



TO SHARE

	MP	NMP
Warm House-Made Bread & Seasonal Dip	12.6	14
Marinated Italian Cerignola Olives (GF)	8.1	9
Mediterranean Vegetable Mezze Selection	20.7	23
Charcuterie Board Smoked & cured meats, chutney	29.7	33

ENTRÉE

Seafood Chowder (A) Hot smoked salmon, cheddar & chive potato scone	21.6	24
Salt & Pepper Calamari (I) Garlic aioli, rocket, lemon	22.5	25
Blue Swimmer Crab Cakes (A) <i>Fennel & orange salad, lemon-dill crème fraîche, yuzu pearls</i>	21.6	24
Beef Carpaccio (GF) <i>Mustard fruits, parmesan wafer, rocket, capers, black garlic dressing</i>	22.5	25
Smoked Duck Breast (GF) <i>Chestnut & apple salad, candied walnuts, honey mustard vinaigrette</i>	23.4	26
Pumpkin Arancini (GF) <i>Roasted artichoke, cypriot halloumi, native bush tomato chutney</i>	18.9	21

Seafood Origin Key

- (A) = Australian Seafood
- (I) = Imported Seafood
- (M) = Mixed Origin Seafood



MAINS

	MP	NMP
Caesar Salad (GFO) Lettuce, bacon, parmesan, egg, croutons, Caesar dressing Add Grilled Chicken \$4.00 Add Hot Smoked Salmon (A) \$6.00	19.8	22
Warm Moroccan Pumpkin Salad (V) Beetroot falafel, avocado, vegan fetta, puffed vegetable crisps	27.9	31
Slow Cooked Beef Cheek Bourguignon Butter mash, burgundy jus	34.2	38
Market Fish With Garden Salad Please ask one of our friendly servers for today's Fish of the Day.	34.2	38
Whole Roast Spatchcock Chicken Pickled shallots, mushroom sauce	42.3	47
Slow Cooked Roast Lamb Agave carrot puree, rosemary jus	41.4	46
Potato Gnocchi (VE) Spinach, mushroom, pesto, & truffle pangritata	21.6	24
Mediterranean Vegetable Flan (VE) Cherry tomato fondue, stuffed vine leaves, broccolini	30.6	34
Porterhouse 300g (GF) Guinness onion confit, peppercorn sauce Additional Sauce (GF) \$4.00 Pepper Mushroom Red wine jus Chimichurri Sauce Bearnaise	43.2	48

Members enjoy 10% off all menu items. Simply scan your Member QR Code.
A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.
Credit card transaction fees apply.



SIDES

	MP	NMP
Chips (GFO) Garlic aioli	10.8	12
Ritz Fries Truffle oil, gruyere cheese, mayonnaise	14.4	16
Steamed Greens (GFO) Olive oil, fried shallots	12.6	14
Garden Salad (GF) House dressing	12.6	14
Roasted New Potatoes Lemon crème fraîche	12.6	14

DESSERTS

Chocolate Brownie Seasonal berries, raspberry sorbet	14.4	16
Medjool Sticky Date Pudding Butterscotch sauce, ice cream	14.4	16
Green Apple Crumble Calvados anglaise, vanilla ice cream	14.4	16
Lemon Myrtle Pannacotta Poached winter fruits, meringue shards	14.4	16

Dietary Key

- V – Vegan
- VE – Vegetarian
- GF – Gluten Friendly
- GFO – Gluten Friendly Option Available

Please inform your server of any food allergies or dietary requirements before ordering.

While Sandhurst Club takes every precaution to accommodate dietary requirements, our kitchen handles common allergens. As a result, we cannot guarantee that any menu item is completely free from traces of allergens.

