



## SNACKS

### Antipasti

**\$181**

Sliced of aged Parma ham, coppa ham, chorizo sausage, duck terrine, brie cheese, marinated olives, sliced sour dough

### Scottish Smoked Salmon

**\$105**

Tender and buttery fresh smoked salmon with horseradish cream and capers

### Chairman's Bar Cheese Platter

**\$219**

Selection of European cheese delivered weekly.  
Please ask your server for the selection

### Grilled Octopus Lagareiro

**\$105**

Garlic confit, olive oil, baby potatoes, lemon and parsley

### Aubergine Milanese

**\$104**

Shallow-fried with herbed breadcrumb and parmesan cheese, served with cherry tomato compote

### Prawns in a Blanket

**\$94**

Tiger prawns, shrimp mousse, Thai basil, coriander, celery wrapped in spring roll skin, served with sweet chili dip

### Chicken Satays

**\$97**

With peanut sauce

### Beef Satays

**\$140**

With peanut sauce

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Can be prepared  Gluten Friendly  Vegetarian  Vegan  Contains Nuts



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### Gambas al Ajillo

\$95

Sautéed prawns with garlic, chili, lemon juice and paprika

### Tuna Escabeche

\$95

Seared tuna loin coated with parsley and lemon zest, served with escabeche cooked with red pepper, onions, carrots, kalamata olive, white wine and sherry vinegar

### Vegetable Pate

\$69

Purée of roasted aubergine, carrot, red bell peppers, garlic, chickpeas, caper and sun-dried tomatoes, served with sourdough bread

### Crispy Fried Squids

\$106

With pepper salt and hot chili



## SOUPS

### Vietnamese Seafood Soup

\$72

Prawn, squid, clam, mussel and seabass with lemon grass shrimp broth and coconut milk

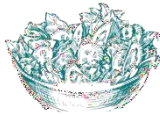
### Wild Mushroom Velouté

\$63

Scented with port wine, garnished with black truffle butter crouton

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## SALADS

### Quinoa and Beetroot Salad

**\$93**

Honey glazed beetroot, avocado, cucumbers, cherry tomatoes, soft boiled eggs, arugula, spinach and quinoa with mint yoghurt dressing

### Brown Rice Salad

**\$93**

Brown rice with coriander, dill, cherry tomatoes, cucumber, avocado, pumpkin, red onions, kalamata olives, grilled halloumi cheese and arugula salad with honey mustard dressing

### Pomelo Salad

**\$98**

Sweet pomelo, served with prawns, peanuts, fried shallot and mesclun greens salad with spicy Thai tamarind dressing

### Caesar Salad

**\$91**

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

Add: Pan fried salmon

**Add \$56**

Free range chicken breast

**Add \$34**

Cajun prawns (4 pieces)

**Add \$45**

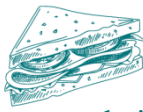
Seared Gremolata coated tuna loin

**Add \$47**

### Bread Roll Basket (4 pieces)

**\$40**

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## SANDWICHES

All sandwiches are served with potato fries or sweet potato fries and pickles  
(Gluten free bread add \$15)

### Club Sandwich

**\$111**

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

### Beef Steak and Provolone Cheese Sandwich

**\$130**

Dijon mustard and balsamic vinegar marinated beef sirloin steak with caramelized onion, rocket leaves, Provolone cheese, Dijon-mayonnaise and crispy Ciabatta

### Mushroom Melts

**\$110**

Grilled portobello mushroom and onions, spinach leaves, balsamic vinegar, fried egg, Gruyère and Emmental cheese on a crusty Ciabatta

### Chicken Sandwich

**\$111**

Grilled marinated chicken breast, bacon, mashed avocado, tomatoes, red onions, lettuce and whole grain mustard aioli on Ciabatta bread





## BURGERS

All burgers are served with potato fries or sweet potato fries

### Classic Burger

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

**\$133**

Change to plant-based patty  





Add: \$8

### Club Burger

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

**\$133**

Change to plant-based patty  



Add: \$8

### Extra fillings

Fried Egg / Bacon

Add

**\$13 / \$21**

Cheddar Cheese / Mozzarella Cheese

**\$20 / \$32**

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## PASTAS

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

### **Carbonara** **\$115**

Bacon, cream, egg yolk and Parmesan cheese

### **Pasta Vongole** **\$138**

Clam, garlic, white wine, olive oil and a touch of chili

### **Bolognese** **\$110**

Beef ragout with tomatoes, red wine and fresh herbs

**OR**

### **Plant Base Meat Bolognaise** **\$124**



### **Lentil and Mushroom Bolognese** **\$115**

Braised lentils and mushrooms with tomatoes, vegetables and herbs



## PIZZAS

### **Pizza Capricciosa** **\$112**

Cooked ham, mushroom, artichoke hearts, black olives, oregano, tomato sauce, mozzarella cheese

### **Pizza Vegetarian** **\$101**

Aubergine, courgette, sweet bell peppers, red onions basil, tomato sauce, mozzarella cheese

### **Margherita** **\$101**

Mozzarella, tomatoes and basil

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## MAINS

### Bone in Cowboy Ribeye Steak

**\$788**

Served with potato fries, roasted vegetables, cowboy butter and gravy

### Grilled Prime Beef Sirloin Steak

**\$245**

Served with potato fries, crispy onion rings and seasonal vegetables

### Beef Wellington

**\$280**

Prime beef fillet wrapped in layers of mushroom deluxe and chicken liver, with seasonal vegetables, potato mash and Périgueux sauce

### Braised Lamb Shank

**\$198**

Guinness, red wine, port wine, swede, carrot, celery, shallot, garlic, thyme and lamb stock

### Poached Chicken with Morels

**\$159**

French yellow chicken breast roulade with morel mushroom cream sauce, served with seasonal vegetables and wild rice pilaf

### Fish and Chips

**\$154**

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

### Roasted Salmon Fillet

**\$168**

Roasted and basted with maple butter, served with a creamy whisky grain mustard sauce, potato mash and seasonal vegetables

### Sole Meuniere

**\$174**

Served with boiled potatoes, croutons and lemon butter sauce

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## MAINS

### Lamb Vindaloo \*

\$142

Spicy lamb curry cooked with shallots, garlic, chilis and Indian spices

### Dal Makhani \*

\$94

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

### Saag Paneer \*

\$122

Paneer cheese simmered in creamy spinach gravy cooked with ginger, garlic and Indian Spices

### Salmon Tikka \*

\$178

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

### Chicken Tikka \*

\$122

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

### Butter Chicken \*

\$143

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

### Vegetarian Shepherd's Pie

\$139

Parsnips, onions, celery, carrots, mushrooms, green peas and white beans cooked with herbs, garlic and white wine, topped with potato mash

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

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## MAINS

### **Hainan Chicken Rice**

**\$129**

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

### **Thai Minced Chicken \***

**\$122**

Thai style stir-fried with fish sauce, soy sauce, oyster sauce, Thai basil, chili and long beans

### **Wok-fried Chilean Sea Bass Fillet \***

**\$168**

Broccoli, carrots, yellow chives, ginger, garlic, shallots and oyster sauce

### **Seafood Fried Rice**

**\$98**

Crab meat, shrimps, Yunnan ham, asparagus and egg white

### **Pan-roasted Halibut Fillet**

**\$129**

Garnished with shrimp, squid, boiled potatoes and vegetables in seafood laksa sauce

### **Black Peppered Beef \***

**\$139**

Émincé of prime beef sirloin marinated with Shaoxing wine, wok-fried with garlic, ginger and Peking long onions in Chinese style black pepper sauce

### **Sweet and Sour Pork \***

**\$98**

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

**\* Item served with jasmine rice**

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## SWEETS

<b>Glazed Amalfi Lemon Tart</b>	<b>\$65</b>
With Sour Cream	
<b>Cherry Clafoutis</b>	<b>\$65</b>
Sweet and sour cherries, egg, vanilla	
<b>Mint Chocolate Pie</b>	<b>\$65</b>
Cream cheese, chocolate chips and peppermint	
<b>Strawberry Gateau</b>	<b>\$65</b>
Mousse, compote and fresh strawberry	
<b>Apple Crumble with Vanilla Ice Cream</b>	<b>\$60</b>
<b>Ice Cream (3 scoops)</b>	<b>\$50</b>
Vanilla / Chocolate / Strawberry	

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