



*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*

## SHARE PLATES

*Dips Platter – House made dips, warm olives, grilled pita*  
\$16.0

*Bruschetta – Charred sourdough, roasted tomato, red onion, Woodside ashed chevre, basil*  
\$13.0

*Chef's selection of local and imported cheese varieties, quince paste, clementine, lavosh, crispbread*  
\$22.0

## CLUB FAVOURITES

*South Australian Oysters – Natural with chilli lime dressing or Kilpatrick*  
Half dozen \$23.0 / Dozen \$42.0

*Soup of the day with crusty roll*  
\$11.0

*Daily Choice Special (Please see staff)*  
\$23.0

*Panko crumbed lamb brains, crushed peas, caramelised onion and potato galette, horseradish cream*  
\$22.0

*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*  
\$23.0

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

*Slow braised lamb shanks, sweet potato mash, braised broccolini*  
\$26.0

## SALADS

*Warm chicken salad – Marinated tenderloins, avocado, cos leaves, roasted macadamia nuts, grilled sweet potato, garlic vincotto dressing*  
\$20.0

*Spiced grilled prawn – warm pearl couscous, preserved lemon saffron yoghurt*  
\$24.0

*Goat curd, grilled chorizo, caramelised baby beets, grilled red capsicum, green oak leaves, balsamic syrup*  
\$18.0

## MAINS

*Leek, potato and red onion tart, tomato red capsicum essence, micro herb salad*  
\$25.0

*House made gnocchi, mushroom, bacon, asparagus tips, thyme, white wine, parmesan cream sauce*  
\$26.0

*400gm MSA grain fed striploin, steak fries, roasted cherry trussed tomatoes, asparagus, red wine jus*  
\$44.0

*200gm Beef fillet, beetroot puree, mushroom tartlet, green beans, pepper jus*  
\$48.0

*SA King George Whiting, sweet potato zucchini gratin, snow pea and pickled onion salad, tartare, charred lime*  
1 piece \$36.0 / 2 piece \$52.0

*Seared salmon fillet, warm potato salad, corn puree, broccolini, parsley butter*  
\$39.0

## Side Items

*Chips, aioli, tomato sauce - \$8.0*

*Creamy mash potato - \$8.0*

*Grilled broccolini, toasted macadamia, Persian feta - \$8.0*

*Warm couscous, red onion, rocket, garlic vincotto - \$8.0*

*Roasted seasonal vegetables, gremolata, pink salt - \$8.0*

## **DESSERT**

*House made apple pie, anglaise, vanilla ice cream*  
\$15.0

*Bakewell tart, warm berry compote, scorched almond ice cream*  
\$15.0

*Caramelised banana sandwich, salted caramel, rock salt and caramel ice cream*  
\$15.0

### ***Cheese***

*Chef's selection of local and imported cheese varieties, quince paste, clementine, lavosh, crispbread*  
\$15.0

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

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