



*Naval, Military and Air Force Club of South Australia*

# *Club Menu*

## **LUNCHTIME SANDWICH BAR**

*Soft white or brown bread | \$13.5*

*Wholemeal wrap – herb focaccia – brioche roll | \$14.5*

*Gluten free bread \$14.5*

*Toasted + \$1.5*

### *Fillings*

*Chopped egg – lettuce – carrot – curry mayonnaise (V)*

*Smoked salmon – cream cheese – red onion – cucumber – rocket*

*Roast beef – salad – horseradish*

*Smoked turkey – local brie – spinach – red onion – cranberry chutney*

*Triple smoked ham – cheese – lettuce – tomato – English mustard aioli*

*Chicken – avocado – lettuce – mayonnaise*

*Chef sandwich special (subject to availability)*

### *Quiche of the Day*

*Ask our Bar staff for today's selection*

*\$18.0*

### *Sweet*

*Cake - Assorted varieties / \$6.5*

*Seasonal fruit plate / \$7.5*

## ENTREES

*Burrata (GF, V)*

*Compressed watermelon – Cucumber noodle – Truffle honey - Mint*  
\$22.0

*Pickled Octopus (GF\*)*

*Taramasalata – Flying fish roe – Pepper drops – Grilled bread*  
\$24.0

*Mushroom Forest (DF, V, VG\*)*

*Braised king oyster, shimeji & button mushroom – English spinach - Sourdough – Truffle aioli*  
\$22.0

*Japanese prawn croquettes*

*Okinawa prawn bechamel – Panko breadcrumbs – Tomato kasundi – Roquette bed*  
\$23.0

*Greek Style Calamari (GF) (DF)*

*Crunchy herbed squid fillet – Skordalia – Herb oil - Lemon*  
\$24.0

*Lamb Ribs (GF) (DF)*

*Confit lamb ribs – Indonesian sweet glaze – Vegetable pickles*  
\$24.0

## CLUB FAVOURITES

*Smoky Bay Oysters (GF) (DF)*

*Natural, Kilpatrick or Seafood Sauce*  
Half dozen \$29.8 / Dozen \$52.0

*Soup of the day with crusty roll (GF\*)*

\$16.0

*Daily Chef Special (POA)*

*Pasta of the day*

\$32.0

*Curry Tiffin – ask the Bar staff for today's offering (GF\*)*

\$29.5

*Roast of the day (GF, DF)*

*Roasted cocktail potato – Seasonal vegetables – Demi glaze*  
\$29.0

*Bangers and Mash (GF)*

*Barossa thick pork sausages – Paris mash – Peas – Caramelised onion – Demi glaze*  
\$26.50

*Fish and Chips (DF\*, GF\*)*

*(Coopers beer battered, crumbed or grilled)*

*Fries – House salad – Pea mash – Tartare – Lemon wedge*  
Small serve \$26.0 / Large serve \$36.0

## **MAINS**

*SA King George Whiting (GF\*) (DF\*)  
(Coopers beer battered, crumbed or grilled)  
Chips – Greek salad – Tzatziki – Lemon gel  
Small serve \$43.0 / Large serve \$60.0*

*Chicken Breast (GF)  
Sous vide chicken kiev cut – Peas a la francaise – Tarragon mushroom jus  
\$38.0*

*Osso Bucco Gnocchi  
Pumpkin gnocchi – Osso bucco ragu – Parmigiana Reggiano  
\$34.0*

*Vegetarian Moussaka (V, VG\*, GF\*, DF\*)  
Bechamel – Cheese – Pangrattato – Grilled pita  
\$29.5*

*Market Fish  
Lobster bisque – Clams – Sea grapes - Potato  
(POA)*

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

*Chef Reza's Signature Dish (daily limited)*

*Balinese Bebek Betutu  
12 hours slow cooked bone in duck leg in Balinese herbs and spices served with steamed coconut rice, urapan  
(Balinese steamed vegetables with spiced shredded coconut), sambal matah (chilli, lemongrass, kafir lime leaves,  
shallots, coconut oil, lime juice)  
\$49.0*

## **Salads**

*Classic Caesar  
Romaine lettuce – Shaved parmesan - Crouton – Barossa smoked speck – Club's Caesar dressing  
\$25.0*

*Rocket Salad (GF, V, VG\*)  
Wild rocket – Packham pears – Shaved grana Padano – Spanish onion – Club's house dressing  
\$21.0*

*(Add Chicken + \$9.0, Squid + \$7.0)*

## **Side Items**

*Fries (V, GF, DF)  
Paris Mash (V, GF)  
Sauteed Greens (V, GF, DF)  
Club's House Salad (V, GF, DF)  
\$13.0*

## DESSERT

*New York Style Baked Cheesecake brûlée*  
*Seasonal fresh fruits – Italian meringue - Seasonal fruit coulis*  
*\$19.0*

*Death by Chocolate*  
*Belgian couverture chocolate mousse tart – Dark chocolate fondant – Aztec Chocolate sauce*  
*\$22.0*

*Churros*  
*Dulce de leche – Chantilly cream – Rose pashmak*  
*\$20.0*

*Assorted Gelato & Sorbet*  
*\$5.0 p/scoop*

*Affogato*  
*With liquor*  
*\$20.0*

*Cheese Plate (V,GF\*)*  
*Chef's selection of cheese varieties – Dried fruits – Berries – Quinche paste - Lavosh*  
*\$24.0*