



UNITED SERVICE CLUB QUEENSLAND  
BRISBANE

---

## Club Dining Menu

### Entrée

- Pickled walnuts, goat's curd, peach, and raspberry salad \$19
- Jamon wrapped scallops, toffee apple puree, bacon gremolata \$22
- Smoked salmon terrine, cucumber, horseradish cream, sourdough \$22
- Citrus cured duck breast with a grapefruit, fennel and hazelnut salad \$19

### Main

- Spring scented risotto, charred asparagus, peas, parmesan gremolata \$28
- Garlic & herb porchetta, seeded mustard mash, toffee apple puree, watercress \$36
- Market fish, fondant potato, shellfish medley, tomato & caper butter \$38
- Roast rack of lamb with pancetta, summer vegetables, mint bearnaise \$42
- Eye fillet, served with mustard potato galette, chives Café de Paris \$38

### Dessert

- Ginger mousse tart, charred pineapple, Kirsch cherries, passionfruit coulis, coconut \$15
- Raspberry pannacotta, citrus mango salsa, caramel sauce, pistachio \$14
- New York baked cheesecake, lemon sugared strawberries, blueberry coulis \$15
- Selection of Australian cheeses & accompaniments
- One Cheese \$15
- Two Cheese \$23
- Three Cheese \$30

*Some dishes are able to be modified to suit dietary requirements.  
Please ask your waiter.*