



# Seasonal Luncheon


## MENU

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### *to start*

#### **BAKED FOCACCIA LOAF**

with semi-dried tomato & roast capsicum tapenade



### *mains*

#### **SALTBUSH & SZECHUAN CRUSTED BARRAMUNDI**

with lime aioli, thick fries, house salad and saffron dressing

#### **KARAAGE CHICKEN CAESAR**


with baby cos, parma ham, gruyere, avocado  
and sriracha spiked caesar dressing

#### **HONEY HABANERO PORK & CHORIZO TACOS**

smoked pork shoulder, chorizo, sweet potato fries, tequila guacamole,  
chipotle crema, radish, black beans and queso

#### **LENTIL & TURMERIC FRITTERS**

with cumin roasted pumpkin, pistachio, corn & celeriac slaw  
and maple tahini dressing




### *dessert*

#### **SNICKERS BROWNIE**

dark chocolate brownie topped with nougat, roasted peanuts,  
caramel and baileys ice-cream

#### **PEACH, CRANBERRY & ALMOND BUCKLE**

cinnamon poached peaches, cranberries, almond streusel  
and strawberry gelato



**MEMBERS**

\$32.90

**GUESTS**

\$35.90

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### *wine by the glass*

#### **HAY SHED HILL SEMILLON SAUVIGNON BLANC**

Margaret River, WA

#### **WIRRA WIRRA CATAPULT SHIRAZ VIOGNIER**

Mclaren Vale, SA

\$7

\$9





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## GRILL MENU

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

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### **BEEF FILET MIGNON WRAPPED IN APPLEWOOD BACON**

truffle potato whip, balsamic field mushroom, broccolini

160g \$36

220g \$40



### **CARPET BAG STYLE FILET MIGNON**

with kilpatrick oysters (3) and creamy dienne sauce

160g \$41

### **BLACK ONYX BEEF STRIPLOIN MBS 3-5**

nori butter, sauteed green beans + xo sauce

250g \$44



### **CERTIFIED ORGANIC BEEF RIB FILLET**

gruyere potato gratin, steamed baby broccoli + crispy garlic

280g \$45

### **WAGYU BEEF RUMP MBS 9+**

kipfler potatoes, bourbon bacon jam, dressed arugula

350g \$48

### **ANGUS BEEF OP RIB**

beer pickled onion rings, balsamic field mushroom, charred asparagus

450g \$55

### **CERTIFIED ORGANIC LAMB RACK**

Persian spices, butternut pumpkin, rosewater labne,  
pomegranate, fig vincotto



\$42

### **CERTIFIED ORGANIC PORK BELLY**

fennel, celeriac purée, bacon marmalade, cider glaze

\$39

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

