



THREE COURSE SET MENU

\$82 per person

Bread roll & butter

Entree

Pumpkin and goats cheese 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

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

Mains

Barramundi fillet, green pea mash, sauteed broccolini
tomato, hazelnut, tropical mango sauce (GF)

Chicken schnitzel, parmesan panko crumb, summer slaw, fries

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

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

Steak frites - 250g scotch fillet, chips, pepper sauce

**all steaks cooked medium.*

Dessert

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

Raspberry cheesecake, mixed berry sauce, citrus candy, ice cream (GF)

White chocolate & berry tart, mango couli, seasonal berries, cream (V)

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

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free