult Shiraz Viognier-McLaren Vale, SA		



SIGNATURE GRILL SELECTION

(Each steak purchased will receive a complimentary starter and dessert)

	Members	Guests
Beef Filet Mignon wrapped in apple wood bacon w' truffle mash & balsamic field mushroom <i>(gfr)</i> 170g	35.9	37.9
220g	38.9	40.9
Carpet Bag Style Beef Tenderloin w' kilpatrick oysters, mash and creamy Dianne sauce 170g <i>(gfr)</i>	38.9	40.9
Certified Organic Lamb Rack pepita dukkah, orange glazed baby carrots, saffron labneh, vincotto 250g <i>(gfr)</i>	42.5	44.5
Certified Organic Byron Bay Pork Belly black fig, bourbon & five spice, bok choy, maple butternut puree 260g <i>(gfr)</i>	38.9	40.9
Wagyu Flank Steak brown butter potato mille feuille, charred asparagus <i>(gfr)</i> 240g	39.9	41.9
Riverine Classic Beef Sirloin MB2+ gremolata green beans, pecorino, pine nuts <i>(gfr)</i> 260g	42.9	44.9
Certified Organic Fig Tree Rib Fillet duck fat & sage roasted kipfler potatoes <i>(gfr)</i> 300g	44.9	46.9
Kobe Centre Cut Beef Sirloin w' a choice of 1 side <i>(gfr)</i> 300g	54.9	56.9
Angus OP Beef Rib Fillet on the bone w' a choice of 1 side <i>(gfr)</i> 450g	65.9	67.9