



Naval, Military and Air Force Club of South Australia

Club Menu

LUNCHTIME SANDWICH BAR

Soft white or brown bread | \$10.5

Wholemeal wrap, herb focaccia, brioche roll | \$11.5

Toasted + \$1.0

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 out wait staff for today's selection

\$13.5

Sweet

Cake - Assorted varieties / \$5.0

Seasonal fruit plate / \$6.0

20% surcharge will apply for serviced tables

SHARE PLATES

Ploughman's platter – San Jose cured meats, cornichons, English cheddar, pickles, sourdough
\$21.0

Dips Platter – House made dips, warm olives, grilled pita
\$15.0

Bruschetta – Confit duck leg, spiced pumpkin paste, charred cherry tomatoes, leaves, orange anise syrup
\$16.0

Chef's selection of local and imported cheese varieties, quince paste, clementine, lavosh, crispbread
\$19.0

CLUB FAVOURITES

South Australian Oysters – Natural with chilli lime dressing or Kilpatrick
Half dozen \$22.0 / Dozen \$40.0

Soup of the day with crusty roll
\$11.0

Daily Choice Special (Please see staff)
\$23.0

Panko crumbed lamb brains, pea puree, onion jam, horseradish panna cotta, pea dust
\$21.0

House made beef burger, bacon, cheddar cheese, tomato, lettuce, caramelised onion, aioli, brioche bun, fries
\$22.0

Roast of the day, roasted chat potatoes, seasonal vegetables, red wine gravy
\$25.0

Pork sausages, buttered mash, caramelised onion jam, red wine gravy
\$22.0

Fish and chips, salad, tartare, lemon (grilled, battered or crumbed)
1 piece \$19.0 / 2 piece \$26.0

SALADS

Warm chicken salad – Marinated tenderloins, grilled bacon, charred pickled cucumber, cured egg yolk, Greek oak leaves, seeded mustard honey dressing
\$19.0

Spiced grilled prawn – Mango, avocado, iceberg, coriander, lime chilli dressing
\$23.0

Smoked salmon – Pickled red onion, baby spinach, fried capers, pea panna cotta, dill sour cream dressing, rye crisps
\$22.0

Poached apple and pear salad – Goats curd, mixed leaves, tomato sorbet, white balsamic syrup
\$18.0

MAINS

Candied beetroot, roasted walnut and goat curd tart, leek puree, micro herb salad, fig vincotto
\$25.0

Linguine with anchovy, chilli, green olive, garlic, capers, olive oil and pan-fried Lincoln sardines
\$31.0

400gm MSA grain fed striploin, streak fries, mushroom fricassee, asparagus, red wine jus
\$43.0

200gm Beef fillet, fondant potato, broccoli paste, truffle jus
\$46.0

SA King George Whiting, double baked goats curd souffle, baby rocket and spinach salad, tartare, charred lime
1 piece \$36.0 / 2 piece \$52.0

Seared salmon fillet, pea and mint hummus, asparagus, herb and rocket salad, parsley oil
\$38.0

Side Items

Chips, aioli, tomato sauce - \$7.0

Grilled broccolini, almond butter - \$8.0

Leaf, pickled red onion, tomato salad - \$7.0

Roasted seasonal vegetables - \$8.0

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DESSERT

Marble mocha cheesecake, pickled raspberries, brandy snap tuile, raspberry coulis
\$15.0

Jaffa mousse chocolate sphere, orange jelly, dried blood orange, milk chocolate ganache
\$18.0

Lemon posset, vanilla rose shortbread, rose petals
\$15.0

Cheese

Chef's selection of local and imported cheese varieties, quince paste, clementine, lavosh, crispbread
\$19.0

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

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