



## APPETIZERS

**Hand cut Beef Tartare** \$29

Caper, Spanish Onion, Pink Pepper Corn, Brandy Tomato Emulsion & Brioche

**Atlantic King Amberjack Ceviche** \$29

Shallot, Chive, Mango, Avocado, Sesame, Raspberry Soy Dressing & Tortilla Crisp

**Sapori Antica Burratina (V)** \$27

Fresh Fig Basil Pesto, Heirloom Tomato, Beetroot - Balsamic & Affilla Cress

**Vegan Saffron Cous Cous Tartare (VG)** \$24

Telegraph Cucumber, House Made Guacamole Cream, Brunoise Roma Tomato,  
Beet & Thyme Petal Crisp

**Lobsters Bisque** \$24

Prawn Bits, Rosemary, Ricotta & Sourdough Toast

**Roasted Australian Carrot Veloute (V)** \$19

Grated Black Truffle, Mushroom, Chive & Herb Oil

**Fremantle Octopus** \$30

Hummus de Piquillo, Saffron Potato, Japanese Broad Bean, Avruga Caviar & Prawn Oil

**Seared Hokkaido Scallops** \$31


Purple Cauliflower, Pomegranate, Horseradish Emulsion, Trout Pearl & Sea Herb

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

Chickpea, Avocado, Fig, Tomato, Stracciatella, Sliced Almond & Thyme Balsamic Dressing

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

Single / Sharing





## MAINS

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

Mild Chilli, Confit Garlic, Scallops, Tiger Prawns, Ikura & Italian Parsley

***Seared Baby Gnocchi (V)*** \$29

Seasonal Vegetables, Parmesan, Verjuice Dressing

***Squid Ink Risotto*** \$32

French Tomato Salsa, Sliced Octopus, Pecorino, Avocado Cream & Dill

***Crispy Confit Duck Leg*** \$36

Vanilla Carrot, Buttered Maple Blackberry, Colewort & Cherry Jus

***Seared Cod Fish*** \$37


Basil - Mint Potato, Cloudy Bay Clams, Crustacean Emulsion, Essence of Crab & Salty Finger

**+** ***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





## FROM THE JOSPER CHARCOAL GRILL

***Westholme Wagyu Flank MBS 6+*** \$44

200g, Banana Shallot Purée, Charred Asparagus, Madeira jus

***Argentine Grass-Fed Beef Tenderloin*** \$50

250g, Sweet Purple Potato, Rustic Glazed Ratatouille, Truffle Jus

***Australian Tender Valley Wagyu Scotch Ribeye MBS 5+*** \$49

250g, Truffle Potato Purée, Buttered Pesto King Oyster, Red Wine Glaze

***Dutch Milk Fed Bone in Veal Rack*** \$52

300g, Butternut Squash, Baby Carrots, Chardonnay Wild Mushroom Conflation

***Canadian Bone in Pork Chop*** \$49

300g, Garlic - Parsley Potato Purée, Balsamic Cherry Tomato on Vine, Slow Roasted Garlic,  
Pink Peppercorn Jus

***Australian Angus Grain Fed Sirloin*** \$32

220g, Banana Shallot Purée, Charred Asparagus, Madeira Jus

***"Beefless Steak" (VG)*** \$29

Dill Potato Cake, Red Pepper Hummus & Red Wine Emulsion

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

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





## SIDES

**Potato Gratin (V)** \$10

**Pan Roasted Brussels Sprouts, Bacon, Herbs & Palm Dressing** \$12

**Hand Cut Chips & Roasted Red Pepper Aioli (V)** \$10

**Red Wine Sautéed Garlic Kale & Mushrooms (V)** \$11

**Blistered Padron Peppers & Garlic Dip (V)** \$10

**Garden Salad (V)** \$7





## DESSERT

***Assorted Sorbet, Berries & Snow Icing*** \$13

***Arbenz Signature Modern Apple Strudel & Vanilla Chatily*** \$14

***Valrhona French Chocolate Opera Cake, Candied Macadamia,  
Mint Vanilla Crème Fraîche*** \$15

***Assorted 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.

