



# THE NORTHERN CLUB

## ENTRÉE

Bread & Dips 15  
*selection of bread & house made dips*

Oysters GF DF 1/2 doz 17  
1 doz 30  
*natural or battered, chardonnay mignonette*

Asian Chicken Salad GF DF 21  
*honey soy & ginger dressing, bok choy, sesame*

Grilled Prawns GF 24.5  
*lemon dressing, marinated cherry tomato  
cos, golden beetroot purée*

Salmon Niçoise GF 21  
*creamy dill dressing*

Serrano Ham GF DF 19.5  
*free range poached egg, asparagus*

Heirloom Tomato Stracciatella Salad v 19.5  
*olive crumb*

## SIDE 7.5

Chunky Greek Salad GF

Steak Fries GF DF  
*roasted garlic aioli*

Zucchini, Stracciatella & Basil Salad GF

Spinach & Kale Salad GF  
*green goddess dressing*

Broccolini GF DF  
*honey & almond*

Watermelon, Avocado, Cucumber & Mint Salad GF DF

## MAIN

Chicken Schnitzel DF 28.5  
*kale & red cabbage slaw, sun dried tomato pesto*

Thyme Lamb Loin GF 38  
*asparagus, mint snow, green pea purée, black garlic*

Seared Eye Fillet GF 38.5  
*kumara fondant, basil & mint pesto, pomegranate salsa*

Grilled Octopus 32  
*spicy chorizo, baby potatoes  
capsicum & garlic confit sauce*

Beer Battered Snapper DF 26.5  
*chunky fries, house tartare, grilled lemon*

Pan-Fried Fish of the Day GF DF 37.5  
*shiitake, radish, asparagus & broad bean salad  
sweet chilli dressing*

Goats Cheese & Mushroom Tart v 24.5  
*blue cheese, pinenuts & rocket pesto*

## SHARING GF 75

*seafood platter of coconut chilli mussels  
grilled prawns, crayfish tail, garlic butter  
pan-fried market fish, saffron aioli, Thai chilli sauce*

## DESSERT

Banoffee Caramel NF 14.5  
*mascarpone Chantilly, carmalised banana, raspberry*

Dark Chocolate & Chilli Parfait 15  
*orange gel, dried mandarin*

Apple, Blueberry & Walnut Crumble Pie 15  
*vanilla ice cream, anglaise*

Coconut Panna Cotta GF NF 15  
*pineapple & chilli salsa, lime gel*

Cheese  
one 16.5 two 26.5 three 42.5