



THE NORTHERN CLUB

CLUB FAVOURITES

Oysters SUBJECT TO AVAILABILITY	
½ doz natural GF, DF, NF	18.5
1 doz natural GF, DF, NF	30
½ doz battered DF, N	19.5
1 doz battered DF, NF	32.5
Tomato & Capsicum Soup GF*, DF, NF, VG, V	10.5
Pan Fried Market Fish DF, NF	38.5
tiger prawn, spring greens, chive oil coconut & kaffir lime	
Beer Battered Fish NF, DF, GF*	28
chips, tartare, lemon	
Whitebait Fritter GF, NF	29.5
grilled lemon, citrus aioli	
Seared Eye Fillet GF, NF	39.5
forest mushrooms, foie gras, marsala sauce	
Chargrilled Sirloin GF, NF	29.5
lyonnaise potato, shallots, bacon, mustard sauce	

MAIN

Moroccan Baby Carrots GF, DF, NF, VG, V	20.5
purple kumara, pomegranate, crispy leek lime yoghurt drizzle	
Miso Glazed Cauliflower Steak GF, DF, NF*, VG, V	26
kumara purée, crispy kale, almond & amaranth	
Big Glory Bay Salmon Wellington NF	32.5
citrus beurre blanc, steamed asparagus	
Dukkah Spiced Lamb Rack DF	32
freekeh, chimichurri, labneh	
Sous Vide Pork Loin DF, NF, GF	32
wild rice salad, sriracha sauce	
Duck Breast NF	32.5
burnt eggplant yoghurt, tabouli, blood orange purée	

ENTRÉE

Smoked Heirloom Tomatoes GF, NF, VG*	25
buratta, basil, olive crumb, vincotto, ndjua	
Twice Cooked Spinach & Ricotta Soufflé NF*	19.5
green salad, walnuts	
Cured Kingfish GF, DF, NF	19
poached daikon, dashi, seaweed salad	
Calamari Popcorn NF, DF	17.5
malt vinegar aioli	
Crumbed, Crab & Prawn Cake NF	13.5
yuzu mayo, micro sango	
Three Pepper Venison Carpaccio GF, DF, NF	15.5
ponzu mushrooms, blueberry gel, smoked kingfish	
Caesar Salad NF, GF*	25
smoked chicken, baby cos, anchovies poached egg, parmesan reggiano, pancetta add smoked salmon	7.5

SIDES

Steak Fries DF, NF, VG, V	8
roasted garlic aioli	
Waffle Fries NF, VG, V	8
roasted garlic aioli	
Asparagus & Broccolini GF, NF*, DF*, VG	8
toasted almonds	
Spring Salad GF, DF, NF, VG, V	8
tahini, yoghurt & lemon dressing add sesame tuna	7.5
Kumara Salad GF, NF*, DF*, VG	8
beans, walnut, red onion, parmesan	
Cabbage, Iceberg & Dill Pea Salad GF, DF*, NF, VG	8
lemon mayonnaise	

MEMBERS' DINING ROOM MENU

NF = Nut Free DF = Dairy Free GF = Gluten Free V = Vegan VG = Vegetarian * = Can be made without



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1 doz natural GF, DF, NF

½ doz battered DF, N

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Tomato & Capsicum Soup GF*, DF, NF, VG, V

Pan Fried Market Fish DF, NF

tiger prawn, spring greens, chive oil
coconut & kaffir lime

Beer Battered Fish NF, DF, GF*

chips, tartare, lemon

Whitebait Fritter GF, NF

grilled lemon, citrus aioli

Seared Eye Fillet GF, NF

forest mushrooms, foie gras, marsala sauce

Chargrilled Sirloin GF, NF

lyonnaise potato, shallots, bacon, mustard sauce

MAIN

Moroccan Baby Carrots GF, DF, NF, VG, V

purple kumara, pomegranate, crispy leek
lime yoghurt drizzle

Miso Glazed Cauliflower Steak GF, DF, NF*, VG, V

kumara purée, crispy kale, almond & amaranth

Big Glory Bay Salmon Wellington NF

citrus beurre blanc, steamed asparagus

Dukkah Spiced Lamb Rack DF

freetkeh, chimichurri, labneh

Sous Vide Pork Loin DF, NF, GF

wild rice salad, sriracha sauce

Duck Breast NF

burnt eggplant yoghurt, tabouli, blood orange purée

ENTRÉE

Smoked Heirloom Tomatoes GF, NF, VG*

buratta, basil, olive crumb, vincotto, ndjua

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green salad, walnuts

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poached daikon, dashi, seaweed salad

Calamari Popcorn NF, DF

malt vinegar aioli

Crumbed, Crab & Prawn Cake NF

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Three Pepper Venison Carpaccio GF, DF, NF

ponzu mushrooms, blueberry gel, smoked kingfish

Caesar Salad NF, GF*

smoked chicken, baby cos, anchovies

poached egg, parmesan reggiano, pancetta
add smoked salmon

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roasted garlic aioli

Waffle Fries NF, VG, V

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toasted almonds

Spring Salad GF, DF, NF, VG, V

tahini, yoghurt & lemon dressing
add sesame tuna

Kumara Salad GF, NF*, DF*, VG

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