



Members Bar Menu

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|---------------------------|-----|
| Wine List | 1-2 |
| Beer, Cider & Soft Drinks | 3 |
| Cocktails | 4 |
| Spirits | 5 |
| Members Bar Dining | 6-9 |
| Hot Drinks & Snacks | 10 |

Sparkling & Champagne

Club Sparkling
Multi regional AUS

 
32 7.5

Canti Prosecco
Veneto, Italy

42 9

Chandon NV
Multi Regional AUS

54

Lanson Brut
Reims FRANCE

110 20

Moet Chandon NV
Epernay FRANCE

125

White

Semillon Sauvignon Blanc
Multi Regional, AUS
Fresh and lively with a wonderful zesty finish.

  
29 7

Premium Chardonnay
Hunter Valley, NSW
Classic Chardonnay with subtle oak and a refreshing but full mouth feel.

32 7.5

2016 Secret Stone Sauvignon Blanc - Marlborough NZ
On the palate lively citrus fruits are complemented by touches of honey dew melon.

42 9 13

2016 Cooters and Cooters   
39 9 13

Riesling - Watervale Clare Valley, SA
Stunning purity and citrus blossoms and amazing lime and lemon zest in the mouth.

2015/16 Scotchmans "The Hill"   
35 8 12

Chardonnay - Geelong, VIC
The palate is tight and juicy yet refined with nectarine, melon and citrus fruits.

2016 T'Gallant Cape Shank   
39 10 14

Pinot Grigio - Mornington Peninsula, VIC
Beautifully crisp with a long, acid finish.
Zesty, refreshing and clean

2016 Printhe Mountain Range   
38 8 12

Pinot Gris - Orange, NSW
Quite well defined pear and grapefruit flavours.

2016 Margan Family Vineyard   
38 9 13

Semillon - Hunter Valley, NSW
Zesty and crisp with a refreshing lingering finish.

2014 Chant Du Midi  
31 7.5

Rose - Provence, France
Palate carries the flavour of wild strawberries filling the middle palate and has a long savoury finish.

-Vintages are subject to Availability

Red

Shiraz

Multi Regional, AUS

Fruit driven Shiraz balanced by spice and oak.

29

7

32

7.5

Premium Cabernet Sauvignon

Multi Regional, AUS

A full bodied red – intense and rich with firm tannins.

2013 Printhe Mountain Range Shiraz

- Orange, NSW

Subdued spice along with some juicy red verging on black berry fruit.

38

8

12

2014 Wolf Blass Gold Label Shiraz

- Barossa, SA

Richly textured, round and plush with a full, yet elegant palate of bright, fleshy blood-plum and juicy berry flavours.

48

10

14

2015 Penfolds Bin 9 Cabernet Sauvignon

- Barossa, SA

Tightly structured and focused grainy and savoury tannin profile

65

14

19

2014 Matua Hawkes Bay Merlot

- Hawkes Bay, NZ

Structured Merlot with broad shoulders, a fleshy mid-palate and natural fruit sweetness.

32

7

11

2015 Irvine Estate Merlot

- Eden/Barossa Valley, SA

The taste has the firmness of abundant soft tannins. The fresh juicy plum characters, give great depth of flavour.

42

10

14

2016 T'Gallant Cape Schanck Pinot Noir

- Mornington Peninsula, VIC

An explosion of rich dark fruits carried with power, concentration and structure in spades.

38

9

13

2016 Philip Shaw Pinot Noir

- Orange, NSW

Attractive pinks and reds, light to medium density.

42

9

13

Dessert Wine

2012 Lincoln Ice Wine

Auckland, NZ

Distinctive stone-fruit derived flavours.

32

8

2012 Cookoothama Botrytis Semillon

- King Valley, VIC

Luscious concentrated palate of apricot nectar, dried fig and pineapple with well-balanced acid giving it length and structure.

39

10

2006 Rockford Cane Cut Semillon

- Barossa Valley, SA

The mouth feel is velvety then finishes like cool tea, with refreshing acid and persistence.

75

15

- Vintages are subject to Availability

Beer & Cider

Australian

James Boag's Premium Light
Tasmania, 5.0% abv

VB
Victoria, 4.6% abv

Tooheys New
New South Wales, 4.6% abv

Tooheys Old
New South Wales, 4.4% abv

Hahn Super Dry
New South Wales, 5.0% abv

James Boag's Premium
Tasmania, 5.0% abv

Coopers Pale Ale
South Australia, 4.5% abv

Crown Lager
Melbourne, 4.9% abv

James Squire Amber Ale
New South Wales Australia, 5.0% abv

James Squire Porter
New South Wales, 5.0% abv

James Squire Orchard Crush Apple Cider
New South Wales, 4.8% abv

Imported

7 Corona Lager 9
Mexico, 4.6% abv

7 Becks Lager 9
Germany, 5.0% abv

7 Peroni Lager 9
Italy, 5.1% abv

7 Heineken Lager 9
Netherlands, 5.0% abv

7.5

Soft Drinks

8

Dry Ginger Ale 4.5

8 Ginger Beer 4.5

Lemonade 4.5

Coke Cola 4.5

8.5 Diet Coke 4.5

Lift 4.5

9 Cranberry 4.5

Tomato 4.5

9 Orange 4.5

Apple 4.5

12

Cocktails

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|--|----|
| Pimm's Cup <i>Pimm's No.1, Dry Ginger Ale & Lemonade</i> | 14 |
| Champagne Cocktail <i>Sparkling Wine, Brandy, Bitters & Sugar Cube</i> | 17 |
| Spritz <i>Aperol, Prosecco & Club Soda</i> | 16 |
| Negroni <i>Campari, Vermouth Rosso & Gin</i> | 17 |
| Bloody Mary <i>Vodka, Tomato Juice, Spices & Lemon Juice</i> | 17 |
| Margarita <i>Tequila, Triple Sec, Agave Syrup & Lemon Juice</i> | 17 |
| Archi Rose Martini <i>Gin, Dry Vermouth, Lemon twist or Olive</i> | 17 |
| Dark & Stormy <i>Dark Spiced Rum, Ginger Ale</i> | 16 |
| Black Russian <i>Vodka, Kahlua</i> | 17 |
| Caffe Corretto <i>Espresso, Sambuca</i> | 16 |
| Espresso Martini <i>Kahlua, Vodka & Espresso</i> | 16 |

Spirits and Liqueurs

Vodka

| | |
|---------------------------------|----|
| Stolichnaya, <i>Russia</i> | 9 |
| Absolut, <i>Sweden</i> | 10 |
| Absolut Rasberri, <i>Sweden</i> | 10 |

Gin

| | |
|---------------------------------|----|
| Gordon's, <i>England</i> | 9 |
| Bombay Sapphire, <i>England</i> | 10 |
| Four Pillars, <i>Australia</i> | 11 |
| Archie Rose, <i>Australia</i> | 12 |

Rum

| | |
|----------------------------------|----|
| Bacardi Superior, <i>Cuba</i> | 9 |
| Bundaberg UP, <i>Australia</i> | 9 |
| Malibu Original, <i>Barbados</i> | 9 |
| Havana Club, <i>Cuba</i> | 9 |
| Sailor Jerry, <i>USA</i> | 11 |

Bourbon

| | |
|--|----|
| Jim Beam White Label, <i>Kentucky, USA</i> | 9 |
| Jack Daniels, <i>Tennessee, USA</i> | 10 |

Whiskies

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|---------------------------------------|------|
| Johnnie Walker Red, <i>Scotland</i> | 9 |
| Chivas Regal 12yr, <i>Scotland</i> | 10 |
| Jameson, <i>Ireland</i> | 10.5 |
| Johnnie Walker Black, <i>Scotland</i> | 11 |

Single Malt

| | |
|--------------------------------------|------|
| Glenfiddich 12yr, <i>Scotland</i> | 10 |
| Dimple 12yr, <i>Scotland</i> | 10 |
| Highland Park 12yr, <i>Scotland</i> | 10.5 |
| Laphroaig 10yr, <i>Scotland</i> | 10.5 |
| Johnnie Walker Blue, <i>Scotland</i> | 30 |

Fortified Wine

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|---|-----|
| Galway Pipe Port, <i>Australia</i> | 9 |
| Penfolds Grandfather Port, <i>Australia</i> | 9.5 |
| Morris Liqueur Muscat, <i>Australia</i> | 9.5 |

Aperitifs and Digestifs

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|--|-----|
| Cinzano Extra Dry, <i>Italy</i> | 6.5 |
| Cinzano Bianco, <i>Italy</i> | 6.5 |
| Cinzano Rosso, <i>Italy</i> | 6.5 |
| Dubbonet Rouge, <i>France</i> | 7.5 |
| Campari, <i>Italy</i> | 8 |
| Pimms, <i>England</i> | 8 |
| Pernod, <i>France</i> | 8 |
| Kahlua, <i>USA</i> | 8 |
| Tia Maria, <i>USA</i> | 8 |
| Baileys, <i>Ireland</i> | 8 |
| Licor 43 'Cuarenta y Tres', <i>Spain</i> | 8 |
| Midori, <i>Japan</i> | 8 |
| Galliano, <i>Italy</i> | 8 |
| Galliano Sambuca, <i>Italy</i> | 8 |
| Frangelico, <i>Italy</i> | 8.5 |
| Grand Marnier, <i>France</i> | 8.5 |
| Southern Comfort, <i>USA</i> | 9 |
| Cointreau, <i>France</i> | 9 |
| Chambord, <i>France</i> | 9 |
| Mozart, <i>Austria</i> | 9 |
| Chartreuse Green, <i>France</i> | 9.5 |
| Galliano Amaretto, <i>Italy</i> | 9.5 |
| Drambuie, <i>Scotland</i> | 9.5 |
| Dom Benedictine, <i>France</i> | 9.5 |

Cognac

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|---|-----|
| Chatelle Napoleon Brandy, <i>France</i> | 7.5 |
| Courvoisier VSOP, <i>France</i> | 10 |
| Rémy Martin VSOP, <i>France</i> | 12 |
| Rémy Martin XO, <i>France</i> | 25 |

Members Bar Dining

Six point sandwich with mescaline leaves

16.50

Grilled rump steak burger with peppered boned marrow, zesty lemon mayo, Italian parsley, capers on toasted sourdough bun

19.00

Roast capsicum, eggplant and goat cheese terrine, cucumber relish, green olives, balsamic jelly and salsa verde

18.00

Oyster

Sydney Rock oyster natural with brown bread and Marie Rose sauce

4.50

Sydney Rock oyster with tarragon cream, watercress and Avruga caviar

5.50

Sydney Rock grilled oysters with warm maple roasted bacon vinaigrette and lemon (GF)

5.00

Substantial

Beef, stout and oyster pie, topped with puff pastry crust with baby peas and carrots

24.00

Ploughman's on rye open sandwich - Branston pickle, leg ham, vine tomatoes and cloth bound cheddar on organic rye, accompanied with pickled onions and boiled egg

18.00

Spiced chicken, peanut and soba noodle salad with mint and coriander

18.00

Duck confit cannelloni with shitake mushrooms, sage beurre noisette on charred corn puree

25.00

Cornflake crusted Sea Bream, parsnip wafer chips, minted yoghurt with petit Greek salad

28.00

200g Jacob Creek's Wagyu rump, on buttermilk mash potatoes with wholegrain mustard and green beans

30.00

Vegetarian, mushroom chestnut and tofu pithivier with tomato chutney and watercress

18.00

Spanish seafood paella for one, with prawn, mussels, clams, chorizo, tomato, peas and saffron

36.00

Chef's soup of the day with warm sourdough roll

12.00

Sides

Baked kipfler potatoes with sour cream and chives

9.00

Steamed seasonal vegetables tossed with herb butter (GF, V)

9.00

Rustic fries with smoky pimento aioli

9.00

Persian cucumber and tomato salad with sumac, and sheep milk fetta

9.00

Desserts

Cake of day with cream or ice cream

9.00

Pecan Florentine with banana mousse, coconut snow, banana wafer and candied lime

14.00

Peach, almond and lemon thyme brick cigar with Tonka bean ice cream, smoky caramel syrup
with hazelnut and Nutella soil

13.00

Silvery White chocolate dome with Earl Grey brûlée cream, viola ice cream and
pistachio meringue

15.00

Selection of Chef's house churned ice-creams, sorbets and gelati

15.00

Chef artisan selection of cheese blue, cheddar, goats and brie with muscatels, Italian flat bread
and ruby grapefruit marmalade (GF with gluten free crackers)

25.00

Hot Drinks & Snacks

Coffee

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|---------------|---|
| Espresso | 4 |
| Macchiato | 5 |
| Long Black | 5 |
| Cappuccino | 5 |
| Flat White | 5 |
| Latte | 5 |
| Mocha | 5 |
| Hot Chocolate | 5 |

Snacks

| | |
|-----------------|------|
| Cake of the Day | 9 |
| Cake and Coffee | 12.9 |
| Crisps | 3.5 |
| Nobby's Nuts | 3.5 |

Tea Forte & T2 Teas

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|----------------------------|-----|
| Pot of Tea with Infusion | 6.5 |
| Pot of Tea with Loose Leaf | 7 |
| Iced Tea | 9 |