



THE AUSTRALIAN CLUB

## MAIN DINING ROOM MENU

2 COURSE \$65 3 COURSE \$80

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### ENTRÉE

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#### Freshly Shucked Oysters

Choice of sauces; Cocktail,  
Mignonette, Wasabi Caviar Aioli,  
Soy Infusion

#### Terrine

Free range pork and pistachio  
terrine, radicchio and endive  
salad, hazelnut vinaigrette

#### Calamari Fritti

Panzanella salad, salsa verde,  
garlic aioli

#### Prawn Cocktail

King prawns, avocado, shredded iceberg  
lettuce, marie rose sauce

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### MAIN

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#### Slow Braised Beef Cheek

Celeriac and potato puree, broad bean,  
tomato and leek panache, red wine jus

#### Pan Roasted Snapper Fillet

Peperonata calabrese, pesto and extra  
virgin olive oil

#### Scottsdale Pork Cutlet

Colcannon potatoes, rosemary salt, tender  
stem broccolini, mustard seed sauce

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### CHEESE AND DESSERT

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#### Quince & Apple Crumble

Calvados custard, vanilla ice cream

#### Cheese

A selection of 3 farmhouse cheeses, artisan  
crackers, nuts & quince paste



THE AUSTRALIAN CLUB

## MAIN DINING ROOM A LA CARTE MENU

### ENTRÉE

#### **Freshly Shucked Oysters \$27/47**

Choice of sauces; Cocktail, Mignonette,  
Wasabi Caviar Aioli, Soy Infusion,  
Kilpatrick + \$2

#### **Caesar Salad \$18**

Add smoked chicken or prawns \$6

#### **Tarte Tatin \$12**

Tomato & caramelised onion tarte  
tatin, feta & watermelon salad

#### **Salmon \$20/27**

Smoked Tasmanian Salmon, rocket, capers &  
red onion salad, whole meal bread & butter

#### **Soup of the day \$9/15**

Ask your Waiter for the soup of  
the Day

### MAIN

#### **Express Lunch \$32**

char-grilled free-range chicken breast with your choice of sides and sauce  
-A glass of paired wine-

#### **Porterhouse \$42**

180gm, Black Angus, grain fed

#### **Eye Fillet \$48**

200gm Cape grim, eye fillet steak

#### **Scotch Fillet \$58**

300gm Riverina scotch fillet

#### **Accompaniments:**

Mash, Chips, Vegetables, Peas, Salad

#### **Sauces:**

Pepper, Red Wine, Diane

#### **Lambs Fry \$22**

Mash potatoes, bacon & red wine jus

#### **Pasta of the Day \$26/32**

#### **Veal Parmigiana \$38**

Tomato Sugo, Virginia Ham, Mozzarella

#### **Sausages \$18/22**

Mash potato, chutney, red wine jus

#### **King George Whiting \$37/44**

Grilled, crumbed, beer battered, choice of sides

#### **Kippers \$22**

Scottish smoked kippers, grilled with butter  
& lemon, spinach and poached egg

#### **Roast of the Day \$32**

From the carving trolley, *Monday to Wednesday*

#### **Buffet Lunch \$39**

From the buffet, *Thursday & Friday*

### DESSERT

#### **Dessert of the Day \$14**

Ask your waiter for the  
Dessert of the Day

#### **Ice Cream & Sorbet \$12**

A selection of flavours, ask  
your waiter for the day's  
flavours

#### **Cheese \$28**

A selection of 3 farmhouse  
cheeses, crackers, bread, nuts &  
quince paste