



Seasonal Luncheon

MENU

to start

BAKED HERB FOCACCIA

with semi-dried tomato & roast capsicum tapenade

mains

SALT + PEPPER BARRAMUNDI

with smoked salt, mountain pepper & lemon myrtle,
house salad, citrus dressing, thick fries, kaffir lime aioli

LAMB SHAKSHUKA

with harissa lamb meatballs in a rich tomato + white bean braise,
turmeric + lemon labne, warm flatbread

BUTTER CHICKEN SALAD

with tandoori basted chicken skewers, cucumber, pickled cauliflower,
mixed leaves, mango + saffron dressing

PUMPKIN BRUSCHETTA

with grilled Byron Bay haloumi, smoked butternut hummus,
quinoa sourdough, macadamia, crispy kale

dessert

BANOFFEE TART

with salted bourbon toffee, caramelised banana, oreo crumb,
cocoa rice crisps, cappuccino gelato

YUZU & PINEAPPLE PUDDING

with lemongrass syrup, coconut butterscotch,
shortbread streusel, matcha ice-cream

MEMBERS

\$32.90

GUESTS

\$35.90

wine by the glass

HAY SHED HILL SEMILLON SAUVIGNON BLANC

Margret River, WA

WIRRA WIRRA CATAPULT SHIRAZ VIOGNIER

Mclaren Vale, SA

\$7

\$9





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GRILL MENU

each grill item purchased will receive a complimentary bread to start and a choice of dessert

CLASSIC BACON WRAPPED FILET MIGNON

truffle salt, potato whip, charred broccolini, field mushroom

160g \$36

220g \$40



CARPET BAG STYLE FILET MIGNON

with kilpatrick oysters (3) and creamy dienne sauce

160g \$41

WAGYU BEEF SIRLOIN MBS 5

green beans & speck, onion rings, smoked salt

250g \$44



CERTIFIED ORGANIC RIB FILLET

burnt cipollini onions, potato gratin, black sesame butter

280g \$46

WAGYU RUMP MBS 9+

broccolini & XO sauté, campfire kipflers

300g \$48

ANGUS OP RIB

campfire kipflers, crispy garlic, charred asparagus

450g \$55

CERTIFIED ORGANIC LAMB RACK

Jordanian za'atar, smoked eggplant puree, leek & farro pilaf, pine nuts, fetta yoghurt \$45

CERTIFIED ORGANIC PORK BELLY

seared scallops, pernod braised fennel, apple puree, goji berry jus

\$40



AVAILABLE SAUCES

Bearnaise, Balsamic & Merlot Jus, Green Ant Gin & Pink Peppercorn, Dianne, Wild Mushroom & Truffle, Mustard

*10% surcharge applies to Guests
and to all patrons on public holidays