



Club Restaurant

A dining experience defined by seasonality, technique and a quiet sense of occasion

Breads (suitable to share)

	Entrée	Main
Charred Garlic Butter Turkish Bread		\$12.00
Stone-Baked Sourdough Loaf		\$12.00
Half & Half Served with Whipped Salted Butter		\$12.00
Add Free Range Chicken Liver Pâté with Cornichons		\$6.00

To Start

Cream of Leek & Potato Soup with Crème Fraîche & Chives (GF, V)	\$17.00	
Grilled Shark Bay Scallops (A) & Exmouth Snapper (A) with Cauliflower Purée, Curry Leaf Oil & Asparagus (GF)	\$26.00	\$44.00
Asparagus, Broccolini & Green Onion Tempura with Ginger Soy & Kewpie (DF, V)	\$22.00	\$34.00
House-Made Spinach & Ricotta Ravioli with Confit Tomatoes (V)	\$22.00	\$32.00
Grilled Shark Bay Prawns (A) & Spanish Ham with Saffron Risotto (GF)	\$26.00	\$38.00

Mains

	Entrée	Main
Grilled Barramundi (A) with Macadamia Satay Sauce & Cucumber Salad (GF, DF)	\$27.00	\$42.00
Roasted Eggplant with Tahini, Tomato & Parsley Sauce & Pine Nuts (VE)	\$20.00	\$32.00
Roasted Duck Leg Confit & Breast with Braised Bacon Hock Lentils, Beetroot Purée & Jus (GF, DF)		\$46.00
Chargrilled Stirling Ranges Beef Scotch Fillet Served with Blue Cheese Dressed Caesar Salad, Fried Onion Rings & Sauce of your Choice: Red Wine Jus, Green Peppercorn Cream, Garlic Confit		\$47.00
Pressed Mottainai Lamb Shoulder with Preserved Lemon & Shaved Fennel, Orange Pecorino & Pistachio Salad.		\$44.00

Sides (suitable to share)

Fries with Truffle Oil, Mayonnaise & Tomato Ketchup (GF, V)		\$12.00
Baked Cauliflower Cheese Gratin (V)		\$16.00
Mesclun Leaf, Pecorino & Pear Salad with Candied Walnuts & Sherry Vinaigrette (GF, V)	\$16.00	\$22.00
Sautéed Green Beans & Onions with Bacon & Almonds (GF)		\$16.00

GF - gluten free | V - vegetarian | VE - vegan | DF - dairy free Seafood Origin Index: (I) International (A) Australian (M) Mixture

Please advise your service team member if you or any of your guests have a food allergy or intolerance. Our food is prepared in a kitchen that produces items containing milk, eggs, wheat, fish, shellfish, soy, sulphites, lupin, sesame seeds, peanuts, and tree nuts. While we take precautions to avoid cross-contamination, we cannot guarantee that any item is 100% free of allergens as we use shared preparation areas.

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Leeuwin Estate Pairing Plates

Served with Glass of Leeuwin Estate Siblings Sauvignon Blanc or Siblings Shiraz

Entrée

Grilled Shark Bay Scallops (A) & Exmouth Snapper (A) with Cauliflower Purée, Curry Leaf Oil & Asparagus (GF)

Or

Cream of Leek & Potato Soup with Crème Fraîche & Chives (GF, V)

Main Course

Charred Stirling Ranges Beef Fillet Steak with Potato Gratin, Broccoli & Red Wine Jus

Or

Grilled Tasmanian Salmon Fillet(A) with Potato Gratin, Broccoli & Vermouth Butter Sauce

Dessert

Vanilla Crème Brûlée with a Cinnamon Madeleine (V)

One Course \$49.00 | Two Course \$65.00 | Three Course \$79.00

To Finish

Cheese Plate: Hall's Suzette "Fifi" Camembert & Dellendale Nullaki, Quince Paste, Savoury Crackers, Pear & Candied Walnuts (V) \$25.00

Vanilla Crème Brûlée with a Cinnamon Madeleine (V) \$17.00

Warm Chocolate Pudding with Maldon Sea Salt, Crème Fraîche, & Candied Almonds (V) \$17.00

Passionfruit Pavlova Roule, Fresh Seasonal Fruit & Mango Coulis (V) \$17.00

Apéritifs

Glass Bottle

2021 Vasse Felix Cane Cut Semillon, Margaret River, WA (375ml) \$12.50 \$55.00

Penfolds Club Tawny Port, Barossa Valley, SA \$10.00

Penfolds Grandfather Tawny Port, Barossa Valley, SA \$17.50

Pedro Ximenez Yellow Label Sherry, Jerez, Spain \$12.00

Angove's "Bookmark" Cream Sherry, Multi-Regional, SA \$10.00

Martell VS, Cognac, France \$11.00

Martell VSOP, Cognac, France \$11.00

Courvoisier VSOP, Cognac, France \$13.00

Irish Coffee with Jameson Whisky \$15.00

Affogato with Frangelico \$15.00

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