



CLUB DINING

2-COURSE LUNCH MENU

Your choice of two courses, must include one main

ENTRÉE

SOUP OF THE DAY (GFO)
with bread roll

CITRUS CURED SALMON (GF)

Dijon mustard and dill mayonnaise, cornichon, red onion, rocket and lemon

MAIN

CAVATAPPI PASTA WITH SLOW BRAISED PULLED LAMB SHOULDER
rich tomato ragu, garlic and onion, fresh herbs, parmesan and herb oil

BAKED BARRAMUNDI FILLET (GFO)

creamed leek, mushroom and garlic, roasted butternut pumpkin, puff pastry

DESSERT

ROSEWATER PANNA COTTA (GF)

honey roasted peach, coconut tuille, honey syrup

SELECTION OF AUSTRALIAN CHEESE (GFO)

quince paste, grapes and crackers

SIDES

SHOESTRING FRIES

SAUTÉ VEGETABLES

MASHED POTATO

STEAMED RICE

BREAD ROLL