



Naval, Military and Air Force Club of South Australia

Small Event Club Menu

2 courses \$75pp

3 courses \$97pp

ENTREE

*South Australian Oysters (6)
– Natural, Kilpatrick, or seafood sauce (GF)*

Soup of the day with crusty roll

Char grilled prawns, shaved fennel, snow pea tendrils, peas and a dill vinaigrette (GF)

*Pan seared tofu, roasted broccoli, quinoa, watermelon radish, spring onion,
shaved pickled carrot, smoked almonds and a sesame dressing (GF/V/VG)*

MAIN COURSE

Mushroom, asparagus, smoked cheddar vol au vent, potato crème, Frisee salad, tarragon vinaigrette (V)

*SA King George Whiting (2 pieces), chips, baby cos, tomato, cucumber,
pickled fennel salad, fig and balsamic dressing, tartare, lemon
Grilled or crumbed (GF*)*

Brie- asparagus -walnut chicken roulade, potato mash, braised green beans asparagus, parsley cream sauce

300gm grain fed Black Angus Porterhouse served with potato chips, charred broccolini- jus (GF)

Sides to the table – Roasted seasonal vegetables

DESSERT

Summer berry cheesecake, berry coulis, pistachio macadamia crumb, raspberry sorbet (GF)

Dark chocolate salted caramel tart, cherry compote, chocolate fudge ice cream

Chef's selection of local and imported cheese varieties, quince paste, fruit, lavosh, crispbread (GF)*

Club chocolates, tea and coffee