



# Seasonal Luncheon


## MENU

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### *to start*

#### **BAKED FOCACCIA LOAF**

with semi-dried tomato & roast capsicum tapenade



### *mains*

#### **WILD YAK BATTERED BARRAMUNDI**

with lemon aioli, thick fries, house salad  
and poppy seed dressing

#### **GRILLED LEMONGRASS & TURMERIC CHICKEN SKEWERS**


with soba noodles, wombok, sprouts, toasted  
coconut & roast peanut sauce

#### **CRISPY SQUID & CHORIZO SALAD**

with avocado, rocket, kalamata olives, pickled fennel, grains,  
lemon olive oil and smokey remoulade

#### **SWEET POTATO & FENUGREEK ROSTI**

with tomato kasoundi, haloumi cubes, snow pea tendrils,  
roast garlic mayo and charred corn



### *dessert*

#### **ESPRESSO PANNA COTTA**

mars bar and crispy rice wafer, tim tam soil,  
hazelnut gelato

#### **PINA COLADA STICKY DATE**

with pineapple, coconut chips, spiced rum butterscotch,  
mango frozen yoghurt

**MEMBERS**

\$32.90

**GUESTS**

\$35.90

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### *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



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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

