



ALCOVES MENU

FROM MONDAY TO FRIDAY, LUNCH FROM 11.30AM TO 2.30PM

DINNER FROM 5.30PM TO 8.30PM

TO START

HOUSE MADE GARLIC FLATBREAD \$16 (V/VEG)

Homemade hummus, marinated olives

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

Warm dinner roll, butter

PUMPKIN AND SAFFRON ARANCINI \$16 (V)

Rocket, goats' cheese, black garlic

GRILLED HALOUMI \$18 (V/GF)

Lemon, pomegranate, toasted almonds

LEMON AND GARLIC CRUMBED PRAWNS \$20

Chipotle mayonnaise, snow pea sprouts

SALAD NICOISE \$22 (GF/DF)

Confit tuna, green beans, potato, tomato, red onion, boiled egg, capers, olives, lemon dressing

MAIN

STEAK SPECIAL (SEE SPECIAL BOARD) MP

Mashed potato, seasonal greens, peppercorn sauce

BATTERED FLATHEAD \$30 (DF)

House cut fries, side salad, malt vinegar mayo

GRILLED BARRAMUNDI \$30

Cauliflower au gratin, buttered new potato, tomato caper salsa

BUTTER CHICKEN \$28

Steamed rice, poppadum, lime chutney

BEEF AND GUINNESS POT PIE \$28

Colcannon, mushy peas, crisp parsnip

CHAR GRILLED PORK CUTLET \$30 (GF)

Braised cabbage, steamed new potato, apple jus

HOUSE MADE POTATO GNOCCHI \$30 (V)

Butternut pumpkin, sage, brown butter, walnuts, blue cheese

SIDES

SWEET POTATO FRIES \$14 (GF)

Garlic aioli

MASH \$8 (GF)

Topped with butter

WINTER VEGETABLES \$12

Olive oil, sea salt

HOUSE SALAD \$8

Balsamic vinaigrette

TO FINISH

APPLE AND RHUBARB CRUMBLE \$15

Warm custard, vanilla ice cream

STICKY FIG PUDDING \$15

Butterscotch sauce, vanilla ice cream

DARK CHOCOLATE CRÈME BRÛLÉE \$15

Almond biscotti

FRESH FRUIT PLATTER \$15 (DF/GF)

Lemon gelato, kaffir lime and limoncello syrup

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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