



SNACKS

Freshly Shucked Oyster	Market Price
Antipasti Sliced of aged parma ham, culatello ham, mortadella sausage, parmesan cheese, marinated olives, sliced sour dough	\$175
Beetroot Salmon Gravdax Cured salmon with beetroot, mixed spices and gin	\$118
Chairman's Bar Cheese Platter Selection of European cheese delivered weekly. Please ask your server for the selection	\$212
Chorizo and Cheese Croquette Crispy fried breaded croquette with chorizo sausage, onions and Manchego cheese, served with garlic aioli	\$108
Baked Portobello Mushrooms  Stuffed with ricotta cheese and spinach	\$108
Crab and Prawn Spring Rolls Deep-fried, stuffed with crab meat, prawn mousse and basil, served with Italian American red sauce	\$108
Chicken Satays  With peanut sauce	\$94
Beef Satays  With peanut sauce	\$135

Note all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.



SNACKS

Gambas al Ajillo

\$92

Sauteed prawns with garlic, chili, lemon juice and paprika

Tuna Tataki

\$108

Seared and coated with shichimi spices, served with roast eggplant and wasabi-sesame dressing

Crostini with Smoky Lemony Chickpeas

\$78

Chickpea puree, garlic, lemon juice, paprika, olive oil, served with crispy baguette

Crispy Fried Squids

\$102

With pepper salt and hot chili



SOUPS

Irish Seafood Chowder

\$78

Cooked with smoked haddock, salmon, mussels, shrimps and potatoes

Sweet Corn and Fish Maw Soup

\$54

With crab meat and coriander

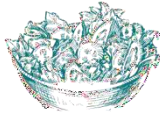
Wild Mushroom Velouté

\$61

Scented with port wine

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Can be prepared  Gluten Friendly  Vegetarian  Vegan  Contains Nuts



SALADS

Beetroot Salad

\$90

Rocket leaves, broccoli, cauliflower, sweet corns, avocado, sunflower seeds and yuzu dressing

Quinoa and Kale Salad

\$90

Kale, mushroom, roasted sweet potato, quinoa, toasted nuts, seeds with honey mustard dressing

Roasted Pumpkin Salad

\$90

Maple syrup roasted Japanese pumpkin, sweet bell peppers, red onions, garden green, baby spinach, feta cheese, walnuts and chopped coriander, lemon and olive oil dressing

Caesar Salad

\$88

Romaine lettuce, herb croutons, crispy bacon, Parmesan cheese and Caesar dressing

Add: Pan fried salmon

Add \$54

Free range chicken breast

Add \$33

Cajun prawns (4 pieces)

Add \$43

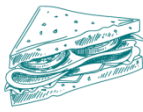
Seared spicy tuna loin

Add \$45

Bread Roll Basket (4 pieces)

\$38

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SANDWICHES

All sandwiches are served with potato fries or sweet potato fries and pickles
(Gluten free bread add \$14)

Club Sandwich

\$107

Sliced smoked turkey, bacon, shredded lettuce, tomatoes, fried egg and mayonnaise

Beef Steak and Onion Marmalade Sandwich

\$114

Grilled beef Steak, caramelized onion, rocket leaves, fontina cheese, Dijon mustard, sour dough toast

Vegetarian Cheese Sandwich

\$108

Mozzarella cheese, feta cheese, oven roasted tomatoes, sun-dried tomatoes, wilted spinach, basil pesto, onion beet bread



BURGERS

All burgers are served with potato fries or sweet potato fries

Lamb Burger

\$129

Lamb patty mixed with cumin, paprika, garlic, breadcrumb and milk, red onions, tomatoes, mint leaves, lettuce, topped with Tzatziki

Classic Burger

\$129

Prime beef patty, tomatoes, shredded lettuce, red onions and pickled cucumber on brioche bun

Change to plant-based patty



Add: \$7

Club Burger

\$129

Prime beef patty, crispy onion rings, shredded lettuce, tomatoes, mashed avocado and Louisiana Remoulade on brioche bun

Change to plant-based patty



Add: \$7

Extra fillings

Fried Egg / Bacon

Add

\$12 / \$20

Cheddar Cheese / Mozzarella Cheese

\$19 / \$31

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PASTAS

Pasta Selection: Spaghetti or Penne
Gluten Friendly Pasta also available at the same price

Carbonara

\$111

Pancetta bacon, cream, egg yolk and Parmesan cheese

Shrimps and Chorizo

\$138

Shrimps, chorizo sausage, garlic, onion, cherry tomatoes, baby spinach, sweet tomato sauce and parmesan cheese

Bolognese

\$106

Beef ragout with tomatoes, red wine and fresh herbs

Pastitsio with Mushroom Deluxe

\$105

Ziti and zitone pasta, Parmesan cheese, fresh sage, Mushroom deluxe, garlic bechamel Sauce



PIZZAS

Fig and Parma Ham

\$138

Mission fig, prosciutto ham, honey, arugula, tomato sauce, mozzarella cheese

Smoked Peppers and Olives

\$114

Smoky sweet bell peppers, green and kalamata olives, basil, tomato sauce, mozzarella cheese

Margherita

\$98

Mozzarella, tomato sauce and basil

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MAINS

Roasted Argentinian Beef Tomahawk Steak **\$1120**

Tomahawk steak, baby carrots, broccolini, roasted potato, gravy

Roasted Rack of Lamb **\$208**

Parsley, mint leaves, lemon zest, garlic and breadcrumbs crusted lamb rack, served with ratatouille and little lyonnaise potatoes

Fish and Chips **\$149**

Battered orange roughy served with potato fries, crushed minted peas and tartar sauce

Roasted Salmon **\$165**

Marinated with Lemon, ginger, kabayaki sauce and glazed with sweet sake, served with quinoa, broccolini and baby carrots

Salmon Tikka * **\$178**

Chunks of Salmon marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita

French Yellow Chicken Leg Roulade **\$165**

Chicken roulade with thyme and garlic, roasted and gratinated with comte cheese, served with potato mash, steamed vegetables, creamy mushroom fricassee and gravy

Chicken Tikka * **\$118**

Chicken thigh marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita

Butter Chicken * **\$138**

Pieces of tender chicken thigh cooked in a rich butter and tomato sauce

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MAINS

Lamb Shank Rogan Josh *

\$198

Traditional Indian lamb curry cooked with tomatoes and onions

Grilled Prime Beef Rib-Eye Steak

\$318

Served with roasted potatoes and seasonal vegetables

Sole Meuniere

\$168

Served with boiled potatoes and lemon butter sauce

Beef Wellington

\$271

Prime beef fillet wrapped in layers of mushroom duxelles and chicken liver, with seasonal baby roots, potato mash and Périgueux sauce

Aubergine and Chickpea Casserole

\$128

Grilled eggplant, chickpeas, onions, garlic, pinenuts, cumin, paprika, tomato sauce and feta cheese

Dal Makhani *

\$91

Slow cooked black dal, red kidney beans, chickpeas with garlic, tomatoes, butter and garam masala in a rich creamy sauce

Hainan Chicken Rice

\$125

Poached chicken, flavoured rice, chicken broth, cucumber, pickles, chilli sauce, sweet soya sauce and grated ginger

*** Item served with a choice of biryani rice or jasmine rice or naan bread**

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MAINS

Fried Spring Chicken (half) *

\$98

Marinated with Thai herbs and oyster sauce, with crispy garlic and Thai basil

Pan-roasted Salmon Fillet and King Prawn *

\$198

With Thai basil and lime leaves in red curry sauce

Taiwanese Wok-Fried Chicken Thigh *

\$98

Chicken thigh ragout, onions, garlic, red chili, straw mushroom, Thai basil, seasoned with soy sauce, rock sugar, cooking wine and sesame oil

Crab Meat and Conpoy with Rice in Fish Soup

\$158

Crab meat, crab roe, dry conpoy, asparagus, Chinese celery, pumpkin, winter mushroom, dried flounder fish, steamed rice and rice pops

Poached Seafood with Thai Herbs Broth*

\$169

Prawns, scallops, squids and snapper fillet with lemongrass, galangal, garlic, shallots, lime leaves, hot basil, straw mushrooms, cherry tomatoes, lime juice, coriander, glass noodle, red chili and fish sauce

Sweet and Sour Pork*

\$95

Crispy-fried pork cubes with bell peppers, onions and pineapple in sweet and sour sauce and grated ginger

*** Item served with jasmine rice**

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SWEETS

Orange Marmalade and Ginger Steamed Pudding \$56

Sticky Toffee Pudding with Muscovado Sugar \$65

Toffee sauce and vanilla ice cream

Black Forest Chocolate Trifle \$65

Topped with sour cherry

Peach Melba Streusel \$56

Served with raspberry sauce

Apple Crumble with Vanilla Ice Cream \$58

Ice Cream (3 scoops) \$48

Vanilla / Chocolate / Strawberry

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