



LAVENDER

by the bay



	MEMBER	NON-MEMBER
Appetizers		
Fresh Tomato Bruschetta With Wood-Fired Bread	17	18.5
Wood Fired Bread, Fresh Diced Tomatoes, Basil, Onion, Olive Oil And Balsamic Glaze (V)		
Porcini Mushroom And Mozzarella Cheese Arancini	23	25.5
Arborio Rice Cooked With Onion, Porcini Mushroom, White Wine, Basil, Garlic, Butter And Mozzarella Cheese And Lemon Aioli (V)		
Assorted Seafood Plate	35	38.5
King Prawns, Sydney Rock Oysters, Smoked Salmon, Lemon, Cocktail Sauce (GF)		
Share Plates		
Lavender Bay Seafood Platter (For Two)	85	93.5
Cold: Sydney Rock Oysters, Fresh King Prawns, Smoked Salmon Hot: Beer Battered Fish Of The Day, Salt And Pepper Squid, Grilled Garlic Prawns, Fries, Lemon, Cocktail Sauce, Tartare Sauce And Lemon Aioli		
Sydney Rock Oysters	6/12 pc's 22/42	24.5/46.5
Fresh, Natural With Lemon (GF)		
King Prawns Natural	6/12 pc's 21/40	23/44
Cooked King Prawns Peeled, Head-Tail On, Cocktail Sauce (GF)		
Mezze Plate (For Two)	42	46.5
Grilled Halloumi Cheese, Chorizo, Marinated Mixed Olives, Capsicum Dip, Hummus And Pita Bread		
Salads And Vegetarian		
Vietnamese Style King Prawns With Mango Salad	32	35.5
Vietnamese Noodles, Mango, King Prawns, Cucumber, Asian Herbs, Cherry Tomato, Onion, Chilli And Nuoc Cham Dressing (GF)		
Caesar Salad	24	26.5
Baby Cos Lettuce, Boiled Egg, Shaved Parmesan, Bread Croutons, Crispy Bacon, Caesar Dressing		
Add Chicken	6.5	7
Add Smoked Salmon	8	8.5
Add King Prawns (3 Pc's)	10.5	11.5
Vegan Buddha Bowl	29.5	32.5
Black Rice, Coconut Yogurt, Tomatoes, Avocado, Onion, Pumpkin, Baby Cos, Sunflower Seeds, Cucumber (VG, GF)		
Stir Fried Tofu And Wild Mushrooms	27	28.5
Enoki, Shiitake And Oyster Mushroom, Tofu, Asian Vegetable With Ginger, Soy Sauce, Chilli With Steamed Rice (V)		

(GF) Gluten Friendly (V) Vegetarian (VG) Vegan - Some Dishes Can Be Amended To Suit Dietary Requirements. Please Let Your Waiter Know If You Have A Food Allergy.

	MEMBER	NON-MEMBER
Pasta		
Pumpkin Ricotta Ravioli Butternut Pumpkin, Ricotta Ravioli Served With Brown Butter, Sage And Parmesan (V)	29	32
Orecchiette Pasta - Marinara Prawns, Squid, Fish Of The Day, Mussels, Chilli, Cherry Tomatoes, Wild Rocket And Basil On A Delicious Tomato-White Wine Sauce	34.5	38
Orecchiette Pasta - Creamy Chicken And Wild Mushroom Chicken In A Basil Cream-White Wine Sauce, Wild Mushroom, Cherry Tomatoes, Rocket, Parmesan And Basil	32.5	36
Delicious Pub Dishes		
Crispy Salt And Pepper Squid Crushed Szechuan Peppercorns, Sea Salt And Lemon Aioli	29.5	32.5
Kirribilli Club Beef Burger Milk Bun, Aussie Beef Patty, Lettuce, Bacon, Egg, Beetroot, Cheese, Tomato Relish And Fries	28.5	31.5
Spicy Southern Fried Chicken Burger Milk Bun, Spicy Southern Fried Chicken, Lettuce, Cheese, Tomato Relish And Fries	26.5	29
Spicy Southern Fried Chicken Schnitzel With Salad, Lemon Aioli And Fries	29.5	32.5
Braised Moroccan Lamb Shank With Mash Potato And Garden Vegetables	34.5	38
International Dishes Prepared In The Wok		
Nasi Goreng - Indonesia Aromatic Rice, Chicken, Prawns, Beef, Fried Egg, Green Shallots, Vegetables And Prawn Crackers	32	35
Pork And Prawns - Hong Kong Stir Fried, Crispy Asian Greens, A Slight Touch Of Chilli With Steamed Rice	32	35
Chilli Chicken With Cashew Nuts - Thailand Chicken, Cashews Nuts, Chilli, Vegetables And Steamed Rice	32	35
Main Courses From The Sea And Land		
Kirribilli Fish And Chips Beer Battered With Salad, Lemon And Tartare Sauce	38.5	42.5
Atlantic Salmon Pan Fried, Avocado, Tomato, Onion, Tabbouleh And Mint Labneh Dressing (GF)	41.5	45.5

Please Note: *Public Holiday Surcharge 12% - *1.6 % Surcharge On All Card Transactions

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Grilled Lemon Sole Lemon And Pepper Crust, Fries, Salad And Tartare Sauce	37.5	41.5
Grilled Barramundi Crushed Potato, Creme Fraiche, Asparagus, Capsicum Coulis (GF)	41.5	45.5
Grilled King Prawns Garlic Butter, Fries, Salad, Garlic Aioli	43.5	48
Scotch Fillet From The Grill Grain Fed Angus Beef, Crushed Rosemary Potatoes, Seasonal Greens, Confit Tomato, Red Wine Jus	44.5	49
Surf And Turf Grain Fed Angus Beef Scotch Fillet Served W/ Bbq Prawns, Crushed Potatoes And Salad (GF)	53.5	59
Pork Cutlet Grilled Pear, Red Wine Jus, Mash Potatoes, Seasonal Greens	33.5	37
Chicken Supreme Stuffed With Pumpkin, Sage And Feta, Crushed Rosemary Potatoes, Seasonal Greens, Capsicum Coulis	35.5	39
Additional Sides		
Toasted Garlic Butter Focaccia	9.5	10.5
Fries With Aioli	10	11
Wedges With Sour Cream And Sweet Chilli Sauce	13.5	15
Steamed Vegetables	6	6.5
Mashed Potato	6	6.5
Side Salad	6	6.5
Desserts		
Vanilla Creme Brulee, Whipped Cream, Strawberries	12.5	14
Sticky Date Pudding, Butterscotch Sauce, Ice Cream	13	14.5
Homemade Belgian Waffle, Mixed Berries, Ice Cream	13.5	15
Ice Cream Of The Day (3 Scoops)	10	11
Kids Menu		
Main Course Only	16	
Two Course (Appetizer And Main Course *Or* Main Course And Dessert)	20	
Three Course (Appetizer, Main Course And Dessert)	24	
Appetizer		
Mozzarella Sticks With Ketchup		
Your Choice Of Main Course		
Battered Fish And Chips		
Orecchiette Pasta With Bolognese		
Chicken Nuggets With Salad		
Dessert		
Vanilla Ice Cream (2 Scoops) - Choice Of Chocolate, Caramel Or Strawberry Topping		



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