



- SET MENU -

\$65

(1 selection from each course)

- ENTRÉE -

Cuban Spring Rolls

pulled pork, maple ham, swiss, pickles, mojo cirtus sauce

Carolina Buttermilk Chicken

with pickled zucchini, crispy bacon, house ranch dressing

Portugese Squid

charred romesco, peri peri aioli, marinated olives, rocket, lemon olive oil

- MAIN -

Truffle Mushroom Gnocchi

wild mushrooms, black truffle cream, spinach, crispy kale, shaved gruyere, pine nuts, fried enoki

Macadamia Crusted Salmon

panang curry, pak choy, green pawpaw, lemongrass & jasmine rice

Beef Filet Mignon

wrapped in bacon with truffle potato whip, charred broccolini, field mushroom, bearnaise sauce

- DESSERT -

Apple & Rhubarb Crumble

spiced apple & rhubarb, brown butter & oat crisp, maple walnut ice-cream

Violet Panna Cotta

boysenberry gel, fennel & orange granola, blueberry cheesecake gelato

- TO START -

Carmodys Bread Board **15**

duo of house made dips and a selection of artisan bread

Oysters **Each 5 | ½ Dozen 25 | Dozen 40**

Natural - ponzu dressing

Kilpatrick - worcestershire & BBQ glaze, shaved bacon, chorizo dust

- ENTRÉE -

Carolina Buttermilk Chicken **18**

with pickled zucchini, crispy bacon, house ranch dressing

Portugese Squid **18**

charred romesco, peri peri aioli, olives, rocket, lemon olive oil

G & T Prawns **24**

blood orange gin, fever tree pickled fennel, edamame guacamole, sriracha cocktail sauce

XO Scallops **21**

pan-fried Hokkaido scallops, grilled chorizo, cauliflower puree, pea tendrils, XO sauce

Cuban Spring Rolls **18**

pulled pork, maple ham, swiss, pickles, mojo cirtus sauce

Chipotle Mezcal Lamb Ribs **24**

freekeh salad, lime crema, charred corn, radicchio

Karaage Bay Bug Curry **24**

*Moreton Bay Bug, golden curry, mango, steamed rice, squid ink crisp
> Swap Moreton Bay Bug for Tofu - 18*

- MAIN -

Beef Filet Mignon **40**

wrapped in bacon with truffle potato whip, charred broccolini, field mushroom, bearnaise sauce

Macadamia Crusted Salmon **36**

panang curry, pak choy, green pawpaw, lemongrass & jasmine rice

Truffle Mushroom Gnocchi **30**

wild mushrooms, black truffle cream, spinach, crispy kale, shaved gruyere, pine nuts, fried enoki

Chilli Prawn Linguini **36**

chorizo, baby spinach, semi-dried tomatoes, egg pasta, goats cheese, pepitas

Harissa Lamb Rack **45**

chorizo & white bean shakshuka, beetroot hummus, mint, sumac, whipped fetta

Crackled Pork Belly & Seared Hokkaido Scallops **40**

spiced pear puree, ginger & fennel, kohlrabi salad

- DESSERT -

Pina Colada Crème Brulee **15**

salted coconut, lemon & lime sorbet, macadamia crumb, freeze dried pineapple

Golden Snickers **15**

callebaut gold & dark chocolate delice, caramel, nougat, peanuts, hokey pokey ice-cream

Brioche Sticky Date **15**

salted caramel, candied walnuts, rock salt caramel ice-cream

Apple & Rhubarb Crumble **15**

spiced apple & rhubarb, brown butter & oat crisp, maple walnut ice-cream

Violet Panna Cotta **15**

boysenberry gel, fennel & orange granola, blueberry cheesecake gelato

Carmody's Affogato **18**

shot of Bun espresso, vanilla bean ice cream, cinnamon dusted churro and your choice of liqueur- Baileys, Cointreau, Frangelico

- TO FINISH -

Bun Certified Organic Coffee and Chocolate Truffle **5.5**

flat white, cappuccino, latte, short black, machiatto, piccolo, mochacino

Organic Tea **5.5**

English breakfast, earl grey, chamomile, green, masala chai

Liquer Coffee **14**

Penfolds Club **6**

Grant Burge Tawny Port, Hanwood, Brown Brothers Reserve **6.5**

Grandfather Port **12.9**

Valdespino Pedro Ximenez 'EL Candado' **8.9**

Carmody's

Gluten free, vegetarian & vegan options available on request. Just ask our friendly staff. 10% surcharge applies to Non-Members and to all patrons on public holidays.



- DEGUSTATION -

\$89

(1 selection from each course, with a Sparkling Wine)

- CANAPE -

Crispy Coconut Sesame Prawn

with yuzu mayo, nori flakes

Sweet Potato & Beetroot Bhaji

turmeric yoghurt, lime

- ENTRÉE -

Crackled Pork Belly

spiced pear puree, ginger & fennel

Karaage Bay Bug Curry

Moreton Bay Bug, golden curry, mango, steamed rice, squid ink crisp

- MAIN -

BBQ Barramundi

chermoula rub, twice cooked kipflers, chickpeas, smoked labna, pine nuts

Wagyu Beef Sirloin

peperonata, beer pickled onion rings, beans, green ant gin & pink peppercorn jus

- DESSERT -

Golden Snickers

callebaut gold & dark chocolate delice, caramel, nougat, peanuts, hokey pokey ice-cream

Carmody's Affogato

shot of Bun espresso, vanilla bean ice cream, cinnamon dusted churro and your choice of liqueur - Baileys, Cointreau, Frangelico