

YACHT  
CLUB

DINING

## TO START

**Toasted Three Mills Focaccia** (gf\*, df, nf, ve)  
with Cobram Estate olive oil and aged balsamic vinegar

**Mount Zero Olives** (gf, df, nf, ve)

Member | Non-member

4 | 5

7 | 8

## ENTRÉE

**Duck Liver Pâté** fig jam, cornichons, Three Mills baguette (gf\*, nf)

**Local Truffle & Mushroom Soup** crème fraiche, chives (gf, nf, v)

**Heirloom Beetroot** goat cheese, pear, walnuts and pepita (gf, df\*, v, ve\*)

**Calamari & Chorizo Salad** haloumi, orange dressing (gf, nf)

**Sticky Pork Bao** pickled carrot, cucumber and shallot (nf)

**Rock Oysters** (6pcs) champagne mignonette, lemon cheek (nf, df, gf)

19 | 23

19 | 23

19 | 23

19 | 23

19 | 23

31 | 37

## MAIN

**Blue Swimmer Crab Spaghettini** (nf, df\*)  
wild rocket, grana padano

**Free Range Chicken Maryland Roulade** (nf, gf)  
potato pave, glazed carrot, creamy chicken jus

**Chermoula Cauliflower** (gf, df, ve)  
cauli cous cous, carrot hommus, chimichurri, salted walnuts

**Riverina Lamb Rump** (gf, df, nf)  
butterbean purée, braised chicory, pomegranate, salsa verde

**Queensland Barra** (nf, gf)  
corn risotto, grilled broccolini, parsley gremolata

**Pinnacle Eye Fillet** (Grassfed, 200g) (gf, nf)  
served with buttered seasonal vegetables, Parisian mash,  
herb butter and red wine sauce

**Little Joe Delmonico Rib Eye to share** (MB4+ 600g)  
served with crispy chips, fresh salad leaves and red wine sauce

41 | 49

35 | 42

31 | 37

37 | 44

37 | 44

57 | 68

149 | 179

## DESSERT

**Sticky Toffee Pudding** vanilla ice cream (nf)

**Crème Brûlée** shortbread (nf, gf\*)

**Apple & Blueberry Crumble** brandy custard (gf\*, df\*)

**Lemon Tart** raspberries, whipped mascarpone (nf)

**Cheese Plate** (gf\*, nf\*)  
Please check with your waiter for our seasonal selection, with lavosh, quince, apple  
one cheese 15 | 18    two cheeses 24 | 29    three cheeses 29 | 35

15 | 18

15 | 18

15 | 18

15 | 18

### Allergen Information

Please advise our staff of any dietary requirements. As we do handle both nut and gluten products we are unable to guarantee that any of our dishes are 100% gluten or nut free.  
(gf) gluten free, (gf\*) can be made gluten free, (df) dairy free, (df\*) can be made dairy free, (nf) nut free, (nf\*) can be made nut free, (v) vegetarian, (ve) vegan, (ve\*) can be made vegan.

# Set Menu

Member | Non-member

Two Courses 55 | 66

Three Courses 65 | 78

### Toasted Three Mills Focaccia

with Cobram Estate olive oil and aged balsamic vinegar

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**Heirloom Beetroot** (gf, df\*, v, ve\*)  
goat cheese, pear, walnuts and pepita

**Calamari & Chorizo Salad** (gf, nf)  
haloumi, orange dressing

**Sticky Pork Bao** (nf)  
pickled carrot, cucumber and shallot

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### Queensland Barra

corn risotto, asparagus, parsley gremolata

**Free Range Chicken Maryland Roulade** (nf, gf)  
potato pave, glazed carrot, creamy chicken jus

**Riverina Lamb Rump** (gf, df)  
butterbean purée, braised chicory, pomegranate, salsa verde

**Chermoula Cauliflower** (gf, df, ve)  
cauli cous cous, carrot hommus, chimichurri, salted walnuts

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**Sticky Toffee Pudding** vanilla ice cream (nf)

**Crème Brûlée** shortbread (nf, gf\*)

**Lemon Tart** raspberries, whipped mascarpone (nf)

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## SIDES

**Fresh Green Salad** mustard dressing (nf, gf, df) 9 | 11

**Crispy Chips** rosemary sea salt 9 | 11

**Broccolini** slivered almonds (gf) 13 | 16

**Local Mushroom** sautéed with butter and thyme (nf) 11 | 13

A 10% surcharge applies on Sundays and public holidays