



GRAND DINING ROOM

Lunch 12.00 – 3.00 pm | Fridays only (LEVEL 4)

ENTRÉES

OYSTERS

Natural	3.50
Rice vinegar/lime & ginger	4.0
BUTTER POACHED BABY LOBSTER (GF)	22.0
Cauliflower, almond and iberico ham	
HOME-MADE ROSEMARY RICOTTA (V) (GF)	19.0
Asparagus, black olive powder with dried grape-tomato	
EASTERN SCALLOP	19.0
Scallops with parmesan, soy crumbs, potato stuffed shiitake and tandoori sauce	
BEEF TARTARE (GF)	20.0
Foie-Gras mousse, caviar, egg powder and potato crisp	

MAINS

COULIBIAC	35.0
Salmon, John Dory rolled in crisp pastry with spinach sauce	
CHICKEN, THYME AND PISTACHIO	31.0
With carrot puree, crispy egg yolk potato fondant & chicken jus	
SEARED FIVE SPICES DUCK BREAST (GF)	35.0
Figs, walnuts, rockets, carrots and fig leaf cream	
WAGYU RUMP CAP (GF)	40.0
Mixed peppercorns, fried potatoes	
VENISON LOIN (GF)	40.0
Preserved cherries, parsnip, beetroot and liquorice	

ALL MAIN MEALS SERVED WITH VEGETABLES

DESSERTS

LEMON MERINGUE	12.0
With mascarpone cream and passion fruit	
STRAWBERRY PAVLOVA	12.0
Served with lime curd and strawberry coulis	
POIRE BELLE-HELENE	12.0
Chocolate ice cream tears & caramel sauce	

**Club Members receive 10% discount off full prices.
Why not join today! See our staff for a membership form.
All prices GST inclusive.**

(V) Vegetarian | (G) Gluten Free