



## supper club menu

### bread

tossed Turkish bread <u>w</u> sea salt, virgin olive oil & balsamic	7.0
cheesy garlic bread	7.0

### oysters

natural lime & sea salt	14.0 / 28.0
wakame & pickled ginger	15.0 / 30.0
kilpatrick	15.0 / 30.0

### antipasto

antipasto plate – grilled lamb & pork roll <u>w</u> haloumi, gherkins, marinated fetta, roasted vegetables, sundried tomatoes and pitted olives	18.0
-------------------------------------------------------------------------------------------------------------------------------------------------	------

### savoury

sumac coated potato wedges <u>w</u> sour cream & chilli sauce	8.0
vegetarian spring roll <u>w</u> sweet dipping sauce	14.0
crispy white bait tossed <u>w</u> sweet chilli, cos lettuce & lime	14.0
smoked salmon <u>w</u> thinly sliced brioche sandwich & condiments	16.0
tarago brie & prosciutto sticks <u>w</u> pesto	16.0
salt & pepper dusted calamari <u>w</u> bean sprout & mint leaves	16.0
sesame coated shrimp toast <u>w</u> sweet peanut sauce	16.0

### cheese

tarago triple cream brie	1 cheese 12.0
colombo taleggio	2 cheese 14.0
victoria shadow of blue	3 cheese 16.0

*all cheese plates come with lavoch, honey comb, mixed dried fruits & nuts*

### sweet

avocado crème brulee <u>w</u> chocolate & pistachio biscotti	14.0
caramel layered slice <u>w</u> callebaut white chocolate mousse	14.0
trio of ice cream - you waiter will explain today's selection	12.0



enjoy our  
**2 COURSE LUNCH**  
on the river \$39

please ask your waiter for dairy or gluten free alternatives or if you have any other queries about the menu

owner . david moore

head chef . benny loh

general manager . ryan raymond