Dinner Menu

Friday & Saturday from 6.oopm – 8.3opm

Entrées

Curlewis tasting plate – Chef's selection of Curlewis appetisers	(GFO)	20
Pan fried quail, roasted hazelnut tabouli, asparagus, orange & pomegranate dressing		18
Fresh tempura sardines, Asian & peanut salad, sweet chilli & lime dressing	(GFO)	16
Slow cooked pork terrine wrapped in prosciutto, pineapple & fig chutney, salad leaves	(GF)	18
Warm cheese & chive potato cakes, caramelised red onion, roasted cherry tomatoes	(V)	16
Mains		
Pan seared Atlantic Salmon fillet, nicoise salad, pinot Gris beurre blanc	(GF)	30
Char-grilled 28og Porterhouse <mark>, t</mark> ossed green salad, garlic & horseradish butter, twice cooked duck fat potatoes	(GF)	36
Lemon & dill battered flathead, garden salad, fries, house made tartare sauce		28
Serrano ham wrapped chicken breast, seeded mustard mash, grilled broccolini, thyme jus	(GF)	29
Slow braised lamb shoulder, house cut sweet potato fries, minted pea puree, asparagus	(GF)	32
Asian flavoured pork belly, paw paw & cashew salad, steamed Japanese rice, tonkatsu sauce	(GF)	30
Char-grilled vegetable & haloumi stack, basil pesto, house cut sweet potato fries, seasonal salad	(GF, V)) 29
Sides		
Steak fries w/ tomato sauce		9
Mixed leaves, tomato, cucumber, onion & mustard seed dressing	(GF)	9

(V) Vegetarian, (GF) Gluten Free, (GFO) Gluten Free Option

Please order & pay at the Bar

A 20% FOOD & BEVERAGE SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS 10% MEMBER DISCOUNT APPLIES ON PRESENTATION OF MEMBERSHIP CARD

Dessert

Turkish delight panna cotta, raspberry jelly, pistachio biscuits	(GFO)	15
Lemon meringue parfait, ginger snap crumbs, coconut sauce	(GFO)	15
Dark chocolate pave, salted caramel popcorn, tangy passionfruit coulis	(GF)	15
Vanilla bean rice conde, fresh berries & basil, blood orange sorbet	(GF)	15
Selection of local & imported cheeses, quince paste, dried fruit	(GFO)	15
Coffee Tea etc. Julius Meinl Espresso Coffee Cappuccino, Latte, Flat White, Long Black, Short Black,	c	4
Macchiato, Piccolo, Hot Chocolate, Chai Latte	m	4·5
Soy o.5 Extra shot o.5		
Iced Coffee Iced Chocolate		5.5
Affogato Double shot Julius Meinl espresso w/ vanilla ice cream, honey & hazelnuts OR add your favourite liquor		6 +8
Love tea		
English Breakfast, Earl Grey, Original Chai, Sencha Green, Peppermint, Lemon Grass & Ginger		4
Milk Shakes Chocolate, Strawberry, Vanilla, Caramel, Banana, Pineapple, Spearmint		5.5

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