



# Dinner

## Seasonal Starters

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>Pita (Serves Two)<sup>V</sup></b><br>Tzatziki                                            | 9  |
| <b>Burrata<sup>V</sup></b><br>Grilled stonefruit, mint, rye crumb, balsamic                 | 18 |
| <b>Panzanella<sup>vg</sup></b><br>Heirloom tomato, cucumber, focaccia, balsamic vinaigrette | 16 |
| <b>Hokkaido Scallop Crudo</b><br>Dill, radish, fennel, lime                                 | 21 |

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| <b>Gazpacho Verde<sup>vg</sup></b><br>Avocado, preserved summer squash, micro cilantro                | 14 |
| <b>Grilled Octopus</b><br>Merguez, piquillo pepper, almonds, charred lemon vinaigrette                | 19 |
| <b>Glorious Organic Greens<sup>vg</sup></b><br>Pickled berries, sunflower seeds, lemonade vinaigrette | 14 |

## Caviar Service

|                                                                         |  |
|-------------------------------------------------------------------------|--|
| <b>Caviar Service (30g)</b><br>Blini, egg yolk, shallots, crème fraîche |  |
|-------------------------------------------------------------------------|--|

|                                |     |
|--------------------------------|-----|
| <b>Oscietra Italy</b>          | 155 |
| Nutty, creamy, slight salinity |     |

## Enhancements

|                              |    |
|------------------------------|----|
| <b>Poached Prawns</b>        | 14 |
| <b>Seared Chicken Breast</b> | 9  |
| <b>Sockeye Salmon</b>        | 11 |
| <b>Bavette Steak</b>         | 22 |

## Club Classics

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>Tomato Soup<sup>V</sup></b><br>Chives                                    | 10 |
| <b>Beef Tartare</b><br>Smoked oyster aioli, capers, cornichon, wonton skins | 20 |

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>Baby Gem Caesar</b><br>Pecorino, capers, chilli breadcrumbs | 15 |
| <b>Halibut Cheeks</b><br>Citrus risotto, asparagus             | 27 |

|                                          |    |
|------------------------------------------|----|
| <b>Prawn Cocktail</b>                    | 19 |
| Iceberg lettuce, brandied cocktail sauce |    |

## Seasonal Mains

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>Grilled Swordfish</b><br>Babaganoush, pickled eggplants, preserved lemon condiment      | 29 |
| <b>Ahi Tuna</b><br>Smashed potatoes, grilled endive, bagna cauda, almond & caper gremolata | 29 |

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| <b>Chicken Supreme</b><br>Farro verde, corn, zucchini, piquillo pepper, cherry jus | 29 |
| <b>Lamb Rack</b><br>Herb salad, red pepper hummus, crispy chickpea                 | 35 |

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| <b>Grilled Cauliflower Steak<sup>vg</sup></b><br>Chickpea succotash, chermoula, tahini, puffed rice | 21  |
| <b>Beef Tenderloin</b><br>Beef fat rosti, charred shishito, corn, sauce robert                      | 45  |
| <b>Bone-In Ribeye (50oz)</b><br>Marrow butter/red wine jus                                          | 255 |

## Accompaniments

|                                                          |    |
|----------------------------------------------------------|----|
| <b>Baby Carrots<sup>vg</sup></b><br>Chermoula, tahini    | 12 |
| <b>Fried Gnocchi<sup>V</sup></b><br>Pistou, grana padano | 14 |

|                                                           |    |
|-----------------------------------------------------------|----|
| <b>Patatas Bravas<sup>V</sup></b><br>Paprika, fritassause | 12 |
| <b>Corn Ribs<sup>V</sup></b><br>Tajín, cilantro crema     | 12 |

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>Shishito Peppers<sup>vg</sup></b><br>Jalapeño vinaigrette, crispy shallot | 14 |
|------------------------------------------------------------------------------|----|

vg - vegan, v - vegetarian  
Prices exclude applicable taxes.