



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, NF	19.5
1 doz battered DF, NF	32.5

Minted Pea Soup GF*, NF, V	12
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Caesar Salad GF*, NF	25
<i>smoked chicken, baby cos, anchovies poached egg, parmesan reggiano, pancetta</i>	

Beer Battered Fish GF*, DF, NF	28
<i>chips, tartare, lemon</i>	

Pan Fried Market Fish GF, DF, NF	38.5
<i>rockmelon & cucumber ceviche, calamansi & coconut, smoked mussels</i>	

Chargrilled Sirloin GF, NF	29.5
<i>lyonnaise potato, shallots, bacon, mustard sauce</i>	

Seared Eye Fillet GF, NF	38.5
<i>forest mushrooms, foie gras, marsala sauce</i>	

SIDES

Steak Fries GF, DF, NF, V, VG*	8
<i>roasted garlic aioli</i>	

Parmesan Truffle Shoestring Fries GF, DF*, NF, V, VG*	8
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Rocket, Blue Cheese, Pear & Walnut salad	8
GF, DF*, NF*, V, VG*	

Panzanella Salad NF, DF*, V, VG*	8
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Roasted Pumpkin, Feta, Courgette & Red Onion Salad GF, DF*, NF*, V, VG*	8
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Dukkah Kumara, Beetroot & Green Beans	8
GF, DF, V	

ENTRÉE

Mediterranean Vegetable Stack V, VG*	16.5
<i>macadamia ricotta, basil pesto, capsicum marinara</i>	

Ika Mata GF, DF, NF	18
<i>coconut & lime marinated tuna</i>	

Crispy Calamari Salad NF	18.5
<i>mango dressing</i>	

Heirloom Tomato, Serrano Stracciatella GF, NF	18.5
<i>basil, Matiatia Grove olive oil, saporoso</i>	

Fried Gnocchi DF, NF, VG	19
<i>marinated olives, confit garlic & herbs</i>	

House Duck Prosciutto GF*, DF*, NF	19.5
<i>radicchio, plum, Meredith goats cheese, crispy noodles, fig vincotta</i>	

MAINS

Halloumi, Broccolini, Confit Cherry Tomatoes GF, DF*, NF*, V, VG*	26
<i>sliced almonds, lemon dressing</i>	

Spicy Udon & Tempeh DF, NF*, V, VG	26
<i>bok choy, shitake & oyster mushrooms, cashews</i>	

Chicken Marsala NF	28.5
<i>crispy kumara</i>	

Spicy Salmon Poke Bowl DF, NF	30
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Crispy Pork Belly DF, NF*	32.5
<i>udon noodles, asian herbs, avocado purée, crispy shallots</i>	

Prosciutto Wrapped Venison GF, DF, NF	39.5
<i>carrot smash, green beans, juniper & red wine jus</i>	

MEMBERS' DINING ROOM MENU

NF = Nut Free DF = Dairy Free GF = Gluten Free V = Vegetarian VG = Vegan * = On request



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DESSERTS

Roasted White Chocolate Parfait GF 16
miso butterscotch, grilled stone fruit, puffed rice

Coconut Mousse & Strawberry Sorbet GF, DF, VG 16
avocado cream, yuzu coconut marshmallow

Bombe Alaska GF 16
vanilla, raspberry, lemon curd

Trio of Ice Cream GF* 12

Additional Scoop of Ice-Cream GF* 4

Petits Fours 12
nine delicious sweet bites

CHEESE

New Zealand Seasonal Cheese
one 16.5 two 26.5 three 36.5

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