



THREE COURSE SET MENU

\$82 per person

Garlic bread

Entree

Grilled haloumi, hot honey, almonds, cranberries (V, GF)

Hummus topped with XO diced wagyu beef, pine nut, pickled ginger & flatbread (DF)

La stella burrata, marinated cherry tomato, pesto, pistachio, garlic bread (V)

Calamari, hot and numbing salt, shallots, aioli (I)

Poached king prawns, marie rose, butter lettuce (GF,DF) (A)

Mains

Barramundi fillet, hasselback potato, honey roasted carrot, sugar snaps, lemon & caper sauce (DF, GF)(A)

Chicken parmigiana, crumbed chicken breast with napolitana sauce, ham, mozzarella cheese, fries, slaw & aioli

Mediterranean plate, lamb souvlaki, grilled halloumi, Greek salad, tzatziki, & toasted pita bread

Rigatoni vodka, garlic, tomato, burrata, cream (V)

250g scotch fillet, potato gratin, broccolini, pepper sauce

**all steaks cooked medium.*

Dessert

Vanilla creme brulee, coco scotch finger crumble, ice cream (GF)

New York cheesecake, berry coulis, whipped cream & berries (V)

Chocolate fondant, vanilla ice cream, chocolate sauce (V)

Seafood - Australia (A) New Zealand (NZ) Imported (I) Mixed origin (M)

5% discount on all food & beverage for club members. Weekend surcharges apply

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free