



THE NORTHERN CLUB

DINNER

ENTRÉE		MAIN	
Oysters ^{DF}	1/2 doz 17 1 doz 30	Country Style Chicken Kiev 28.5 <i>sauce ratatouille</i>	
	<i>natural, chardonnay mignonette</i>		
Serrano Ham	25	Eye Fillet 38.5 <i>potato purée, caramelised orange, sugar snaps & carrot</i>	
	<i>asparagus, soft poached egg, honey mustard dressing</i>		
Seared Calf Liver	16	Seared Venison 36 <i>roast beetroot & cherry emulsion, morels</i>	
	<i>crisp polenta, fig vinaigrette</i>		
Kingfish Ceviche ^{GF DF}	17	Seared Market Fish ^{GF} 37.5 <i>kale, pistachio, zucchini, smoked cherry tomato</i>	
	<i>fennel, crispy karengo</i>		
Seared Scallops	19.5	Confit Pork 32 <i>caramelised onion, arugula, apricot</i>	
	<i>black pudding, hung coconut yogurt</i>		
Fennel & Gruyere 'Ravioli'	19	Thyme Lamb Loin ^{GF} 38 <i>asparagus, mint snow, green pea purée, black garlic</i>	
	<i>grapefruit gel</i>		
Citrus Salmon	17	Lemon Risotto ^{V GF} 25.5 <i>asparagus, confit tomatoes, parmesan</i>	
	<i>coconut & chive yoghurt, wasabi caviar citrus & cucumber juice</i>		
SIDE		DESSERT	
Chunky Greek Salad ^{GF}	7.5	Caramel & Ginger Cake 15 <i>caramelised pear, dark chocolate, cinnamon ice cream</i>	
Steak Fries ^{GF DF}		Coconut Vanilla Panna Cotta <i>pineapple chilli salsa, pineapple chips, lime gel</i>	
Zucchini, Stracciatella & Basil Salad ^{GF}		Chocolate Sable <i>hazelnut cremeux, orange gel hazelnut milk chocolate ice cream</i>	
Spinach & Kale Salad ^{GF}		Strawberry Mousse <i>strawberry jelly, basil, rosé sorbet</i>	
Broccolini ^{GF DF}		Cheese	
		one 16.5 two 26.5 three 42.5	
Watermelon, Avocado, Cucumber & Mint Salad ^{GF DF}			

MEMBERS' DINING ROOM