



Naval, Military and Air Force Club of South Australia

2 course \$77pp

3 course \$99pp

ENTREE

*Smoky Bay Oysters (6) (GF, DF)
Natural, Kilpatrick, or Seafood sauce*

Soup of the day with crusty roll (GF)*

*Japanese prawn croquettes
Okinawa prawn bechamel – Panko breadcrumbs – Tomato kasundi – Roquette bed*

*Greek Style Calamari (GF, DF)
Crunchy herbed squid fillet – Skordalia – Herb oil – Lemon*

MAIN COURSE

Vegetarian Moussaka (V, VG, GF*, DF*)
Bechamel – Cheese – Pangrattato – Grilled pita*

*Chicken Breast (GF)
Sous vide chicken kiev cut – Peas a la francaise – Tarragon mushroom jus*

*Butcher's Cut (GF)
Sirloin – Beurre Noisette – Charred romaine lettuce – Cured egg yolk*

SA King George Whiting (GF, DF*)
(1 piece of fish, coopers beer battered, crumbed or grilled)
Chips – Greek salad – Tzatziki – Lemon gel*

Sides to the table – Roasted seasonal vegetables

DESSERT

*New York Style Baked Cheesecake brûlée
Seasonal fresh fruits & coulis*

*Churros
Dulce de leche – Chantilly cream – Rose pashmak*

Cheese Plate: Chef's selection of local and imported cheese varieties, quince paste, fruit, lavosh, crispbread (V, GF)*

Club chocolates, tea and coffee