



ALCOVES MENU

MONDAY TO FRIDAY, 11.30AM TO 2.30PM

TO START

HOUSE MADE GARLIC FLATBREAD \$12 (V/VEG)

Sea salt, olive oil

SOUP OF THE DAY (STARTER/MAIN) \$14/\$20

Freshly baked roll, butter

MUSHROOM ARANCINI \$16 (V)

Rocket, goats' cheese, black garlic

FRIED TASMANIAN BRIE \$18 (V)

Floral honey, cranberry

BABY SQUID \$20 (GF)

Pickled fennel, lime aioli, dukka

MAIN

CHARGRILLED WAGYU RUMP STEAK \$42

Hand cut chips, house salad, brandy Worcestershire cream sauce

ATLANTIC SALMON \$34 (GF)

Potato mash, fresh asparagus, lemon butter sauce

PORK SCHNITZEL \$30

Potato rosti, sauerkraut, mushroom sauce

ROAST CHICKEN \$28

Baby potatoes, baked pumpkin, apricot stuffing, chicken and thyme gravy

PRAWN SPAGHETTI \$30

Garlic, anchovies, chili, parsley, olive oil

MAPLE GLAZED KENT PUMPKIN \$28 (V/GF)

Quinoa, pepita, pinenuts, rocket, goats' cheese

SIDES

FRIES \$12

House made tomato ketchup

MASH \$8

Topped with butter

SEASONAL VEGETABLES \$12

Olive oil, sea salt

HOUSE SALAD \$8

Balsamic vinaigrette

TO FINISH

WHITE CHOCOLATE BRULÉ TART \$15

Fresh strawberries, rosewater, vanilla ice cream

STICKY DATE BREAD AND BUTTER PUDDING \$15

Frangelico butterscotch sauce, vanilla ice cream

ETON MESS \$15 (GF)

Meringue, summer fruit, mango sorbet

CHEESE BOARD \$25

Selection of Australian hard and soft cheese, quince paste, dried fruit, lavosh

GF - Gluten free DF - Dairy free V - Vegetarian VEG - Vegan

Please advise our staff if we can assist you with any special dietary requirements.

Prices include GST. 10% Member discount applies to the total bill.

Not a Member of the NSW Masonic Club? Join today – scan here

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