



Seasonal Luncheon

MENU

to start

BAKED FOCACCIA LOAF

semi-dried tomato + capsicum tapenade

mains

GOLDEN TURMERIC BATTERED BARRAMUNDI

wakame tartare, furikake fries, house salad,
soy & citrus dressing

CAROLINA BUTTERMILK CHICKEN

crispy prosciutto, walnuts, fetta, pepitas, romaine,
maple mustard vinaigrette

LAMB SHOULDER RAGOUT

potato gnocchi, pea tendrils, mint,
goats cheese, pine nuts

SMOKED MAC & CHEESE CROQUETTES

butternut, rocket, fennel & cranberry salad,
truffle aioli

dessert

YOGHURT PANNA COTTA

boysenberry coulis, coconut granola, passionfruit gelato

DOUBLE CHOCOLATE TART

peanut butter mousse, salted caramel, oreo crumb,
cappuccino 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

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



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

