

the Restaurant

Mains

FOD	32
Club house fish and chips Crisp battered wild caught barramundi and chips w homemade tartare sauce (V)	25
Twice cooked boneless duck leg confit w aromatic spices on polenta torte and caramelized orange and cumquat pickle (G)	32
Corn fed chicken Marsala w medallions of tender free-range chicken breast sautéed with fresh Swiss mushrooms and Marsala wine (G)	28
Spring lamb loin Pan-fried spring lamb saddle on sautéed apple and red cabbage with a mint and parsley gremolata (G) (D)	32
Beef loin tournedos with wild mushroom crust, two kinds of potato and jus lie (G)	25
Baked polenta, sweet potato, eggplant and artichoke torte w a spiced tomato coulis and marinated Persian fetta (G) (V)	27
Seafood Ragout Cajun spiced ragout with local ingredients served with rice timbale (G)	29
Sides	
“the restaurant’ signature salad” Wild rocket leaves, fetta cheese, roasted capsicum, cherry tomato, avocado, pine nuts & balsamic vinegar	9
Fresh garden Salad	
Pan fried Button mushrooms	8
Sautéed greens w toasted almonds	8
Crispy chips w aioli	8