



# THE NORTHERN CLUB

## ENTRÉE

Oysters <sup>GF, DF</sup> subject to availability  
*natural, chardonnay mignonette*

Crab & Scallop Lasagne 22.5  
*chive beurre blanc*

Housemade Gnocchi <sup>CAN BE VEGAN</sup> 15.5  
*forest mushrooms, pine nuts, sage, blue cheese*

Pan Fried Kidneys <sup>GF</sup> 17.5  
*garlic potato, thyme jus*

Seared Scallops <sup>DF</sup> 22  
*roast cauliflower & sumac purée, pork chicharrón*

Asian Style Duck Breast <sup>DF</sup> 18.5  
*duck spring roll, hoisin*

SIDES 7.5

Steak Fries <sup>GF DF</sup>  
*roasted garlic aioli*

Chunky Greek Salad <sup>GF</sup>

Waffle Fries  
*crayfish mayo*

Baby Spinach & Kale Salad <sup>GF</sup>  
*green goddess dressing*

Sautéed Brussel Sprouts & Bacon <sup>GF & CAN BE VEGAN</sup>

Roast Pumpkin <sup>GF DF</sup>  
*maple syrup, almonds*

Roasted Garlic & Parmesan Mash

## MAIN

Oxtail Cannelloni 17.5  
*wild mushroom, parmesan cream*

Pan Fried Fish of the Day <sup>GF</sup> 37.5  
*baby fennel, yams, crayfish sauce, shallots*

Seared Eye Fillet <sup>GF</sup> 38.5  
*blue cheese & truffle grits, kumara purée*

Crispy Skin Pork Belly <sup>GF</sup> 29.5  
*cauliflower & apple textures*

Beer Battered Snapper <sup>DF</sup> 26.5  
*chunky chips, tartare sauce, grilled lemon*

Slow Braised Lamb Shank <sup>GF</sup> 27.5  
*roasted root vegetables, madeira jus*

DESSERT 15

Spiced Rice Pudding <sup>GF, DF, VEGAN</sup>  
*rum-infused golden raisins, orange crisp, coconut sorbet*

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

Pumpkin Bavaois <sup>GF</sup>  
*mascarpone mousse, maple ice cream, pumpkin chip*

Yoghurt Mousse <sup>GF</sup>  
*poached rhubarb, rhubarb & lime gel, strawberry foam*

Earl Grey Creme Brûlée <sup>GF</sup>  
*dehydrated chocolate mousse, Jivara chocolate cremeux, peach jelly*

Cheese  
one 16.5                      two 26.5                      three 42.5