



Dinner

Seasonal Starters

Rosemary & Garlic Focaccia ^v	9	Wild Mushrooms on Toast ^v	19
Housemade cultured butter, olive oil, balsamic vinegar		Whipped ricotta, sherry-glazed mushrooms, lemon parmesan crumb	
Burrata ^v	19	Warm Carrot Salad ^{vg}	15
Winter citrus, vin cotto, toasted sunflower seeds, pangrattato		Roasted heritage carrots, carrot top pesto, dukkah	
Grilled Prawns	21	Kabocha Squash Soup ^{vg}	14
Aji amarillo emulsion, pane bianca		Pumpkin seed butter, ancho chilli oil	
Albacore Tuna Crudo	19	Venison Carpaccio	19
Castelvetro olives, orange, pine nut, chilli oil		Pickled blackberries, parsnip crisps, juniper ash, sorrel	

Club Classics

Tomato Soup ^v	10	Baby Romaine Caesar	15
Chives		Pecorino, capers, garlic croutons	
Prawn Cocktail	19	Beef Tartare	20
Iceberg lettuce, brandied cocktail sauce		Smoked oyster aioli, focaccia crostini, quail egg	

Seasonal Mains

Sablefish	39	Chicken Breast	29	Beef Tenderloin	45
Miso glaze, braised daikon, charred bok choy, dashi beurre blanc		Butter braised leek, parsnip purée, winter root vegetables, sauce supreme		Red cabbage purée, pomme noisette, onion petals, shallot marmalade, red wine jus	
Winter Squash Cavatelli ^v	25	Lamb Shank	35	Bone-In Ribeye (50oz)	225
Pumpkin seeds, sage, parmigiano reggiano, arugula		Winter truffle, risotto milanese, gremolata		Marrow butter, red wine jus	
Roasted Maitake Mushroom ^{vg}	26				
Polenta, crispy leek, hazelnut salsa verde					

Accompaniments

Crispy Brussels Sprouts ^{vg}	12	Lyonnais Potato ^v	12	Roasted Mushrooms ^{vg}	12
Fermented chilli paste, fried garlic		Caramelized onion, thyme		Black garlic shoyu, crispy shallot	
Truffle Mac & Cheese ^v	12				
Chilli breadcrumbs					

vg - vegan, v - vegetarian

Please inform your server of any food allergies or dietary restrictions.

Prices exclude applicable taxes.