

MENU

A BIT SMALLER

TRIO OF HOMEMADE DIPS grilled pita bread (v)	\$12
EXTRA BREAD (V)	\$2.5
SOUP OF THE DAY grilled sourdough	\$14
CRISPY PORK BELLY apple puree, frisse (gf)	\$19
SZECHUAN SPICED CALAMARI ginger and chilli mayonnaise, nori salad (gf*)	\$18
SOUTH AUSTRALIAN PAN-FRIED SCALLOPS leek and spring onion fondue, broad bean salsa (gf)	\$18
MOROCCAN SPICED VEGETABLE FRITTERS tamarind ketchup, corn salsa (v)	\$16
VIETNAMESE BAO BUNS crispy hoisin chicken, asian herbs, slaw	\$16
LAMB KOFTAS mint yoghurt, salad (gf)	\$18

Vegan options available on request

SIDES

POTATO CHIPS aioli (v)	\$9
SEASONAL GARDEN SALAD lettuce, vegetables, french vinaigrette (gf, v)	\$9
SEASONAL MIXED VEGETABLES garlic butter (gf, v)	\$9
ROCKET PEAR AND WALNUT SALAD balsamic glaze (gf)	\$9

DIETARY GUIDE

(gf) gluten free (v) vegetarian (*gf) can be adapted to be gluten free
vegan (vegan)

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 BIT BIGGER

12 HOUR BRAISED BONELESS STICKY BEEF RIBS mash, kaiserfleisch, confit shallots, broccoli, red wine jus (gf)	\$38
APPLE CIDER SOAKED PORK CUTLET pommes anna, piperade, jus (gf)	\$38
MEXICAN SPICED CHICKEN BREAST roasted sweet potato, corn, salad (gf)	\$34
RIB EYE 300GM STEAK mash, winter vegetables, jus (gf)	\$44
CONFIT DUCK LEG braised cabbage, crispy kipfler potatoes, hot apple chutney (gf)	\$42
GNOCCHI medley of mushrooms, wilted spinach, pecorino (v)	\$29
TOMATO RISOTTO VERDURE sugo, Mediterranean vegetables, wilted spinach (gf, v, vegan)	\$29
INDIAN SPICED SALMON pea & mint puree, watermelon, cucumber, coriander salad (gf)	\$38
FISH OF THE DAY changes daily	Market Price

SOMETHING SWEET

CHOCOLATE AND RASPBERRY TERRINE chocolate soil, berries, cream	\$16
KNICKER BOCKER GLORY crème chantilly, nuts, meringue, berry sorbet (gf)	\$16
STICKY DATE PUDDING caramel sauce, hokey pokey ice cream	\$16
CHEESE PLATE one cheese, lavosh, dried fruits, quince paste (gf*)	\$16
CHEESE PLATTER three cheeses, lavosh, dried fruits, quince paste (gf*)	\$24
CHOICE OF ICE-CREAM / SORBET (2 scoops - extra scoop \$4) hokey pokey, berry fruit sorbet, chocolate, vanilla	\$8

WATERFRONT RESTAURANT

