



BREADS

Charred Garlic Butter Turkish Loaf (v)	8.50
The Club's Sour Dough Bread and French Butter (v)	12.00
Half and Half (v)	10.50

ENTRÉE - Can be enjoyed alone or suitable sharing for 4

Tempura of Courgette, Asparagus and Green Onion with Tentsuyu Dipping Sauce (v)(df)	18.00
Spinach and Phyllo Bon Bons, Cardamon and Tomato Coulis, Citrus EVOO (v)	18.00
Grilled Sea Scallops, Creamed Leek and Potato, Crispy Prosciutto, Caper Salad (gf)	20.00
Marinated Prawns, Beetroot Cured Ocean Trout, Cucumber Pickle and Wasabi Mayo (gf)(df)	20.00
Tasmanian Salmon "Mi-Cuit", Orange Gremolata, Labneh and Croutons (gf)	22.00
Confit Duck Croquettes, Star Anise, Port and Ginger Reduction	20.00
Charred Chicken Satay Skewers, Grilled Rice, Bean Sprouts and Peanut Sauce (gf)(df)	20.00
Chilli Pepper Seared Beef Fillet, Green Bean San Choy Bow (gf)(df)	22.00
Baked Mushroom, Aubergine, Mozzarella and Tomato Stack, Pine Nut and Basil Pesto (v)(gf)	20.00

MAINS - Served with Vegetable Panache

Roasted Mt.Barker Free Range Chicken and Tarragon Roulé with Creamed Spinach and Sauce Diane (gf)(df)	\$28.00
Grilled Duck Confit and Oolong Tea Smoked Duck Breast, Roasted Cauliflower Puree (gf)	\$30.00
Charred Arkady Lamb Cutlets, Parmesan and Almond Broccolini, Rosemary Jus (gf)	\$32.00
Charred Beef Rib Eye Steak, Portobello Mushroom and Camembert Gratin, Black Pepper Sauce (gf)	\$32.00
Twice Baked Goat's Cheese Soufflé, Charred Asparagus, Rocket, Parmesan and Pine Nuts (v)	\$26.00
Roasted Fish of the Day and Exmouth Prawns, Risotto Nero, Saffron and Lime Cream Sauce (gf)	\$35.00
Pan Fried Tasmanian Salmon Fillet and Sautéed Spinach, Pommery Mustard Sauce (gf)	\$33.00

Arkady Lamb Platter Grande

Slow Braised Garlic and Pepper Lamb Shoulder with Charred Frenched Cutlets
Creamy Royal Blue Potato Mash and Vegetable Ratatouille (gf)

\$28.00 per person - Serves 4

SIDES

Rocket, Parmesan, pear and Pepitos Salad (v)(gf)	10.00
French Fried Potatoes and White Truffle Oil (v)(gf)(df)	10.00
Buttered Green Asparagus and Garlic Crumb (v)(gf)	10.00
Mixed Leaf Salad and Merlot Vinaigrette (v)(gf)(df)	10.00
Creamy Royal Blue Potato Mash (v)	10.00

TO FINISH

White Chocolate Truffle and Dark Chocolate Mousse, Hazelnut Praline Pots (gf)	18.00
Mini Ice Cream Cornettes and Orange Chocolate Ganache (Suitable for sharing)	18.00
Vanilla and Chilli Poached Pineapple, Lemon Curd, Star Anise Crumble	18.00
Crème Brulee, Mango Sorbet and Almond Biscotti	18.00
King Island Cheese Plate, Roaring 40's Blue, Seal Bay Triple Cream Brie & Surprise Bay Cheddar	24.00

DESSERT WINES

2011 Clairault Cane Cut Riesling, Margaret River WA; (375ml)	10.00	57.00
2010 Kalgan River Botrytis Riesling, Albany WA; (375ml)	7.00	40.00
2009 Plantagenet "Ringbark" Riesling, Mount Barker WA; (375ml)		45.00

PORT

Penfolds Club Tawny Port, Barossa Valley SA	7.00
Penfolds Grandfather Tawny Port, Barossa Valley SA	15.00

SHERRY

Pedro Ximenez Yellow Label Sherry, Jerez SPAIN	7.00
Angove's "Bookmark" Cream Sherry, Multi-Regional SA	5.00

COGNACS

Martell VS, Cognac FRANCE	14.50
Martell VSOP, Cognac FRANCE	17.50
Courvoisier VSOP, Cognac FRANCE	18.50

LIQUEUR COFFEES

Irish – Jameson Whisky or Bailey's Irish Cream	10.50
Italian – Frangelico	10.50
Jamaican – Tia Maria	10.50
Mexican – Patron XO Café	10.50

For any dietary requirements, please advise your wait person.