



# THREE COURSE SET MENU

**\$82 per person**

Garlic bread

## Entree

Truffle and porcini arancini, parmesan, aioli (V)

Hummus, marinated lamb, zaatar, pine nut,  
pickled onion, 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)

## Mains

Barramundi fillet, mash potato, mixed mushroom, snow peas,  
crispy shallots, lemongrass & coconut cream sauce (GF)

Chicken schnitzel, parmesan panko crumb, summer slaw, fries

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

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

250g scotch fillet, chips, broccolini, pepper sauce (GF)

\*all steaks cooked medium.

## Dessert

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

Sticky date pudding, butterscotch sauce, ice cream (V)

Churros, cinnamon sugar, belgian chocolate & berries (V)

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

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free