



*Naval, Military and Air Force Club of South Australia*

# *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*

*Chicken, avocado, lettuce, mayonnaise*

### **QUICHE**

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

### **SWEET**

*Cake - Assorted varieties | \$4.5*

*Seasonal fruit plate | \$5.5*

## SHARE PLATES

### PLOUGHMANS

*San Jose cured meats, cheddar, cider onions, cornichons, crusty loaf*  
\$19.0

### GRAZING (FOR TWO)

*Grilled chorizo, vegetable spring rolls, panko prawns, spicy meatballs,  
baby rocket and pickled red onion salad, sourdough*  
\$23.0

### DIPS

*House made dips, warm olives, grilled pita bread (v)*  
\$14.0

### CHEESE

*Chef selection of local and imported varieties, quince paste, fruit preserves, lavosh*  
\$18.5

## SMALL PLATES

*Smoked ham hock terrine, roasted bell pepper and baby rocket salad, vincotto, fig and fennel bread*  
\$16.5

*Spicy fish cakes, charred lime, apple and radish slaw, chilli tamarind sauce*  
\$19.5

*Pan fried halloumi, caramelised grapes, burnt honey glaze, brioche crispbread (v)(gf)*  
\$17.0

*Candied pumpkin, spiced toasted seeds, Persian feta, baby rocket, garlic olive oil (v)(gf)*  
\$16.0

*Tempura tofu, asparagus, broccolini, pickled daikon, roast sesame seed mayonnaise (v)(gf)*  
\$16.0

*Chicken Caesar salad, baby cos leaves, bacon, avocado, grana Padano, croutons,  
traditional Caesar dressing, coddled egg*  
\$21.0

## CLUB FAVOURITES

*Overnight roast, duck fat roasted chats, seasonal vegetables, red wine gravy*  
\$22.0

*Braised brisket burger, tomato relish, slaw, horseradish aioli, house made BBQ sauce, rosemary and potato bun*  
\$22.0

*Fish and chips, salad, tartare, lemon (grilled, crumbed or battered)*  
\$18.0 / \$25.0

*Pork sausages, butter mash, onion jam, red wine gravy*  
\$20.0

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

## MAINS

*SA Prawn linguine, garlic, chilli, chorizo, garlic, white wine and Napolitana sauce*  
\$28.0

*Braised lamb shank, chive mash, buttered beans, chorizo crumb*  
\$29.0

*400gm MSA grain fed striploin, duck fat roasted chats, thyme garlic mushroom, charred asparagus, red wine jus (gf)*  
\$40.0

*King George Whiting, salad, tartare, lemon (grilled, crumbed or battered)*  
1 piece \$35.0 / 2 piece \$48.0

## SIDES

*Chips, aioli, tomato sauce - \$6.0*

*Grilled broccolini, almond butter - \$7.0*

*Leaf, pickled red onion, tomato salad - \$6.0*

*Roasted seasonal vegetables - \$6.0*

## DESSERT

*Ginger and apple pudding, cider syrup, caramelised apple, apple crisps, caramel ice cream*  
\$12.0

*Chocolate raspberry parfait dome, raspberry gelee, honeycomb crunch (gf)*  
\$14.0

*Pear and blackberry crumble, vanilla ice cream*  
\$12.0

*Thank you*

*We hope you have enjoyed your dining experience.*