



# FLAVOURS

*from around the world*

## ENTREE

### *Crispy crab cake*

with calamansi aioli, pickled radish and coconut rice tuille (gf)

### *Crepe aux escargot*

snails braised in rich mornay sauce with mushrooms, herbs and garden peas (gf)

### *Burrata with toasted hazelnuts*

zucchini and grilled radicchio, Italian white anchovy and extra virgin olive oil (gf, vo)

## MAIN

### *100 day grain fed Queensland rump steak 200g*

shoestring fries, house salad or seasonal vegetables, mushroom or peppercorn sauce (gf)

### *Cajun spiced New Orleans grilled salmon*

saute prawns, red beans and rice, deep fried potato beignet, honey butter sauce

### *Pan fried spaetzle with mushrooms*

caramelised onion and tomatoes, vegetable medley, melted cheese and toasted almonds (vego)

## DESSERT

### *White chocolate creme brulee*

with strawberry and oat crumble

### *Limoncello "Tiramisu"*

lemon mascarpone cream, sponge fingers, lemon zest dusting (gf)

### *English Cheddar and Red Leicester cheese*

Branston pickle and crackers (gfo)

**\$42 FOR 2 COURSES OR \$52 FOR 3 COURSES**

Available for Lunch in Club Dining.

***Thank you for dining at the Club.***

