



THE NORTHERN CLUB

LUNCH

ENTRÉE		MAIN	
Oysters ^{DF}	1/2 doz 17 1 doz 30	Seared Eye Fillet ^{GF DF}	38.5
<i>natural, chardonnay mignonette</i>		<i>crushed potato, medley of beans, toasted hazelnut</i>	
Chilled Gazpacho	12	Escalope of Chicken	28.5
		<i>Turkish salad & manchego</i>	
Seared Peppered Beef ^{GF}	24	Homemade Pie ^{DF}	19.5
<i>balsamic strawberries, green bean, bocconcini salad</i>		<i>shoestring fries</i>	
Warm Thai Chicken Salad ^{GF}	21	Beer Battered Fish ^{DF}	26.5
		<i>steak fries, grilled lemon, tartare sauce</i>	
Seared Scallops	22	Seared Market Fish ^{GF}	37.5
<i>black pudding, crispy quinoa, hung coconut yogurt</i>		<i>kale, pistachio, zucchini, smoked cherry tomato</i>	
Lamb Kidneys ^{GF}	17.5	Lemon Risotto ^{V GF}	25.5
<i>mushrooms, bacon, red wine & mustard sauce</i>		<i>asparagus, lemon, confit tomatoes, parmesan</i>	
Kingfish Ceviche ^{GF DF}	17	Thyme Lamb Loin ^{GF}	38
<i>fennel, crispy karengo</i>		<i>asparagus, mint snow, green pea purée, black garlic</i>	
SIDE 7.5		DESSERT 15	
Chunky Greek Salad ^{GF}		Caramel & Ginger Cake	
		<i>caramelised pear, dark chocolate, cinnamon ice cream</i>	
Steak Fries ^{V GF DF}		Coconut Vanilla Panna Cotta	
<i>roasted garlic aioli</i>		<i>pineapple chilli salsa, pineapple chips, lime gel</i>	
Zucchini, Stracciatella & Basil Salad ^{GF}		Chocolate Sable	
		<i>hazelnut cremeux, orange gel</i>	
Spinach & Kale Salad ^{GF}		<i>hazelnut milk chocolate ice cream</i>	
<i>green goddess dressing</i>		Strawberry Mousse	
Broccolini ^{GF DF}		<i>strawberry jelly, basil, rosé sorbet</i>	
<i>honey & almond</i>		Cheese	
Watermelon, Avocado, Cucumber & Mint Salad ^{GF DF}		one 16.5	two 26.5 three 42.5