

## SIDES

Member | Non-member

<b>Crispy Chips</b> with rosemary, sea salt and aioli (V, DF)	7 / 8
<b>Miso Glazed Cabbage</b> with mixed nuts and seeds (V, VE, GF, DF)	8 / 10
<b>Steamed Seasonal Vegetables</b> with herb butter (V, GF)	8 / 10
<b>Tossed Salad Leaves</b> with balsamic and olive oil dressing (V, VE, GF, DF)	7 / 8
<b>Roasted Brussels Sprouts</b> with pomegranate and feta (V)	8 / 10

## DESSERTS

**Classic Crème Brûlée** (GFO, NF)  
Served with vanilla shortbread

**House-made Apple Pie** (NF)  
Served with vanilla ice cream

**Sticky Toffee Pudding** (NF)  
Served with warm butterscotch sauce and ice cream

**Warm Chocolate Fondant** (NF)  
Served with berries and ice cream

**Cheese Plate** (GFO)  
Please ask your waiter for our seasonal selection,  
served with crackers, quince and salted walnuts  
One cheese / Two cheeses +5 / Three cheeses +10

**YACHT**  
**CLUB**

DINING

# Set Menu

Member | Non-member

**Two Courses 59 | 69**

**Three Courses 69 | 79**

## ENTRÉE

### **Warm Beetroot, Pumpkin and Carrot Salad** (GF, DFO, V, VEO)

Served on a bed of Persian feta, herb pistou, toasted nuts and seeds

### **Mushroom Arancini** (V, NF)

Crispy golden risotto balls filled with seasonal mushrooms and melted mozzarella, served with garlic and herb aioli

### **Soup of the Day**

Served with toasted focaccia

Please check with one of our team members for today's fresh soup

### **Pork Bao** (NF)

Chinese five-spiced pork belly braised in soy, Shaoxing wine, garlic and ginger, tucked into two freshly steamed lotus leaf buns with crispy pickled vegetables and coriander

### **Fresh Oysters** (GF, DF, NF) (A)

Four hand-picked seasonal oysters from pristine Australian estuaries, served with fennel mignonette and lemon

### **House-made Duck Liver Parfait** (GFO, NF)

Served with fig chutney, cornichon, port wine gel and melba toast

## Allergen Information

If you have any dietary requirements or allergies, please speak to one of our friendly team members.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are made to accommodate members' and guests' dietary needs, we cannot guarantee that our food will be allergen-free.

**(GF)** gluten free, **(DF)** dairy free, **(NF)** nut free, **(V)** vegetarian, **(VE)** vegan, **(O)** optional

Seafood origin: **(A)** Australian, **(I)** Imported, **(M)** Mixed

A 10% surcharge applies on public holidays.

## MAIN

### **Canberra Shiraz Lamb Shank** (GF, NF)

Fall-off-the-bone Riverina lamb, creamy Parisienne purée, sautéed winter greens and marrow rich red wine sauce

### **Riverina Beef Cheek** (GF, NF)

Gently simmered overnight in red wine, thyme and winter aromatics, served with parsnip purée, glazed carrots, pearl onions and a rich sauce

### **Creamy French Mustard Chicken** (GF, NF)

Pan-roasted free-range chicken breast in a silky Dijon and wholegrain mustard cream sauce, served with buttery parsnip mash and garlic sautéed green beans

### **Riverina Black Pepper Eye Fillet Steak** (GF, NF)

Served with truffle mash, honey roasted carrots and brandy enriched creamy peppercorn sauce

Additional charge of +8 / +10

### **Crispy Humpty Doo Barramundi Fillet** (GF, NF) (A)

Premium saltwater barramundi grown on an Australian family-owned and operated farm, halfway between Darwin and Kakadu National Park. Served with potato rösti, rosemary cream, steamed broccolini and fresh dill oil

### **Butter Chicken** (NF)

Tender, tandoor roasted chicken pieces simmered in a velvety, tomato based makhani gravy. Famously mild, creamy and rich, served with basmati pulao rice, naan bread and papadum

### **Confit Duck Leg à l'Orange with Winter Roots** (GF, NF)

Succulent confit duck leg with crisp skin, served on creamy celeriac purée with duck fat roasted potatoes, seasonal root vegetables and an orange and star anise sauce

### **Creamy Garlic Prawn Spaghettini** (NF) (A)

Australian prawns tossed in a garlic and white wine flavoured cream sauce with fresh parsley, served with grated parmesan cheese

### **Roasted Local Blue Pumpkin & Sage Gnocchi** (V)

Pan-seared house-made potato gnocchi tossed with roasted blue pumpkin, burnt butter and crispy garden sage, served with toasted pine nuts, crumbled Danish feta and extra virgin olive oil