














INSTAGRAM



WECHAT

ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
SYDNEY ROCK OYSTERS 		
- Natural with Mignonette Sauce	4.5	5.0
- Variations: Kilpatrick Mornay Yuzu Caviar Watermelon Granita	5.5	6.0
- Oyster Sampler (1 dozen; 3 of each variation)	60.0	63.0
GARLIC SCHIACCIATA 	6.5	7.0
Add Mozzarella Cheese	2.5	3.0
YAMBA PRAWNS	28.5	30.0
Confit Garlic Beurre Monté, Roasted Lemon, Chilli Oil		
NEW ZEALAND MUSSELS 	18.0	19.0
Avruga Beurre Blanc, Bottarga, Onion Sprouts <i>Great with Garlic Schiacciata!</i>		
CRISPY FRIED SALT & PEPPER SQUID	18.0	19.0
Charred Lemon, Chilli Salt, Aioli		
KOREAN-STYLE FRIED CHICKEN	18.0	19.0
Korean Glaze, Cashew Nuts, Japanese Mayo		
CAESAR SALAD	15.0	16.0
Cos Lettuce, Croutons, Bacon, Egg, Caesar Dressing, Parmesan Cheese <i>Great with Cajun Chicken or Grilled Prawns</i>		
ROASTED CAULIFLOWER SALAD  	17.0	18.0
Harissa Yoghurt, Frisée, Golden Raisin, Sesame Dressing		
PAN-SEARED SCALLOPS 	26.0	27.5
Pea Puree, French Peas, Chimichurri Butter Emulsion, Citrus Segments		
YUZU GLAZED KINGFISH CUTLET 	19.0	20.0
<i>CLUBS NSW 2022 PERFECT PLATE STATE AWARD WINNER</i> Pickled Daikon, Rosé-Infused Watermelon Pearls, Konbu Butter Emulsion Add Extra Cutlet	9.5	10.0
ROASTED PUMPKIN SALAD  	19.0	20.0
Spiced Hommus, Quinoa, Cashew Nuts, Honey-Mustard Dressing		
MIXED GREEN SALAD  	11.5	12.0
Mixed Seasonal Greens, Cucumber, Carrots, Fennel, Tomato, Onion, Herbed Vinaigrette		
FRIES 	11.0	11.5
Choice of Aioli, Tomato or BBQ Sauce		
SWEET POTATO WEDGES 	15.0	16.0
Sour Cream & Sweet Chilli Sauce		

EXTRAS 

POMME PUREE	5.0	5.5
GRILLED CAJUN CHICKEN	6.0	6.5
ROASTED SEASONAL VEGETABLES	7.0	7.5
GRILLED PRAWNS (4)	7.0	7.5



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STEAKS

SERVED WITH FRIES & MIXED SALAD.
YOUR CHOICE OF GRAVY, RED WINE JUS, OR PEPPERCORN SAUCE.

250G SIRLOIN

Pasture Fed, Gippsland Angus

MEMBERS VISITORS
28.5 30.0

250G WAGYU RUMP

Marble Score 5+

35.0 37.0

300G SCOTCH FILLET

Pasture Fed, Black Angus

44.0 46.5

500G T-BONE

Pasture Fed, Darling Downs

46.5 49.0

600G-700G RIB EYE

Pasture Fed, Black Angus

65.0 68.0

PREMIUM SAUCES

Truffle-Mushroom • Bordelaise (Bone Marrow) • Café de Paris Butter • Diane

3.0 3.5

MAINS

WAGYU KATSU SANDO *SERVED MEDIUM RARE*

Crumbed Wagyu Steak, Brioche, Fries, Tonkatsu Mayo

MEMBERS VISITORS
34.0 36.0

PORK KATSU SANDO

Pork Cutlet, Purple Cabbage Slaw, Brioche, Fries, Tonkatsu Mayo

25.0 26.0

2-DAY DRY AGED DUCK BREAST

Crispy Skin Duck Breast, Miso Glaze, Seared Cos Hearts, Roasted Garlic, Burnt Orange, Red Currant Agrodolce

35.0 37.0

SQUID INK PASTA

Prawns, X.O. Butter Emulsion, Gremolata, Chilli Threads

26.5 28.0

PAN-SEARED JOHN DORY 

Celeriac Puree, Leeks, Roasted Cocktail Potato, Saffron Infused Tapioca Pearls, Capers Cream Sauce

40.0 42.0

PISTACHIO-CRUSTED LAMB BACKSTRAP

Caramelised Heirloom Carrots, Cottage Cheese, Lamb Jus

37.0 39.0

SAFFRON RISOTTO  

Saffron Risotto, Roasted Asparagus, Steamed Dutch Carrots, French Peas, Parmesan Cheese
Great with Grilled Prawns!

23.5 25.0

CASARECCE ALLA VODKA

Vodka & Tomato-Cream Sauce, Chilli, Basil, Shaved Parmesan Cheese
Great with Cajun Chicken or Grilled Prawns!

23.0 24.0

200G BEEF FILET MIGNON

Grain Fed, Darling Downs
Sweet Potato Pave, Peruvian Red Pepper Drops, French Peas, Bone Marrow Jus

45.0 47.5

HERBED SOUS VIDE CHICKEN BREAST 

Almond-Truffle Duxelle, Corn Gazpacho, Caramelised Cipollini Onion

27.0 28.5

GRILLED SALMON 

Tomato Fondue, Black Wild Rice, Yellow Squash, French Peas, Parsley Velouté

32.0 34.0

SNAPPER ALLA MEUNIÈRE

800-900G Grilled Whole Snapper, Capers Berries, Meunière Sauce, Grilled Lemon
Limited Quantities Available

55.0 58.0



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WECHAT

CLASSICS

BANGERS & MASH

Cumberland Pork Sausage, Mashed Potato, Caramelised Onion, Green Peas, Gravy

MEMBERS VISITORS

22.0 23.0

CHICKEN SCHNITZEL

Fries, Mixed Salad, Gravy

21.0 22.0

CHICKEN PARMIGIANA

Ham, Napoli Sauce, Mozzarella Cheese, Fries, Mixed Salad, Gravy

24.0 25.0

HOUSE-MADE FISH & CHIPS

Battered Hoki Fish, Fries, Mixed Salad, Aioli

24.0 25.0

SPAGHETTI MEATBALLS

Pork & Veal Meatballs, Napoli Sauce, Parmesan Cheese, Gremolata

22.0 23.0

BACON & CHEESE BURGER

Angus Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Fries Aioli

21.0 22.0

Extra Patty & Cheese

5.0 5.5

SMOKEY BBQ PULLED PORK BURGER

Brioche Buns, Slaw, Fries, Aioli

20.0 21.0

SEAFOOD BASKET

Battered Hoki Fillets, Salt & Pepper Squid, Tempura Prawns, Fries, Charred Lemon, and House-made Tartare Sauce

30.0 32.0

DESSERTS

CRÈME BRÛLÉE 

MEMBERS VISITORS

12.0 13.0

STRAWBERRY / MANGO SORBET 

3.0 3.5

SALTED CARAMEL / PISTACHIO / VANILLA BEAN GELATO

4.0 4.5

LEMON MERINGUE TART

Lemon Custard, Italian Meringue, Lime Zest

13.0 14.0

FRUIT SALAD

Mix of Fresh Seasonal Fruits, Sugar Syrup

13.0 14.0

Add Gelato

4.0 4.5

BANANA SPLIT

Caramelised Banana, Vanilla Bean Gelato, Whipped Cream, Salted Caramel Sauce, Maraschino Cherries

16.0 17.0

SUNDAEVanilla Bean Gelato, Whipped Cream, Hundreds & Thousands
Choice of Chocolate, Caramel or Strawberry Sauce

14.0 15.0

PRE-ORDER SELECTION

ANGUS TOMAHAWK STEAK | SEAFOOD PLATTER | RACK OF LAMB | CAVIAR

Prices to be confirmed upon ordering with 48-hour notice