



THE NORTHERN CLUB

ENTRÉE

Oysters	SUBJECT TO AVAILABILITY	
½ doz natural GF, DF		17
1 doz natural GF, DF		30
½ doz battered DF		18
1 doz battered DF		32
Lamb Kidneys GF		17.5
garlic potato, thyme jus		
Kingfish Ceviche GF, DF		18.5
papaya chutney, coconut gel		
Goats Cheese Panacotta GF		17.5
beetroot water, carrot & asparagus, caviaroli		
Salmon Tartare GF		18.5
wasabi & avocado, apple & fennel salad		
Whitebait Fritter GF		29.5
saffron aioli, lemon		
Caesar Salad		21
baby cos, anchovies, poached egg, parmesan, pancetta		
add smoked chicken		4
Pork Belly GF, DF		21.5
tonka & apple gel, red miso, chicharrón		

SIDES

Steak Fries GF, DF		7.5
roasted garlic aioli		
Waffle Fries DF		7.5
crayfish mayonnaise		
Goddess Salad GF		8.5
Charred Cauliflower Salad GF		8
apple, almond, preserved lemon dressing		
Sautéed Asparagus & Green Beans GF		7.5
almond butter		
Baby Beets, spinach, hazelnuts, goat cheese salad GF		8
valencia orange sherry vinaigrette		

MAIN

Lamb Rack		34
labneh, potato gnocchi, mint gel, black garlic crisp		
Smoked Eye Fillet GF		39.5
green onion soubise, marrow emulsion, sugar snaps		
Table 8 Eye Fillet		39.5
Beer Battered Snapper		27.5
chunky fries, gribiche, lemon		
Duck Breast GF		35
beetroot, glazed plums, carrot, confit shallot		
Pan fried Market Fish GF		37.5
pickled mushrooms, baby carrots		
asparagus, yuzu sauce		
Cauliflower Tabbouleh GF		25
polenta cake, baby carrot, mint gel, sumac labneh		
Whitebait Fritter GF		42
saffron aioli, lemon		
DESSERT		16
Caramel Ganache GF		
tonka cremeux, espresso gel, cinnamon aero sponge		
Dark Chocolate Delice		
cherry compote, hazelnut sponge, brandy snap		
Mascarpone Panna Cotta GF		
crispy ruby mousse, rosé jelly, strawberry salsa		
Yuzu Sorbet GF, DF, V		
fresh watermelon, raspberry jelly, golden kiwi, yuzushu		
compressed mango		
Cheese		
one 16.5	two 26.5	three 42.5