



The Cellos Experience

EVERY 2ND AND 4TH FRIDAY OF THE MONTH

Lunch served 12.00 – 3.00 pm
Cellos Grand Dining Room, Level 4

SAMPLE MENU

(6) Oysters Kilpatrick, Pambula	\$18
Prawn Gyoza with Sweet Chili Soy	\$16
Roasted Beetroot Salad, Hazelnut, Goats Cheese, Dill, Red Wine Vinaigrette	\$20
Chargrilled Eye Fillet, Pomme Anna, Portabello Mushrooms, Blistered Cherry Tomatoes, Shiraz Jus	\$32
Slow-cooked Lamb Shanks, Eschallots, Garlic Mash, Peas, Thyme Jus	\$25
Pork Loin Medallion, with Iceberg Wedge, Blue and Buttermilk Dressing, Crispy Potatoes	\$24
Slow-cooked Beef Cheek with garlic mash and jus	\$22
Snapper Crab Spaghettini Topped with Herb Pangrattato	\$25
Duck Leg Cassoulet, Honey Dutch Carrots	\$26
Cellos Seafood Basket: Calamari, Prawn Cutlets, Tempura Fish, Greek Salad, Tartare Sauce	\$24
Club's NSW Perfect Plate Dish	
Kangaroo Loin in Sweet Potato Mash, Blueberry Glaze	\$25
Fish of The Day – Snapper	\$26

SIDES

Chip with Aioli \$9 Greek Salad \$10 Crispy Potatoes with Herb Butters \$9
Iceberg Wedge with Blue Cheese Dressing \$10

DESSERTS

Desserts of the Day – Lemon Cheesecake or Passionfruit Cheesecake \$10

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