



## UNITED SERVICE CLUB QUEENSLAND

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### Club Dining Menu

#### Entrée

Soup of the day \$10

Quinoa & herb crumbed lamb brains, sauce gribiche, fried capers & lemon (gf/df) \$19.00

Bangalow pork belly, spiced carrot puree, grilled local prawn & watercress (gf/df) \$18.00

Butter roasted bug tail, crushed avocado, smoked chili, romesco sauce & lime (gf) \$21.00

Roasted organic carrots, pickled raisins, black barley, macadamia nuts & hummus (gf/df/vegan) \$17.00

#### Main

Kilcoy beef, fried korokke dumpling, baby carrots, steamed kai lan & Japanese dressing (gf/df) \$39.00

Atlantic salmon, potato fondant, Brussel sprouts, bacon lardons & seeded mustard sauce (gf) \$32.00

Curry of the day, steamed jasmine rice, fried papadum & fresh coriander (df) \$22.00

Zaatar roasted cauliflower, toasted almonds, golden raisins & preserved lemon emulsion (gf/vegan) \$27.00

Beef short rib, fried shiitake gnocchi, marinated eggplant, cucumber kimchi & soy ginger sauce \$37.00

Organic chicken breast, harissa spiced potato, sweet corn puree, grilled radicchio & jus (gf) \$28.00

#### Dessert

Eton mess, mango puree, dragon fruit, macerated berries, white chocolate & coconut mousse & pistachio dust (gf) \$15.00

Chocolate parfait, mandarin segments, gingernut clusters, torched banana & espresso syrup \$15.00

Cinnamon sugared crepes, lavender infused stone fruits, toasted pecans, chantilly cream & passionfruit ice cream & orange syrup \$14.00

Selection of Local & International Cheeses, quince paste, lavosh crackers & apple  
\$18 (2 cheeses) & \$30 (3 cheeses)

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