



# BAR SNACKS

Available in the Club Lounge 12.00 pm – 2.00 pm & 5.30 pm – 9.00 pm

**Please place orders at the bar**

Beer battered chips, tomato sauce	\$10
Paprika seasoned potato wedges, sour cream, sweet chilli sauce	\$12
Burger – Grilled haloumi, guacamole, herb roasted Portobello mushroom, red pepper relish, heirloom tomatoes, Asian cress, herb mayonnaise	\$18
NPCA steak sandwich, shoestring chips	\$19
Smoked Flinders Island lamb belly, pumpkin and mixed nut salsa, basil pesto (GF)	\$19
<b>10 Coffin Bay Oysters</b>	\$24
Yamazaki Distillers Reserve whisky ice   freeze dried blueberries Natural   Lemon (GF)	
<b>Small</b>	
Pialligo Estate cold smoked salmon   crisped rye   mango and heirloom tomato salsa	\$20
Summer fruit ceviche   dandelion   roasted chickpeas   chilli and lime salt   coconut, pink peppercorn and five spice granita (Vegan, DF, GF)	\$19
Japanese glazed chicken wing   jus infused risotto   sriracha aioli   sake pickled red cabbage   pistachio dust	\$18
<b>Large</b>	
Red Gum Creek grass fed beef tenderloin   braised oxtail   leek and garlic family   shiraz jus (GF)	\$37
Two bone Flinders Island saltgrass lamb rack   saltbush smoked lamb belly   grilled witlof   Dauphinoise Desiree potatoes   pod vegetables (GF)	\$31
Crispy skin barramundi fillet   burnt eggplant puree   preserved citrus slaw   puffed pork skin   pretzel crumb	\$35
<b>Sweet</b>	
Japanese soufflé cheesecake   matcha ice-cream   cherry blossom scented cherries	\$17
<b>Fromage</b>	\$24
Will Studd Le Marquis Brie de Rambouillet   Paris   France (GF)	
Grandma Singletons Strong Lancashire Cheddar   Lancashire   England (GF)	
Onetik Bleu Des Basque   Pyrenees   France	
Summer fruit paste, muscatels, Kurrajong Kitchens lavoche, Byron Bay falwasser, Barossa bark	