



UNITED SERVICE CLUB QUEENSLAND
BRISBANE

Club Dining Menu

Entrée

Soup of the day \$9

Sun dried tomato & goat's cheese pumpkin flower, balsamic onions, pine nuts \$21

Cured salmon, beetroot, house made labna, walnuts, petit herbs \$21

Crumbed lambs' brains, spicy tomato sauce, parmesan, kale \$21

Main

Pan seared barramundi, chorizo & pea risotto, tomato & chilli jam, salsa verde \$33

Rib fillet, potato gratin, café de Paris, watercress \$45

Potato gnocchi, mushrooms, asparagus, white wine truffle cream sauce, grana parmesan \$28

Charred pork sirloin, seeded mustard mash, broccolini, toffee apple puree, jus \$30

Grilled lamb cutlets with pancetta, summer vegetables, bearnaise \$40

Sides

Broccolini, lemon, pistachios \$10

Honey glazed baby carrots, almond crumb \$9

Potato gratin, café de Paris, chives \$9

Dessert

Caramelised pear & strawberry pavlova, elderflower, double cream (gf) \$15

Apple and blueberry crumble pie, Nutella ice cream \$15

Malibu panna cotta, candied peanuts, watermelon sorbet, lime lychee compote (gf) \$14

Selection of local & international cheeses, quince paste, lavosh crackers & apple
\$18 (2 cheeses) & \$25 (3 cheeses)

Some dishes are able to be modified to suit dietary requirements.

Please ask your waiter.