



THE NORTHERN CLUB

CLUB FAVOURITES

Oysters SUBJECT TO AVAILABILITY	
½ doz natural GF, DF, NF	<i>Please see your waiter</i>
1 doz natural GF, DF, NF	
½ doz battered DF, NF	
1 doz battered DF, NF	
Pumpkin & Coconut Soup GF, DF, NF, VG	13
Caesar Salad NF	19.5
red onion, ortiz anchovies, pancetta, reggiano parmesan, poached egg, croute - add smoked chicken	25
Beer Battered Fish DF, NF	28
chips, tartare, lemon	
Pan Fried Market Fish GF	37.5
roasted butternut purée, nori granola, sage beurre noisette	
200g Sirloin NF	29.5
potato hash, butternut purée, TCH béarnaise	
250g Scotch Fillet NF	38.5
potato hash, butternut purée, TCH béarnaise	

ENTRÉE

Salt Baked Beetroot GF, V	16.5
meredith goat cheese, hazelnuts, blood orange	
Crab & Prawn Bake NF	17.5
wasabi tobiko, jalapeño crème fraîche, grilled ciabatta	
Calamari Popcorn NF	17.5
aromatic chilli oil, yuzu aioli	
Venison Tartare NF	19
sardinian crackers, cured egg yolk, labneh, smoked chipotle	
Serrano Wrapped Goat Cheese GF, V, OPTION	16.5
rocket, candied walnuts, caramelised balsamic	
Crayfish Linguini NF	35
semidried cherry tomatoes, chilli, garlic, butter sauce	

MAINS

Cider Braised Pork Belly GF, DF, NF	36
candied apple, kumara, watercress	
Truffle Scented Chicken Breast GF, NF	36
jerusalem artichokes, braised cabbage, truffle jus	
Miso Glazed Cauliflower GF, DF, VG	26.5
kumara & ginger purée, nori granola	
Aloo Matar Gajar NF, DF, VG	26
naan bread	
Confit Duck Leg GF, NF	29.5
cauliflower purée, balsamic raspberries, black garlic, kale	
18 Hour Lamb Shoulder Sharing Platter NF, GF	79
roasted yams, artichokes, turnips and carrots, minted peas, marinated white beans, chimichurri, lamb jus	

SIDES

Parmesan Truffle Shoestring Fries NF, V	8
Confit, Thyme & Garlic Baby Potatoes GF, NF, V	8
Rocket Salad GF, NF	8
pear, parmesan, serrano	
Green Beans GF, DF, VG	8
dukkah	
Garden Salad GF, NF, DF, VG	8
cucumber, red onion, tomato	
Roasted Seasonal Vegetables GF, NF, DF, VG	8
yams, artichokes, baby carrots, turnips	

MEMBERS' DINING ROOM MENU

NF = Nut Free DF = Dairy Free GF = Gluten Free V = Vegetarian VG = Vegan
Please inform your waiter if you have any dietary requirements or allergies. We will do our best to accommodate your needs.



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DESSERTS

Mirror Mousse <small>GF</small>	16
<i>black forest dark chocolate mousse, cream cheese mousse, cherry, feuilletine, chantilly cream</i>	
Open-Top Apple Pie <small>NF</small>	16
<i>flaky puff pastry, apple, salted caramel sauce ginger crumble, fig & honey ice cream</i>	
Kaffir Lime Meringue <small>GF, NF, DF</small>	16
<i>raspberry sorbet, flambé apricot</i>	
Trio of Ice Cream	12
Additional Scoop of Ice-Cream	4
Petits Fours	12
<i>nine delicious sweet bites</i>	

CHEESE

New Zealand Seasonal Cheese
<i>one 16.5 two 26.5 three 36.5</i>

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