



THE NORTHERN CLUB

ENTRÉE

Oysters	GF, DF	1/2 doz	17
		1 doz	30
<i>natural, chardonnay mignonette</i>			
Ika Mata	GF, DF		17.5
<i>tuna, chilli, coconut, coriander salad</i>			
Crispy Squid	GF		17
<i>lemon aioli</i>			
Marmite Caviar			17.5
<i>avocado, parmesan cream, semi-dried tomato, sourdough</i>			
Asian Spice Pork Belly	DF		17.5
<i>caramel sauce, herb salad</i>			
Serrano Ham Two-Ways	GF		17.5
<i>rock melon, feta cream, honey espuma, dukkah, olive oil caviar</i>			

SIDE

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

MAIN

Moroccan Braised Free-Range Chicken Breast	DF	28
<i>Israeli couscous, witloof & orange salad</i>		
Thyme Lamb Loin	GF	38
<i>rosemary potato fondant, black garlic, beet smear, spiced hazelnuts</i>		
Seared Eye Fillet	GF	38.5
<i>grilled baby carrots, kumara & apple terrine, glazed blackberries</i>		
Beer Battered Snapper	DF	26.5
<i>chunky fries, house tartare, grilled lemon</i>		
Quinoa Eggplant	GF, DF	24
<i>citrus tahini, black garlic, parsley</i>		
Pan-Fried Fish of the Day		37.5
<i>carrot & orange purée, pistachio crumb, fennel & potato salad</i>		

DESSERT

Sweetcorn Panna Cotta		15	
<i>polenta crumble, caramel popcorn, crunchy corn kernels, brown butter ice cream</i>			
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