



## MAINS

***Arbenz Signature Premium Spaghetti Aglio Olio*** \$36

Seasonal Vegetables, Kombu Tiger Prawns, Hokkaido Scallops, Salmon Pearls, Chili, Garlic

***Fregola Sarda (V)*** \$28

French Cherry Tomato, Ricotta Cheese, Parmesan Tomato Emulsion, Herb Oil

***Vegan "Scallops" (VG)*** \$26

Beet Hummus, Sun-Dried Tomato, Kombu Vierge, Kale

***Pan-Seared Cod Fish*** \$44

Hokkaido Scallops, Spinach Purée, Burnt Organic Corn, White Wine  
Lemongrass Foam, Lobster Essence

***Sustainable Red Snapper*** \$35

Sautéed Greens , Tiger Prawns, Artichoke Bacon Velouté Emulsion, Trout Caviar

**+** ***Swiss Club Signature Poulet im Chörbli*** \$30

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

**+** ***Beef Fondue*** \$79

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





## APPETIZERS

***Hand cut Beef Tartare*** \$28

Lentil Salsa Mexicana, House Made Onion Aioli, Brioche

***Tuna Tartar*** \$27

Sesame Ginger, Avocado, Flying Fish Roe, Toast

***Celeriac Velouté (V)*** \$19

Wild Mushroom, Chive, Grated Black Truffle

***Chef's Salad (V)*** \$22

Berries, Cherry Tomato, Stracciatella, Walnut, Seaweed Caviar, Aged Balsamic

***Signature Vegan Tartar (VG)*** \$22

Organic Tomato, Avocado, Colewort, Puffed Wild Rice

***Seared Foie Gras*** \$29

Peach, Berry Coulis, Candied Pine Nut & Cinnamon Balsamic

***Sea Scallops*** \$29

Mint Celery Root, Crab Kombu Vierge Emulsion, Orange Segment & Trout Pearls

***Charcuterie Platter*** \$25 / \$44

***Slow roasted French Tomato (V)*** \$23

Tofu Whipped Cream, Colewort, Smoked Evo and Nori Dust





## FROM THE JOSPER CHARCOAL GRILL

***Australian Midfield Grass-Fed Sirloin Steak*** \$35

220g, Beetroot Potato Puree, Bacon Brussels Sprout, Madeira Jus

***Wagyu Portoro Ribeye MBS 4+*** \$53

250g, Charred Zucchini, Umami Mushrooms

***Cape Grim Grass-Fed Tenderloin*** \$57

250g, Deflated Potato Gratin, Bacon Brussels Sprout, Bordelaise Sauce

***Plant-based Lamb Pistachio Kofta (V)*** \$32

Dill Potato, Baby Carrots & Citrus Raisin Emulsion

***Australian Pork Chop*** \$43

280g, Honey Roasted Garlic, Balsamic Cherry Tomato on Vine & Pink Peppercorn Sauce

***Approach our friendly service staff for sharing platter specials***

***5 Course Tasting Menu Available at \$138***





## SIDES

**Potato Gratin(V)** \$12

**Hand Cut Chips and Chipotle Aioli (V)** \$12

**Sautéed Kale, Garlic and Parsley (V)** \$12

**Pan roasted Brussels Sprouts, Bacon and Herbs** \$12

**Garden Salad (V)** \$10





## DESSERT

***Classic Apricot Tiramisu*** \$15

***Arbenz Signature Modern Strudel*** \$14

Passion Fruit Custard, Vanilla Chantilly

***Valrhona Dark Chocolate Mousse*** \$14

Cookie Crumbles, Raspberry Gel, Passion Fruit

***Cheese Platter*** \$15

V = VEGETARIAN / VG = VEGAN

NETT PRICES INDICATED ARE VALID FOR PAYMENT VIA SWISS CLUB MEMBERSHIP CARD ONLY.  
A 20% SURCHARGE WILL BE LEVIED FOR PAYMENT VIA CREDIT CARDS.

