



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

Leek & Potato Soup with Crème Fraîche & Chives (GF, V)	\$17.00	
Grilled Shark Bay Scallops (A) with Cauliflower Purée, Curry Leaf Oil & Asparagus (GF)	\$26.00	\$42.00
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	\$41.00
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)	\$22.00	\$34.00
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

Chargrilled

Served with Blue Cheese Caesar Salad, Fried Onion Rings & Sauce of your Choice:

Stirling Ranges Beef Scotch Fillet	\$47.00
Amelia Park Lamb Rump Skewer	\$44.00

Sauces

Red Wine Jus, Green Peppercorn Cream, Garlic Confit

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.

Subject to change without notice



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Sides (suitable to share)

	Entrée	Main
Fries with Truffle Oil & Mayonnaise (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
Roasted Carrots with Goat's Milk Labneh & Dukkha (V)		\$16.00

Leeuwin Estate Pairing Plates

Served with Glass of your choice:
Leeuwin Estate Siblings Sauvignon Blanc or Siblings Shiraz

Entrée

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

Or

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 with Potato Gratin, Broccoli & Vermouth Butter Sauce

Dessert

Vanilla Crème Brûlée with Cinnamon Madeleine (V)

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

To Finish

Hall's Suzette "Fifi" Camembert with Dellendale Nullaki, Quince Paste, Savoury Crackers, Pear & Candied Walnuts (V) (suitable to share)	\$25.00
Vanilla Crème Brûlée with Cinnamon Madeleine (V)	\$17.00
Black Forest Chocolate Tart, Cherry Compote & Diplomat Cream (V)	\$17.00
Mango Sorbet with Lime Marinated Strawberries, Pineapple & Coconut Tuile (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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