

# AUTUMN 2026 DINNER MENU

## ENTREES

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Risotto Verde with seasonal greens including grilled courgette & broccolini, finished with white wine <i>GF</i>	15.0
Soup of the Day (Please ask a member of our friendly team)	12.0
Cheesy Garlic Bread <i>GFA</i>	10.0

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## MAINS

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Grilled Beef Sirloin (200g) with carrot ginger puree, grilled tomato & sauteed green beans <i>GF</i>	32.0
Oven Braised Lamb Shank with creamy potato mash, roasted vegetables & a delicately minted gravy <i>DFA</i>	28.0
Tender Soft Pork Belly with baby carrots, broccolini, creamy mashed potato & a rich jus <i>GF/DFA</i>	26.5
Pumpkin Gnocchi with roasted seeds, crispy bacon bits and a creamy pumpkin sauce <i>VEGETARIAN AVAILABLE</i>	22.5
Chef's Choice (Please ask a member of our friendly team)	

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## DESSERT

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Dessert of the Day (Please ask a member of our friendly team)	12.0
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### A Friendly Reminder

We recommend booking ahead so we can provide you with the best possible service on the night.

The Clubhouse Café is now providing full table service for our dinner menu, with extended hours until 8pm. Last orders for dinner mains by 7pm, or dessert by 7.30pm please.

With thanks from The Clubhouse Café team.