



Naval, Military and Air Force Club of South Australia

Club Menu

LUNCHTIME SANDWICH BAR

Soft white or brown bread | \$12.50

Wholemeal wrap, herb focaccia, brioche roll | \$13.50

Toasted + \$1.50

** Gluten free sandwiches can be made on request*

Fillings

Chopped egg, lettuce, carrot, curry mayonnaise (V)

Marinated lamb, tomato, red onion, cucumber, mustard pickle

Smoked salmon, cream cheese, red onion, cucumber, rocket

Roast beef, salad, horseradish

Smoked turkey, local brie, spinach, red onion, cranberry chutney

Triple smoked ham, cheese, lettuce, tomato, English mustard aioli

Chicken, avocado, lettuce, mayonnaise

Quiche of the Day (Ask our wait staff for today's selection) \$16.0

Small Chicken Schnitzel, served with Club Gravy chips and salad \$18.0

Sweet

Cake - Assorted varieties / \$6.0

Seasonal fruit plate / \$7.0

SHARE PLATES

Three dip plate – warm olives – charred walnut loaf
\$20.0

Eggplant fritters – babaganoush – marinated eggplant – warm chickpea loaf (V/VG/GF)
\$21.50

Chef's selection of local and imported cheese varieties, quince paste, fruit, lavosh (VG) (GF)*
\$27.50

ENTREES

Fried chicken prawn dumplings – carrot cabbage salad - soy ginger glaze
\$21.0

Char grilled prawns – shaved fennel – snow pea tendrils – peas – dill vinaigrette (GF)
\$24.50

CLUB FAVOURITES

South Australian Oysters – Natural, Kilpatrick or seafood sauce (GF)
Half dozen \$28.50 / Dozen \$50.0

Soup of the day with crusty roll
\$15.0

Daily Choice Special (Please see staff)
\$27.0

Panko crumbed lamb brains, creamed potato, grilled bacon, fig jam, home style gravy
\$25.50 (Add egg + \$3.0)

Double bacon cheeseburger – homemade BBQ sauce – grilled onions - tomato – oak leaf – garlic aioli – brioche bun – fries – dill pickle
\$25.50

Roast of the day, roasted potatoes, seasonal vegetables, red wine gravy (GF)
\$28.0

Pork sausages, potato mash, bacon, caramelised onion, red wine gravy (GF)
\$25.50 (Add egg + \$3.0)

Fish and chips, salad, tartare, lemon (grilled, battered or crumbed) (GF)*
Small serve \$24.0 / Large serve \$32.0

SALADS

Chicken Caesar salad – cos leaves – bacon – garlic croutons – white anchovies – grana parmesan – coddled egg – creamy Caesar dressing
\$23.0

Pan seared tofu – roasted broccoli – quinoa- watermelon radish – spring onion – shaved pickled carrot – smoked almonds – sesame dressing (GF/V/VG)
\$23.0

MAINS

Mushroom – asparagus - smoked cheddar vol au vent – potato crème – Frisee salad – tarragon vinaigrette (V)
\$29.0

Pan Seared spiced salmon – cauliflower rice – crispy kale – black garlic aioli – seeded wafers. (GF)
\$40.0

Brie- asparagus -walnut chicken roulade - potato mash – braised green beans asparagus – parsley cream sauce
\$32.0

Steak

250gms Grain Fed Black Angus rump cap - \$34.0
Served with potato chips – charred broccolini- jus (GF)

OR

300gm Grain Fed Black Angus porterhouse - \$42.0
Served with potato chips – charred broccolini- jus (GF)

SA King George Whiting, chips, baby cos, tomato, cucumber, pickled fennel salad, fig and balsamic dressing, tartare, lemon

Grilled, battered or crumbed (GF) (grilled VG)*
Small serve \$42.0 / Large serve \$58.0

Side Items

Chips, aioli, tomato sauce - \$11.0 (GF/VG)

Creamy mash potato - \$11.0

Roasted seasonal vegetables - \$11.0 (GF/VG)

Garden salad – mixed leaves- tomato -cucumber -red onion -vinaigrette \$11.0 (GF)

Steamed broccolini – beans – garlic butter \$11.0 (GF/VG)

DESSERT

Dark chocolate salted caramel tart – cherry compote – chocolate fudge ice cream
\$17.0

Summer berry cheesecake – berry coulis – pistachio macadamia crumb – raspberry sorbet (GF)
\$17.0

Flourless orange slice – almond brittle – orange syrup – blood orange gelati (GF)
\$17.0

Cheese

Chef's selection of local and imported cheese varieties, quince paste, fruit, lavosh, crispbread (GF)*
\$21.50

Affogato—espresso coffee, ice cream, liqueur
\$18.0

Ice cream/sorbet - See staff for flavours
\$4.50 p/scoop