



FORMAL DINING 11.30 to 2.00 pm | Tuesday to Friday

## ENTRÉES

### OYSTERS

Natural	3.50
Rice vinegar/lime & ginger	4.0
<b>BUTTER POACHED BABY LOBSTER (GF)</b>	22.0
Cauliflower, almond and iberico ham	
<b>HOME-MADE ROSEMARY RICOTTA (V) (GF)</b>	19.0
Asparagus, black olive powder with dried grape-tomato	
<b>EASTERN SCALLOP</b>	19.0
Scallops with parmesan, soy crumbs, potato stuffed shiitake and tandoori sauce	
<b>BEEF TARTARE (GF)</b>	20.0
Foie-Gras mousse, caviar, egg powder and potato crisp	

## MAINS

<b>COULIBIAC</b>	35.0
Salmon, John Dory rolled in crisp pastry with spinach sauce	
<b>CHICKEN, THYME AND PISTACHIO</b>	31.0
With carrot puree, crispy egg yolk potato fondant & chicken jus	
<b>SEARED FIVE SPICES DUCK BREAST (GF)</b>	35.0
Figs, walnuts, rockets, carrots and fig leaf cream	
<b>WAGYU RUMP CAP (GF)</b>	40.0
Mixed peppercorns, fried potatoes	
<b>VENISON LOIN (GF)</b>	40.0
Preserved cherries, parsnip, beetroot and liquorice	

ALL MAIN MEALS SERVED WITH VEGETABLES

## DESSERTS

<b>LEMON MERINGUE</b>	12.0
With mascarpone cream and passion fruit	
<b>STRAWBERRY PAVLOVA</b>	12.0
Served with lime curd and strawberry coulis	
<b>POIRE BELLE-HELENE</b>	12.0
Chocolate ice cream tears & caramel sauce	

Club Members receive 10% discount off full prices.  
Why not join today! See our staff for a membership form.  
All prices GST inclusive.

(V) Vegetarian | (G) Gluten Free