



THE NORTHERN CLUB

ENTRÉE

Oysters ^{GF,DF} subject to availability
natural, chardonnay mignonette

Duo of Duck Breast ^{GF} 19.5
puffed quinoa, goat's cheese mousse

Housemade Gnocchi ^{CAN BE VEGAN} 15.5
forest mushrooms, pine nuts, sage, blue cheese

Smoked Maple Salmon ^{GF} 17.5
avocado, cucumber, dill, yuzu pearls

Poached Crayfish Tail 25
seafood chowder

Venison Tartare ^{GF} 18.5
roast bone marrow, smoked egg yolk

SIDES 7.5

Steak Fries ^{GF,DF}
roasted garlic aioli

Chunky Greek Salad ^{GF}

Waffle Fries
crayfish mayo

Baby Spinach & Kale Salad ^{GF}
green goddess dressing

Sautéed Brussel Sprouts & Bacon ^{GF & CAN BE VEGAN}

Roast Pumpkin ^{GF,DF}
maple syrup, almonds

Roasted Garlic & Parmesan Mash

MAIN

Pan Fried Fish of the Day ^{GF} 37.5
baby fennel, crayfish sauce, shallots

Lamb Loin ^{GF} 38
minted pea, saffron & thyme potato, black garlic gel

Crispy Skin Pork Belly ^{GF} 29.5
cauliflower, apple textures

Beer Battered Snapper ^{DF} 26.5
chunky chips, tartare sauce, grilled lemon

Seared Eye Fillet ^{GF} 38.5
blue cheese & truffle grits, kumara purée

Pistachio Stuffed Chicken Leg 28.5
pumpkin purée, pearl barley, beets

DESSERT 15

Spiced Rice Pudding ^{GF,DF,VEGAN}
rum infused golden raisins, orange crisp, coconut sorbet

Dark Chocolate Fondant
double fermented chocolate, milo, roasted banana, malt ice cream

Pumpkin Bavaois ^{GF}
mascarpone mousse, maple ice cream, pumpkin chip

Yoghurt Mousse ^{GF}
poached rhubarb, rhubarb & lime gel, strawberry foam, vanilla meringue

Earl Grey Creme Brûlée ^{GF}
dehydrated chocolate mousse, Jivara chocolate cremeux, peach jelly

Cheese
one 16.5 two 26.5 three 42.5

MEMBERS' DINING ROOM DINNER MENU