



The Women's Club



Something Light

OPEN SANDWICH OF CHARGRILLED SOUR DOUGH, AVOCADO, FETTA,
BASIL, PROSCIUTTO FLAKES ON BALSAMIC DRESSED BABY ROCKET
\$15

BRIOCHE ROLL WITH SMOKED SALMON, LIGHT CREAM CHEESE,
TARRAGON, CAPERS, WATERCRESS AND CHERRY TOMATO SALAD
\$15

Main

FRESHLY MADE SOUP OF THE DAY WITH HERB BREAD
\$15

TENDER BRAISED BEEF AND LEEK HEART HOT POT DAUPHINOISE WITH
ROASTED RED VEGETABLES IN SAGE BUTTER (GF)
\$23

SALMON FILLET BAKED IN HERB CRUST, ASPARAGUS VELOUTE SAUCE,
BABY CARROTS, CHARGRILLED PARSNIP
\$24

POTATO GNOCCHI BAKED WITH GARLIC AND OREGANO, SPECK BACON
(V OPTIONAL) PIECES, TOMATO CONCASSE, BABY BOCCONCINI AND
FRESH BEETROOT
\$19

WARM SALAD OF CHARGRILLED VEGETABLES, FRIED MUSHROOM, WARM
POACHED EGG, TAHINI SESAME DRESSING (GF) (V)
\$18

ZUCCHINI AND CHICKPEA FRITTER, CAULIFLOWER PUREE, WILTED KALE,
CORIANDER YOGHURT DRESSING (GF) (V)
\$18



Beverages

SPARKLING

TEMPUS TWO BLANC DE
BLANC; 750ML
27
HANKELL TROCKEN; 200
10

WHITE

GRANT BURGE GB PINOT
GRIGIO; 187ML/750ML
6 / 27
JACOB'S CREEK
CHARDONNAY; 187ML
8
OXFORD LANDING
SAUVIGNON BLANC
187ML

8

RED

BERTON BLACK METAL
CABERNET SAUVIGNON;
187ML/750ML
6/27
OXFORD LANDING
MERLOT; 187ML
8
MCGUIGAN BLACK LABEL
MERLO; 187ML

BEER

PERONI, NASTRO
AZZURRO; 330ML
8.5

NON-ALCOHOLIC

SAN PELLEGRINO,
SPARKING MINERAL
WATER; 250ML
4
SOFT DRINKS; 250ML
3
ORANGE JUICE
3

WARM DRINKS

PLINGER COFFEE
3
LOOSE LEAF TEA
PLEASE ASK STAFF FOR OUR
SELECTION
3

BYO CORKAGE

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