



THE NORTHERN CLUB

ENTRÉE

Bread & Dips <i>selection of bread & house made dips</i>	15
Oysters ^{GF DF} 1/2 doz 1 doz <i>natural or battered, chardonnay mignonette</i>	17 30
Vietnamese Prawn Summer Rolls <i>nam jin, lemon</i>	15
Crispy Squid <i>lemon aioli</i>	17
Acorn-Fed Pulled Pork Empanada <i>capsicum & confit garlic sauce</i>	17.5
Tomato Bruschetta <i>buffalo mozzarella, basil, artichoke, pepper</i>	16.5
Coconut Chicken Soup	16.5

SIDES

Steak Fries ^{GF DF} <i>roasted garlic aioli</i>	7.5
Baby Cos Lettuce <i>creamy dill dressing, toasted seeds</i>	7.5
Broccolini & Beans ^{GF DF} <i>honey & almonds</i>	7.5
Polenta Fries <i>truffle oil, parmesan</i>	7.5
Stuffed Courgette Flowers <i>lemon stracciatella, macadamia nuts</i>	9.5
Heirloom Tomato Salad <i>olive crumb, stracciatella, parmesan</i>	9.5

MAIN

Moroccan Braised Free-Range Chicken Breast <i>Israeli couscous, witloof & orange salad</i>	28
Lamb Loin <i>rosemary potato fondant, black garlic, beetroot, spiced hazelnuts</i>	38
Seared Eye Fillet <i>grilled baby carrot, kumara & apple terrine, glazed blackberries</i>	38.5
Beer Battered Snapper <i>chunky fries, house tartare, grilled lemon</i>	26.5
Chickpea & Lentil Dahl <i>cauliflower, flat bread</i>	26.5
Pan-Fried Fish of the Day <i>carrot & orange purée, quinoa, orange, radicchio & witloof salad</i>	37.5

DESSERT

Sweetcorn Panna Cotta <i>polenta crumble, caramel popcorn, crunchy corn kernels, brown butter ice cream</i>	15
Ruby Chocolate Mousse <i>black currant cremeux, crème de cassis gel, yogurt foam, pistachio shortbread</i>	
Blueberry Roulade <i>custard, oat crumble, vanilla ice cream</i>	
Coffee & Chocolate Parfait <i>crunchy cocoa nib crumb, coffee cream, salted caramel</i>	
Coconut Mousse ^{VEGAN} <i>mango jelly, raspberry sorbet, coconut pearls</i>	
Cheese one 16.5 two 26.5 three 42.5	