



Be delighted with the fusion of flavours that have been created by our Chef De Cuisine, Kevin Hyde of the Club Restaurant

Please advise wait staff of any allergies at the time of ordering

A surcharge applies to credit card payments

Club Restaurant

entree

Peppered kangaroo, seared scallops, crispy pork crackle, beetroot

Smoked kingfish, Spanner Crab, avocado, apple, verjuice dressing.

Beetroot Carpaccio, goat's curd, crisp shallot, artichoke, orange vincotto

Seared tuna, braised WA octopus, capsicum, tomato, olive, Ortiz anchovy

Braised pork pate, poached quince, witlof, apple, herb crouton

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pasta

Exmouth prawns, roast sweet potato gnocchi, tomato, garlic lemon & parsley

Cavatelli pasta, smoked ham, green pea, reggiano, rocket,

Orecchiette pasta, sweet potato, slow roast tomato, goat's feta, chilli, lemon, sage, walnuts.

Seared Esperance scallops, friccelli pasta, spanner crab, spiced tomato, capsicum

Tortellini of Broome, pearl meat & prawn, grilled WA crayfish, lime & herb sauce, fennel salad

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mains

Cone bay Barramundi, spanner crab, faro, roast carrot, orange, fennel

Beef tenderloin, potato, feta, prosciutto, braised shallot, port jus

Shark bay prawns, fregalone, tomato, capsicum, chilli, saffron, apple, celery

Glazed duck breast, parsnip puree, roast witlof, cranberry & orange reduction

Grilled pork loin, roast sweet potato, black berry & apple relish, sage jus

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sides

Steamed royal blue potato with truffle & oregano

Sautéed Brussel sprouts & asparagus, crisp prosciutto

Broccolini, toasted hazelnuts, hazelnut oil,

Rocket, shaved reggiano, extra virgin olive oil, balsamic

Tomato, bocconcini, baby chard, basil & parmesan oil

Pear, witlof, candied walnuts, blue cheese dressing

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dessert

Rum & raisin semifreddo, toasted oat sable, chocolate salami, candied pistachio

Layers of chocolate, mascarpone sabayon, kirsch, sour cherry gel, and semi dried cherries

Carrot & ginger pudding, orange blossom curd, vanilla mascarpone, candied walnut

Hazelnut pannacotta, chocolate & macadamia brownie, Frangelico sauce

Selection of international cheese with candied nuts, dried fruit, quince jelly, crisp bread

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dessert wines

1999	Chateau Filhot Sauternes	France		85
NV	De Bortoli 'Black Noble' 10 Year Old	Australia	16	80
2009	DeBortoli 'Noble One' 500ml	Bilbul NSW	14	70
NV	Valdespino Pedro Ximenez	Spain	10	80
2015	Mount Horrocks "Cordon Cut"	Claire Valley SA		73
NV	Campbells Tokay	Rutherglen VIC	10	40

affagato

16

Enjoy an affogato with a shot of espresso or combine it with one of our delicious liqueurs below.

liqueurs

from 9.5

Grand Marnier

Baileys

Cointreau

Dom Benedictine

Drambuie

Frangelico

Galliano

Amaretto

Kahlua

Lochan Ora

Opal Nera

Tia Maria

malt whisky

Talisker 10yr old 12.5

Glenmorangie 10yr old 12.5

Glenlivet 12yr old 12.5

Oban 14yr old 12.5

Glenfiddich 12yr old 9.5

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