



TOUR OF EUROPE

ENTREE

BRUSCHETTA

toasted ciabatta, cherry tomatoes, bocconcini, onions, olive oil and herbs with Grana Padano (v, gfo, vego)

CHICKEN LIVER PARFAIT

cornichon, camembert, sliced baguette, housemade smoked whipped butter (gfo)

GRAVLAX... HOUSE-CURED SALMON

dill, brown sugar and maple syrup, mustard mayonnaise, red onion, lemon and fennel (gf)

MAIN

STEAK, CHIPS AND PEAS

200g grain fed sirloin steak, fries and peas with green peppercorn sauce (gfo)

PAN FRIED BARRAMUNDI

tomato, onion, olives, leeks and white beans, olive oil and smoked and salted cod linguica (gf)

SPINACH AND RICOTTA RAVIOLI

chilli and walnut cream sauce, fava beans and asparagus, watercress (v)

DESSERT

SACHERTORTE

kirsch cherries, sweetened vanilla pouring cream

EUROPEAN CHEESE SELECTION

with dried fruit and crackers

CRANACHAN

toasted oats, honey, raspberries, cream, yoghurt and whisky (optional)



\$48 FOR 2 COURSES

\$60 FOR 3 COURSES

Available in Club Dining