



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 bread
\$17.0

*Bruschetta – Charred sourdough, smoked salmon, dill cream cheese, pickled red onion,
fried capers, roasted red pepper, baby spinach leaves*
\$16.0

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

ENTREES

Smoked cod croquette, creamed leeks, crispy pancetta, smoked paprika, horseradish aioli
\$16.0

Pressed pork belly, crumbed and fried, apple puree, green apple salad, crackle dust
\$16.0

CLUB FAVOURITES

South Australian Oysters – Natural with chilli lime dressing or Kilpatrick
Half dozen \$24.0 / Dozen \$42.0

Soup of the day with crusty roll
\$12.0

Daily Choice Special (Please see staff)
\$24.0

Panko crumbed lamb brains, fig and bacon jam, creamed potato, braised brussel sprouts, baby herb salad
\$23.0

House made chicken tenderloin schnitzel burger, bacon, cheddar cheese, tomato, lettuce, red onion, ranch dressing, fries
\$22.0

Roast of the day, roasted chat potatoes, seasonal vegetables, red wine gravy
\$26.0

Pork sausages, buttered mash, caramelised onion jam, broccolini, red wine gravy
\$24.0

Fish and chips, salad, tartare, lemon (grilled, battered or crumbed)
1 piece \$20.0 / 2 piece \$27.0

Calabrian lasagne, napolitana sauce, garden salad
\$25.0

SALADS

Warm chicken salad – Marinated tenderloins, avocado, cos leaves, roasted macadamia nuts, grilled sweet potato, garlic vincotto dressing
\$21.0

Parma ham, baked goats chevre, asparagus, grilled cherry tomatoes, baby rocket leaves, balsamic reduction
\$22.0

Homemade vegetable spring rolls, rice noodles, carrot, cabbage, coriander, snow peas, mint, lime sweet chilli dressing
\$17.0

MAINS

Roasted beetroot, caramelised onion and gruyere tart, fennel scented roast cauliflower, frise leaf salad
\$26.0

Spaghetti carbonara, pancetta, garlic, egg yolk, black pepper, parsley
\$27.0

400gm MSA grain fed striploin, steak fries, pan roasted king brown mushroom, asparagus, red wine jus
\$45.0

200gm Beef fillet, pumpkin puree, potato and bacon galette, buttered broad beans, summer truffle jus
\$48.0

SA King George Whiting, snow pea and pickled onion salad, chips, tartare, charred lime
1 piece \$37.0 / 2 piece \$52.0

SA King Prawn, chilli, garlic, cream, dill, parsley pilaf rice
\$38.0

Side Items

Chips, aioli, tomato sauce - \$8.0

Creamy mash potato - \$8.0

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

Rocket, oak leaf, tomato cucumber lemon dressing - \$8.0

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

DESSERT

Summer berry pudding, vanilla panna cotta, dried strawberries
\$15.0

Salted caramel cheesecake, hazelnut praline, burnt white chocolate shard
\$15.0

Passionfruit mango parfait, blood orange jelly, pineapple crisps
\$15.0

Cheese

Chef's selection of local and imported cheese varieties, quince paste, clementine, lavosh, crispbread
\$17.0

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

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