

DINNER

MENU

GRAZING

available from 3pm

TRIO OF HOMEMADE DIPS grilled pita bread (v)	\$12
EXTRA BREAD (V)	\$2.5
OLIVE EXPRESSION marinated olives, olive butter, rosemary focaccia (v)	\$12
SALT & PEPPER CALAMARI coriander mayonnaise, pineapple salsa (gf)	\$18
BEETROOT & FETA ARANCINI orange aioli (v)	\$14
DUCK SPRING ROLLS asian dipping sauce	\$17
VIETNAMESE CHICKEN NOODLE SALAD spring onions, crispy shallots, nuoc cham (gf)	\$17
HERVEY BAY SCALLOPS cauliflower two ways, chorizo crumble	\$18
HALF DOZEN OYSTERS choice of finger lime dressing, Kilpatrick, Red wine shallot vinaigrette	\$24

SIDES

RUSTIC POTATO CHIPS aioli	\$9
SEASONAL GARDEN VEGETABLE SALAD lemon vinaigrette (gf, v)	\$9
SEASONAL MIXED VEGETABLES garlic butter (gf, v)	\$9
RADICCHIO, ENDIVE & MANDARIN SALAD honey & lime dressing (gf)	\$9

DIETARY GUIDE

(gf) gluten free (v) vegetarian (*gf) can be adapted to be gluten free
Please advise if you have any dietary requirements so our Chef
can prepare something for you.

LE CLUB MEMBERS

10% discount on food only. Join free today.

10% surcharge on public holidays.

A LITTLE BIGGER

available from 5.30pm till close

12 HOUR BRAISED BEEF CHEEK celeriac puree, Grand Mere (confit shallots, garlic, sautéed mushrooms), broccoli, red wine jus (gf)	\$38
RIB EYE 300GM STEAK pommes puree, charred asparagus, jus (gf)	\$44
CHERMOULA RUBBED LAMB LOIN pumpkin cream, garlic roast kipfler potatoes, parsley, raisin salad (gf)	\$44
MEXICAN SPICED ROAST CHICKEN BREAST roast sweet potato, corn, summer salad (gf)	\$34
TWICE COOKED CRISPY PORK BELLY baby bok choy, coconut & soy emulsion, pickled papaya salad	\$40
PEA & MINT RISOTTO wilted spinach, mascarpone, pecorino (v, gf)	\$29
FETTUCINI NORMA eggplant, tomatoes, basil, ricotta cheese (v)	\$29
INDIAN SPICED SALMON pea & mint puree, watermelon, cucumber, coriander (gf)	\$38

SOMETHING SWEET

CHOCOLATE & CHERRY PARFAIT almond soil, macerated berries, double cream (gf)	\$16
LOW FAT VANILLA BEAN PANACOTTA mango salad, micro herbs (gf)	\$16
ALMOND & BOYSENBERRY TERRINE chocolate soil, vanilla bean ice cream	\$16
CHEESE PLATTER three cheeses, lavosh, dried fruits, quince paste	\$24
CHEESE PLATE one cheese, lavosh, dried fruits, quince paste	\$16
CHOICE OF ICE-CREAM vanilla, strawberry, chocolate and seasonal sorbet (minimum 2 scoops)	\$4 PER SCOOP

WATERFRONT

RESTAURANT

