



SNACKS

- Antipasti** **\$187**
Sliced of aged Parma ham, coppa ham, chorizo sausage, duck terrine, brie cheese, marinated olives, sliced sour dough
- Irish Smoked Salmon** **\$105**
Smoky flavor with a moist, firm texture, served with horseradish cream and capers
- Chairman's Bar Cheese Platter** **\$226**
Selection of European cheese delivered weekly.
Please ask your server for the selection
- Smoked Sardines on Toast** **\$96**
With tomatoes, shallot, lemon and chili
- Breaded Mushroom**  **\$96**
Crispy fried with garlic herb breadcrumbs, served with tartar sauce
- Prawns in a Blanket** **\$97**
Tiger prawns, shrimp mousse, Thai basil, coriander and celery wrapped in spring roll skin, served with sweet chili dip
- Chicken Satays**  **\$100**
With peanut sauce
- Beef Satays**  **\$145**
With peanut sauce

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SNACKS

Gambas al Ajillo

\$98

Sautéed prawns with garlic, chili, lemon juice and paprika

Thai Lemon Grass Chicken Skewer

\$96

Minced chicken, breadcrumb, coriander, spring onions, ginger, Thai basil, fish sauce and soy sauce, served with sweet chili sauce

Mushroom Pate

\$108

Purée of sautéed mushrooms with black truffle paste, herbs and onions, served with toasted baguette

Crispy Fried Calamari

\$110

Marinated with garlic and dehydrated ground onion, served with lime aioli



SOUPS

Minestrone alla Genovese

\$65

Mixed vegetables, garlic, tomatoes, cannellini beans, pasta, parmesan cheese and pesto, served with garlic toast

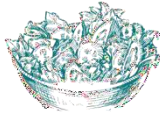
Wild Mushroom Velouté

\$65


Scented with port wine, garnished with black truffle butter crouton


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Can be prepared  Gluten Friendly  Vegetarian  Vegan  Contains Nuts




SALADS

Street Corn and Roasted Cauliflower Salad  **\$96**
Quinoa, avocado, sweet bell peppers, red onions, cilantro, garlic, cumin and feta cheese with lime and honey dressing

Mushroom and Tofu Salad   **\$96**
Brown rice, teriyaki tofu, deep fried breaded mushroom, cucumber, avocado, shredded carrots, spring onions, boiled egg and sesame with lemon vinaigrette

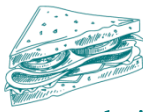
Grilled Prawns Salad **\$99**
Miso marinated prawns, red radishes, shredded carrots, cucumber, tomatoes, edamame, turnip sprouts and mixed green salad with soy-sesame dressing

Caesar Salad **\$94**
Romaine lettuce, herb croutons, crispy Parma ham, Parmesan cheese and caesar dressing

Add: Pan fried salmon **Add \$58**
Free range chicken breast **Add \$36**
Cajun spiced prawns 4 pieces **Add \$47**
Seared gremolata coated tuna loin **Add \$49**
Smoked salmon **Add \$59**
Fried Tofu glazed with teriyaki sauce  **Add \$30**

Bread Roll Basket (4 pieces) **\$42**

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SANDWICHES

All sandwiches are served with potato fries or sweet potato fries and pickles
(Gluten free bread add \$16)

Club Sandwich

\$115

Sliced smoked turkey, bacon, shredded lettuce, tomatoes, fried egg and mayonnaise on sour dough bread

Chairman's Bar Style French Dip Sandwich

\$139

Freshly grilled beef sirloin steak, light and crusty French roll dip with onions and porcini mushroom gravy, Topped with melted Gruyère cheese

Bulgogi Tofu Steak Sandwiches

\$113

Glazed Tofu with spiced roasted cauliflower and arugula on ciabatta loaf

Tuna Sandwich

\$114

Seared peppered tuna loin with roasted sweet bell peppers, arugula, Tarragon dressing and four grain bread



BURGERS

All burgers are served with potato fries or sweet potato fries

Classic Burger

Prime beef patty, tomatoes, lettuce, red onions and pickled cucumber and burger sauce on brioche bun

\$137

Change to plant-based patty  



Add: \$9

Club Burger

Prime beef patty, crispy onion rings, lettuce, tomatoes, mashed avocado and burger sauce on brioche bun

\$137

Change to plant-based patty  



Add: \$9

Extra fillings

Fried Egg / Bacon

Cheddar Cheese / Mozzarella Cheese

Add

\$14 / \$22

\$21 / \$33

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PASTAS

Pasta Selection: Spaghetti or Penne
Gluten Friendly Pasta also available at the same price

Carbonara **\$119**

Bacon, cream, white wine, egg yolk and Parmesan cheese

Orecchiette alla Positanese **\$138**

Italian pork sausage meat, cherry tomatoes, basil, garlic and tomato-burrata cheese sauce

Bolognaise **\$114**

Beef ragout with tomatoes, red wine and fresh herbs

OR

Plant Base Meat Bolognaise **\$128**



Cannelloni **\$115**

Baked and filled with smoked bell peppers, spinach, ricotta, parmesan and mozzarella cheese with tomato sauce



PIZZAS

Pizza Capricciosa **\$116**

Cooked ham, mushroom, artichoke hearts, black olives, oregano, tomato sauce, mozzarella cheese

Hawaiian Pizza **\$122**

Smoked ham, bacon, pineapple, mozzarella cheese, tomato sauce, oregano and olive oil

Margherita Pizza **\$105**

Mozzarella, tomatoes sauce and basil

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MAINS

Bone in Cowboy Ribeye Steak **\$812**

Served with potato fries, roasted vegetables, cowboy butter and gravy

Grilled Beef Ribeye Steak **\$238**

Served with roasted vegetables, potato fries, bearnaise sauce and gravy

Beef Wellington **\$289**

Prime beef fillet wrapped in layers of mushroom deluxe and chicken liver, with seasonal vegetables, potato mash and Périgueux sauce

Grilled Lamb Chops **\$258**

Marinated with herbs and garlic, served with Ratatouille, seasonal vegetables, Lyonnaise potato and gravy

Chicken Normandy **\$159**

Braised French yellow chicken legs in creamy apple cider and brandy sauce, served with mashed potatoes and green salad

Fish and Chips **\$159**

Battered orange roughy served with potato fries, crushed minted peas and tartar sauce

Salmon Fillet **\$176**

Marinated with mustard, lemon and honey, served with mashed potatoes, vine ripened cherry tomatoes, seasonal vegetables and honey-mustard sauce

Sole Meuniere **\$180**

Served with boiled potatoes, capers, croutons and lemon butter sauce

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MAINS

Lamb Shank Rogan Josh *

\$235

Traditional Indian lamb curry cooked with tomatoes and onions

Vegetables Curry *

\$108

Carrot, green beans, cauliflower, green peas, baby corn and potatoes cooked with Indian curry sauce

Saag Paneer *

\$147

Paneer cheese simmered in creamy spinach gravy cooked with ginger, garlic and Indian Spices

Salmon Tikka *

\$184

Chunks of Salmon marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita

Chicken Tikka *

\$126

Chicken thigh marinated with spices and yoghurt, roasted in a tandoori oven, served with Indian cabbage salad and mint raita

Butter Chicken *

\$148

Pieces of tender chicken thigh cooked in a rich butter and tomato sauce

Baked Eggplant with Halloumi Cheese

\$132

Plant base bolognaise sauce cooked with potatoes, cauliflower and tomatoes, Baked with Halloumi and parmesan cheese

*** Item served with a choice of biryani rice or jasmine rice
or naan bread**

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MAINS

Hainan Chicken Rice

\$133

Poached chicken, flavoured rice, chicken broth, cucumber, pickles, chilli sauce, sweet soy sauce and grated ginger

Thai Minced Chicken *

\$126

Thai style stir-fried with fish sauce, soy sauce, oyster sauce, Thai basil, chili and long beans

Shrimp and Chicken Fried Rice

\$93

Shrimps, marinated chicken cubes, onions, tomatoes, green pea, eggs and spring onions

Roasted Miso Cod Fillet

\$189

Marinated with ginger miso, served with seasonal vegetables, vine ripened tomatoes, mashed potatoes and pickled ginger mayo

Jing Du Style Pork Chop *

\$101

Marinated with garlic and five-spices powder, cooked onions, pineapple, Zhenjiang vinegar and tomato ketchup

Black Peppered Beef *

\$144

Émincé of prime beef sirloin marinated with Shaoxing wine, wok-fried with garlic, ginger and Peking long onions in Chinese style black pepper sauce

Sweet and Sour Chicken *

\$101

Crispy-fried chicken thigh cubes with pickled ginger, bell peppers, onions and pineapples in sweet and sour sauce

*** Item served with jasmine rice**

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SWEETS

| | |
|---|-------------|
| Cranachan | \$66 |
| Served layered in a glass with whisky cream, honey, oatmeal and raspberries | |
| Imperial Chocolate Tart | \$66 |
| 70% chocolate, hazelnut and berries | |
| Sticky Toffee Pudding with Muscovado Sugar | \$66 |
| Toffee sauce and Vanilla Ice Cream | |
| Greek Yoghurt Cheesecake | \$66 |
| Topped with mixed berries sauce | |
| Apple Crumble with Vanilla Ice Cream | \$62 |
| Ice Cream (3 scoops) | \$52 |
| Vanilla / Chocolate / Strawberry | |

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