



THE NORTHERN CLUB

ENTRÉE		MAIN	
Bread & Dips	15	Pan-Fried Fish of the Day ^{GF}	33.5
<i>selection of bread & house made dips</i>		<i>baby fennel, crayfish sauce, shallot</i>	
Bluff Oysters ^{GF DF}	19.5	Lamb Loin ^{GF}	32.5
1/2 doz		<i>saffron & thyme potato, minted pea, black garlic gel</i>	
1 doz	39.5		
<i>natural or battered, chardonnay mignonette</i>			
Duck Pancakes ^{DF}	14.5	300g Hand Picked Scotch Fillet	36
<i>house made hoisin, dukkha, chipotle slaw</i>		<i>smashed kumara, truffle, chipotle & horseradish béarnaise</i>	
Chilli & Garlic King Prawns ^{GF DF}	19.5	Beer Battered Snapper	26.5
<i>Asian herb salad</i>		<i>chunky fries, house tartare, grilled lemon</i>	
Salt & Pepper Squid	16.5	Seared Venison ^{GF}	38.5
<i>salsa verde aioli</i>		<i>wild mushrooms, celeriac purée, vodka grapes & cherries</i>	
Crispy Chicken	12.5	Big Glory Bay Salmon ^{GF}	32.5
<i>sumac tzaziki</i>		<i>cauliflower, jalapeno salsa</i>	
Sesame Tuna ^{GF DF}	19		
<i>avocado purée, tomato & red onion salsa</i>			
SIDES		DESSERT	
	7.5		15
Steak Fries ^{GF DF}		Spiced Rice Pudding ^{GF, DF, VEGAN}	
<i>roasted garlic aioli</i>		<i>rum infused golden raisins, orange crisp, coconut sorbet</i>	
Chunky Greek Salad ^{GF}		Dark Chocolate Fondant	
		<i>double fermented chocolate, milo, roasted banana, malt ice cream</i>	
Waffle Fries		Pumpkin Bavarois ^{GF}	
<i>crayfish mayo</i>		<i>mascarpone mousse, maple ice cream, pumpkin chip</i>	
Baby Spinach & Kale Salad ^{GF}		Yoghurt Mousse ^{GF}	
<i>goddess dressing</i>		<i>poached rhubarb, rhubarb & lime gel, strawberry foam, vanilla meringue</i>	
Sautéed Brussel Sprouts & Bacon ^{GF & CAN BE MADE VEGAN}		Earl Grey Creme Brûlée ^{GF}	
		<i>dehydrated chocolate mousse, Jivara chocolate cremeux, peach jelly</i>	
Roast Pumpkin ^{GF DF}		Cheese	
<i>maple syrup, almonds</i>		one 16.5	two 26.5
			three 42.5