



APPETIZERS

Hand-Cut Beef Tartar, Brioche \$26

Tuna Tartar \$25

Sesame Ginger, Avocado, Flying Fish Roe, Toast

Signature Vegan Tartar (VG) \$24

Chef's Salad (V) \$21

Quinoa, Beets, Asparagus, Cherry Tomato, 65 Degrees Egg, Mozzarella Cream

Murgia Burratina Cheese (V) \$22

Beetroot Gel, Tomato Tartar, Aged Balsamic, Beetroot Crisp

Fremantle Octopus \$26

Chorizo, Purple Potato, Avruga Caviar, Lobster Oil

Prawns Three Ways \$29

Bisque, Roasted Prawns, Sakura Ebi, Sea Fennel

Seared Foie Gras \$30

Truffle, Grains, Lemon, Caramelized Figs, Balsamic Ximénez Glaze

Charcuterie Platter \$25 / \$44

5 Spice Bangalow Pork Belly \$23

Apple Purée, Celeriac Remoulade, Cinnamon Glaze





MAINS

Taro Gnocchi (V) \$27

Sweet Potato, Candied Pecans, Garlic Sage Cream Emulsion

Organic Tomato Risotto (V) \$27

Caramelized Spanish Onions, Shredded Swiss Gruyere Cheese, Basil Oil

Signature Australian Eggplant Steak (VG) \$28

Pea Hummus, Garlic Shimeji, Spiced Pangritata

Tasmanian Salmon \$39

Buttered Baby Romaine, Prawn & Pancetta Guazetto, Sea Herbs

Sustainable Red Snapper \$34

Smoked Corn Puree, Trout Pearls, Clam Sauce Vierge

French Duck Leg \$34


Beetroot, Citrus Labneh, Plum Jus

+ ***Swiss Club Signature Poulet im Chörbli*** \$28

Traditional Swiss Spring Chicken, Roasted with Herbs, Served in a Hay Basket. Hand-Cut Fries, Garlic Dip Sauce

+ ***Fondue Bourguignonne (2 Pax)*** \$72

Cubes of Beef Tenderloin, House Sauces and Condiments, Fries, Salad
2 Days Advance Order Required





FROM THE JOSPER GRILL

Australian Grass-Fed Beef Sirloin Steak \$30

250g, Carrot Puree, Fig & Dates Salad, Truffle Jus

Westholme Wagyu Rump Cap \$41

MBS 5+, 200g, Black Garlic, Jalapeño, Olive Vegetable Compound Butter,
King Oyster Mushroom, Madeira Jus

Rangers Valley Ribeye \$49

MBS 2+, 250g, Burnt Onion, Leek Crisp, Bordelaise Sauce

Cape Grim Grass Fed Tenderloin \$52

250g, Truffled Potato Puree, Charred Broccolini, Madeira Jus


French Cut Maimoa Lamb Rack \$42

280g, Sun Dried Tomato, Basil Potato, Yellow Courgette, Pomegranate, Mint Jus

Veal Rack \$45

280g, Potato Gratin, Wild Mushroom Ragout

Approach our friendly service staff for:

- **Meat & Fish Cut of the day (sharing platter)**
 - **5-course tasting menu available at \$128**
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SIDES

Potato Puree (V) \$8

Hand Cut Chips and Chipotle Aioli (V) \$10

Sautéed Mushroom, Garlic and Lemon Thyme (V) \$9

Grilled Baby Romaine, Buttermilk, Parmesan and Chives (V) \$10

Grilled Asparagus, Salsa Verde, Feta Cheese and Almonds (V) \$10





DESSERT

Gluten-Free Orange Cake \$15

Cinnamon Mascarpone, Dehydrated Orange, Segments, Mango Spear

Crème Caramel \$14

Poached Strawberry, Strawberry Consomé, Raspberry Gel, Meringue

Nanaimo Chocolate Bar \$16

Crumbs, Citrus Cream, Tuile

Chef's Choice Cheese Platter, Condiments \$19

V = VEGETARIAN / VG = VEGAN

NETT PRICES INDICATED ARE VALID FOR PAYMENT VIA SWISS CLUB MEMBERSHIP CARD ONLY.
A 15% SURCHARGE WILL BE LEVIED FOR PAYMENT VIA CREDIT CARDS.

