



SNACKS

Antipasti

\$181

Sliced of aged Parma ham, coppa ham, chorizo sausage, duck terrine, brie cheese, marinated olives, sliced sour dough

Scottish Smoked Salmon

\$105

Tender and buttery fresh smoked salmon with horseradish cream and capers

Chairman's Bar Cheese Platter

\$219

Selection of European cheese delivered weekly.
Please ask your server for the selection

Grilled Octopus Lagareiro

\$105

Garlic confit, olive oil, baby potatoes, lemon and parsley

Aubergine Milanese

\$104

Shallow-fried with herbed breadcrumb and parmesan cheese, served with cherry tomato compote

Prawns in a Blanket

\$94

Tiger prawns, shrimp mousse, Thai basil, coriander, celery wrapped in spring roll skin, served with sweet chili dip

Chicken Satays

\$97

With peanut sauce

Beef Satays

\$140

With peanut sauce

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Can be prepared  Gluten Friendly  Vegetarian  Vegan  Contains Nuts



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Gambas al Ajillo

\$95

Sautéed prawns with garlic, chili, lemon juice and paprika

Tuna Escabeche

\$95

Seared tuna loin coated with parsley and lemon zest, served with escabeche cooked with red pepper, onions, carrots, kalamata olive, white wine and sherry vinegar

Vegetable Pate

\$69

Purée of roasted aubergine, carrot, red bell peppers, garlic, chickpeas, caper and sun-dried tomatoes, served with sourdough bread

Crispy Fried Squids

\$106

With pepper salt and hot chili



SOUPS

Vietnamese Seafood Soup

\$72

Prawn, squid, clam, mussel and seabass with lemon grass shrimp broth and coconut milk

Wild Mushroom Velouté

\$63

Scented with port wine, garnished with black truffle butter crouton

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SALADS

Quinoa and Beetroot Salad

\$93

Honey glazed beetroot, avocado, cucumbers, cherry tomatoes, soft boiled eggs, arugula, spinach and quinoa with mint yoghurt dressing

Brown Rice Salad

\$93

Brown rice with coriander, dill, cherry tomatoes, cucumber, avocado, pumpkin, red onions, kalamata olives, grilled halloumi cheese and arugula salad with honey mustard dressing

Pomelo Salad

\$98

Sweet pomelo, served with prawns, peanuts, fried shallot and mesclun greens salad with spicy Thai tamarind dressing

Caesar Salad

\$91

Romaine lettuce, herb croutons, crispy bacon, Parmesan cheese and Caesar dressing

Add: Pan fried salmon

Add \$56

Free range chicken breast

Add \$34

Cajun prawns (4 pieces)

Add \$45

Seared Gremolata coated tuna loin

Add \$47

Bread Roll Basket (4 pieces)

\$40

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SANDWICHES

All sandwiches are served with potato fries or sweet potato fries and pickles
(Gluten free bread add \$15)

Club Sandwich

\$111

Sliced smoked turkey, bacon, shredded lettuce, tomatoes, fried egg and mayonnaise

Beef Steak and Provolone Cheese Sandwich

\$114

Dijon mustard and balsamic vinegar marinated beef sirloin steak with caramelized onion, rocket leaves, Provolone cheese, Dijon-mayonnaise and crispy Ciabatta

Mushroom Melts

\$110

Grilled portobello mushroom and onions, spinach leaves, balsamic vinegar, fried egg, Gruyère and Emmental cheese on a crusty Ciabatta

Chicken Sandwich

\$111

Grilled marinated chicken breast, bacon, mashed avocado, tomatoes, red onions, lettuce and whole grain mustard aioli on brioche bun



BURGERS

All burgers are served with potato fries or sweet potato fries

Classic Burger

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

\$133

Change to plant-based patty  



Add: \$8

Club Burger

Prime beef patty, crispy onion rings, lettuce, tomatoes, mashed avocado and Louisiana Remoulade on brioche bun

\$133

Change to plant-based patty  



Add: \$8

Extra fillings

Fried Egg / Bacon

Add

\$13 / \$21

Cheddar Cheese / Mozzarella Cheese

\$20 / \$32

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PASTAS

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

Carbonara **\$115**

Bacon, cream, egg yolk and Parmesan cheese

Pasta Vongole **\$138**

Clam, garlic, white wine, olive oil and a touch of chili

Bolognese **\$110**

Beef ragout with tomatoes, red wine and fresh herbs

OR

Plant Base Meat Bolognaise **\$124**



甘薯葉
Batata Greens

Lentil and Mushroom Bolognese **\$115**

Braised lentils and mushrooms with tomatoes, vegetables and herbs



PIZZAS

Pizza Capricciosa **\$112**

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

Pizza Vegetarian **\$101**

Aubergine, courgette, sweet bell peppers, red onions basil, tomato sauce, mozzarella cheese

Margherita **\$101**

Mozzarella, tomatoes and basil

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MAINS

Bone in Cowboy Ribeye Steak

\$788

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

Grilled Prime Beef Sirloin Steak

\$245

Served with potato fries, crispy onion rings and seasonal vegetables

Beef Wellington

\$280

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

Braised Lamb Shank

\$198

Guinness, red wine, port wine, swede, carrot, celery, shallot, garlic, thyme and lamb stock

Poached Chicken with Morels

\$159

French yellow chicken breast roulade with morel mushroom cream sauce, served with seasonal vegetables and wild rice pilaf

Fish and Chips

\$154

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

Roasted Salmon Fillet

\$168

Roasted and basted with maple butter, served with a creamy whisky grain mustard sauce, potato mash and seasonal vegetables

Sole Meuniere

\$174

Served with boiled potatoes, croutons and lemon butter sauce

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MAINS

Lamb Vindaloo *

\$142

Spicy lamb curry cooked with shallots, garlic, chilis and Indian spices

Dal Makhani *

\$94

Slow cooked black dal, red kidney beans, chickpeas with garlic, tomato, butter and garam masala in a rich creamy sauce

Saag Paneer *

\$122

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

Salmon Tikka *

\$178

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

Chicken Tikka *

\$122

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

Butter Chicken *

\$143

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

Vegetarian Shepherd's Pie

\$139

Parsnips, onions, celery, carrots, mushrooms, green peas and white beans cooked with herbs, garlic and white wine, topped with potato mash

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

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MAINS

Hainan Chicken Rice

\$129

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

Thai Minced Chicken *

\$122

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

Wok-fried Chilean Sea Bass Fillet *

\$168

Broccoli, carrots, yellow chives, ginger, garlic, shallots and oyster sauce

Seafood Fried Rice

\$98

Crab meat, shrimps, Yunnan ham, asparagus and egg white

Pan-roasted Halibut Fillet

\$129

Garnished with shrimp, squid, boiled potatoes and vegetables in seafood laksa sauce

Black Peppered Beef *

\$119

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 Pork *

\$98

Crispy-fried pork cubes with bell peppers, onions and pineapples in sweet and sour sauce and grated ginger

*** Item served with jasmine rice**

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SWEETS

Glazed Amalfi Lemon Tart	\$65
With Sour Cream	
Cherry Clafoutis	\$65
Sweet and sour cherries, egg, vanilla	
Mint Chocolate Pie	\$65
Cream cheese, chocolate chips and peppermint	
Strawberry Gateau	\$65
Mousse, compote and fresh strawberry	
Apple Crumble with Vanilla Ice Cream	\$60
Ice Cream (3 scoops)	\$50
Vanilla / Chocolate / Strawberry	

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