



## Club Restaurant A la Carte Menu

Garlic and parmesan Turkish fingers 6.00

### Entrée

Miso soup, spiced chicken and carrot dumplings, shredded shiitake and enoki mushrooms 9.00

Roasted lobster and dill raviolo, bisque butter sauce 17.00  
*Suggested Wine: Grandin Brut*

Pan fried scallops, grilled pancetta and corn salsa, pea puree, melted leek and pommery gratin 17.00  
*Suggested Wine: Skuttlebutt Sauvignon Blanc Semillon*

Haas avocado, grapefruit and watermelon salad, chilli-lime dressing 15.00  
*Suggested Wine: Devils Lair 5<sup>th</sup> White Blend*

Honey soy roasted duck and pigeon salad, sushi rice and green mustard dressing 15.00  
*Suggested Wine: Devils Corner Pinot Noir*

Chef's Tasting Plate (serves two) 23.00  
*Please ask the service staff for today's selection*

### Main

Pan fried Red Emperor, celeriac puree, vegetable macedoine and ginger butter sauce 35.00  
*Suggested Wine: Madfish Riesling*

Mustard and chive crusted lamb loin, lamb shank and minted pea terrine, basil jus 35.00  
*Suggested Wine: Ferngrove Merlot*

Crispy skin roasted salmon, steamed mussels, noodle cake and sesame fried asparagus, laksa sauce 34.00  
*Suggested Wine: Sandalford Unwooded Chardonnay*

Pan fried beef fillet, oxtail sausage, root vegetable gratin and thyme jus 35.00  
*Suggested Wine: Villa Maria Sauvignon Blanc*

Grilled corn fed chicken and chevre cheese, lemon carrots and toasted hazelnut sauce 32.00  
*Suggested Wine: Villa Maria Sauvignon Blanc*

Roasted vine tomato with quinoa, courgette and basil stuffing, sweet corn, turtle bean and sherry vinaigrette 22.00  
*Suggested Wine: Sandalford Sauvignon Blanc Sémillon*

### Sides

Mixed baby leaf and herb salad, walnut vinaigrette 9.00

Arugula and reggiano parmesan, aged balsamic 9.00

Hand cut pont neuf fried potatoes 9.00

Fresh buttered market vegetables 9.00

Truffled macaroni and cheese 9.00



## Desserts

Caramelised pear tart tatin and coconut ice cream	14.00
Passion fruit pannacotta and chocolate pudding	14.00
Macadamia sable, white chocolate and honeycomb mousse	13.00
Warm carrot cake, crème fraiche and candied walnuts	13.00
Warm pine nut and honey crusted brie, date chutney, crispy baguette and salted butter	15.00
Selected Australian and Continental cheeses	17.00

## Liqueur Coffees

Irish Coffee	8.00
Calypso Coffee	8.00

## Dessert Wine | Fortified Wine

**GLS**

NV Churchview late Harvest Shiraz (60mls) WA, Margaret River	6.50
2004 De Bortoli Noble One Sémillon (60mls) NSW, Griffiths	7.00
NV Sandalford Sandalera Dessert Wine (60mls) WA, Swan Valley	8.50
NV Grant Burge 20 year old Tawny Port (60mls) SA, Barossa	7.50
NV Penfolds Grandfather Tawney Port (60mls) SA, Barossa	15.00