



Naval, Military and Air Force Club of South Australia Pty Ltd

Club Menu

Lunchtime Sandwich Bar

Soft white or brown bread | \$9.5

Wholemeal wrap, herb focaccia, brioche roll | \$10.5

Toasted + \$1.0

Fillings

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

Marinated lamb, lettuce, tomato, red onion, harissa and mint yoghurt

Corn beef, lettuce, cucumber, piccalilli

Roast beef, salad, horseradish

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

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

Quiche

Semi dried tomato and feta quiche, rocket and parmesan salad, vincotto (v)

\$12.0

Sweet

Cake - Assorted varieties / \$4.0

Seasonal fruit plate / \$5.00

Small Plates

*Ploughman's plate – Award winning 'San Jose' cured meats,
local cheddar, piccalilli, cider onions, cornichons, crusty bread
(gf optional)
\$17.0*

*Smoked ham hock terrine, mandarin and chilli compote,
pork jelly, crispy parsnip, sourdough (gf optional)
\$17.0*

*Curried cauliflower and almond hummus, grilled zucchini and eggplant,
chermoula, warm Turkish bread (vegan) (gf optional)
\$15.0*

*Spicy fish cakes, charred lime, apple and radish slaw,
chilli and tamarind sauce
\$19.0*

*Warm halloumi salad, cracked wheat, roasted broccoli, red onion,
pine nuts, lemon garlic dressing (v)
\$18.0*

*Treacle and whiskey cured salmon, baby beets, shaved asparagus,
snow peas, horseradish cream (gf)
\$21.0*

Mains

*South Australian black mussel linguine, white wine,
chorizo, garlic, chilli, saffron, tomato*
\$28.0

*Oregano and sage lamb fillet, potato and lemon skordalia,
goat's chevre stuffed zucchini flower*
\$33.0

*400gm MSA grain fed sirloin, roasted artichokes,
charred broccolini, black garlic butter (gf)*
\$40.0

*King George whiting, chips, salad, tartare, lemon
(grilled, battered or crumbed) 1 fillet or 2 fillets,*
POA

Side Items | \$6.0 per item

Chips

Vegetables

Salad

Club Favourites

Angus beef burger, lettuce, tomato, provolone cheese, sweet mustard aioli
\$22.0

Overnight roast, seasonal vegetables, red wine gravy
(gf optional)
\$22.0

Fish and chips, salad, tartare, lemon (grilled, battered or crumbed)
\$20.0 / \$24.0

Pork sausages, butter mash, caramelised onion jam, red wine gravy
(gf optional)
\$20.0

Crumbed lamb brains, mushy peas, caramelised onion jam, horseradish cream
\$20.0

Dessert

*Dark chocolate semifreddo, chocolate soil, mandarin gel,
vanilla double cream (gf)*
\$12.0

*Mango and passionfruit trifle, pistachio sponge,
iced tea jelly, whipped cream, sugared nuts*
\$12.0

*Strawberries and cream brulee tart, meringue,
limoncello marinated strawberries*
\$12.0

Cheese

*Chef's pick of the best local and imported varieties,
crisps, smoked almonds, fruit preserves*
\$18.0

Affogato – espresso coffee, ice cream, liqueur
\$16.0

Ice cream/sorbet martini- See staff for flavours
\$3.0 p/scoop

Assorted macarons
\$3.0 each

Thank you

We hope you have enjoyed your dining experience.