



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		
Panko, Basil + Cashew Crusted Barramundi with truffle aioli, salad & shoestring fries		
Pulled Lamb Shoulder + Quinoa with roasted cauliflower, shirazi salad & a raspberry + poppy seed vinaigrette		
Smoked Sweet + Spicy Korean Pork Ribs with pineapple kimchi, wild rice, shallot & toasted sesame		
Buffalo Baked Sweet Potato + Black Bean Taquitos with esquites, arugula, queso & fresh lime		
Dessert		
Vanilla Bean + Yoghurt Panna Cotta with mango curd, coconut + ginger snap		
Dark Chocolate + Cherry Brownie with crème fraiche & maple walnuts		
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