



MEMBER'S BAR MENU

SPARKLING & CHAMPAGNE

CLUB SPARKLING

Multi-Regional, Australia



\$32



\$7.5

CANTI PROSECCO

Veneto, Italy

\$42

\$9

CHANDON NV

Multi-Regional, Australia

\$60

LANSON BRUT

Reims, France

\$115

\$25

MOET CHANDON NV

Epernay, France

\$135

LA GIOIOSA

Italy



\$74

WHITE

SEMILLON SAUVIGNON BLANC

Multi-Regional, Australia

Fresh and lively with a wonderful zesty finish



\$29



\$7



\$10

PREMIUM CHARDONNAY

Hunter Valley, NSW

Classic Chardonnay with subtle oak and a refreshing but full mouth feel

\$32

\$7.5

\$11.5

2017 SECRET STONE SAUVIGNON BLANC

Marlborough, NZ

On the palate lively citrus fruits are complemented by touches of honeydew melon

\$42

\$9

\$14

2016 COOTERS & COOTERS RIESLING

Watervale Clare Valley, SA

Stunning purity and citrus blossoms and amazing lime and lemon zest in the mouth

\$42

\$9

\$14

2016/17 SCOTCHMANS "THE HILLS" CHARDONNAY

Geelong, VIC

The palate is tight & juicy yet refined with nectarine, melon and citrus fruits

\$35

\$8

\$12

2016 T'GALLANT CAPE SHANK PINOT GRIGIO

Mornington Peninsula, VIC

Beautifully crisp with a long, acid finish. Zesty, refreshing & clean.



\$39



\$10



\$14

2016 PRINTHIE MOUNTAIN RANGE PINOT GRIS

Orange, NSW

Quite well defined pear and grapefruit flavours

\$38

\$8

\$12

2016 MARGAN FAMILY VINEYARD

Hunter Valley, NSW

Zesty & crisp with a refreshing lingering finish

\$38

\$9

\$13

2017 CHATEAU RIOTOR ROSE

Provence, France

Zesty red berry and blood orange aromas & an intense floral quality

\$52

\$12

\$18

VINTAGES ARE SUBJECT TO AVAILABILITY

RED

SHIRAZ

Multi-Regional, Australia

Fruit driven Shiraz balanced by spice and oak

  
\$29 \$7 \$10

PREMIUM CABERNET SAUVIGNON

Muti-Regional, Australia

A full bodied red - intense and rich with firm tannins

\$32 \$7.5 \$11.5

2014 PRINTHIE MOUNTAIN RANGE

SHIRAZ

Orange, NSW

Subdued spice along with some juicy red verging on black berry fruit

\$40 \$9 \$14

2017 WOLF BLASS GOLD LABEL SHIRAZ

Barossa, SA

Richly textured, round and plush with a full, yet elegant palate of bright, fleshy blood-plum and juicy berry flavours

\$48 \$10 \$16

2014 XANADU 'DJL' CABERNET SAUVIGNON

Margaret River, WA

Full bodied and generous the palate is packed full of brambly berry fruits and cassis characters, with underlying mocha and savoury notes

\$47 \$10 \$16

2016 IRVINE ESTATE MERLOT

Eden/Barossa Valley, SA

The taste has the firmness of abundant soft tannins. The fresh juicy plum characters, give great depth of flavour

  
\$42 \$10 \$14

2017 T'GALLANT CAPE SCHANCK PINOT NOIR

Mornington Peninsula, VIC

An explosion of rich dark fruits carried with power, concentration and structure in spades

\$38 \$9 \$14

2016 PHILIP SHAW PINOT NOIR

Orange, NSW

Attractive pinks and reds, light to medium density

\$46 \$10 \$16

VINTAGES ARE SUBJECT TO AVAILABILITY

DESSERT WINES

2014 COOKOOTHAMA BOTRYTIS SEMILLON

King Valley, VIC

Luscious concentrated palate of apricot nectar, dried fig and pineapple with well-balanced acid giving it length and structure

 
\$42 \$10

2009 ROCKFORD CANE CUT SEMILLON

Barossa Valley, SA

The mouth feel is velvety then finishes like cool tea, with refreshing acid and persistence

\$90 \$20

BEER & CIDER

JAMES BOAG'S PREMIUM LIGHT \$7
Tasmania, 5.0% abv

VB \$7
Victoria, 4.6% abv

TOOHEYS NEW \$7
New South Wales, 4.6% abv

TOOHEYS OLD \$7
New South Wales 4.6% abv

HANH SUPER DRY \$8
New South Wales, 5.0% abv

JAMES BOAG'S PREMIUM \$9
Tasmania, 5.0% abv

COOPERS PALE ALE \$9
South Australia, 4.5% abv

CROWN LAGER \$9
Melbourne, 4.9% abv

JAMES SQUIRE AMBER ALE \$9
New South Wales, 5.0% abv

JAMES SQUIRE PORTER \$9
New South Wales, 5.0% abv

**JAMES SQUIRE ORCHARD
CRUSH APPLE CIDER** \$12
New South Wales, 4.6% abv

IMPORTED

CORONA LAGER \$9
Mexico, 4.6% abv

BECKS LAGER \$9
Germany, 5.0% abv

PERONI LAGER \$9
Italy, 5.1% abv

HEINEKEN LAGER \$9
Netherlands, 5.0% abv

SOFT DRINKS

DRY GINGER ALE \$4.5

GINGER BEER \$4.5

LEMONADE \$4.5

COKE COLA \$4.5

DIET COKE \$4.5

LIFT \$4.5

CRANBERRY \$4.5

TOMATO \$4.5

ORANGE \$4.5

APPLE \$4.5

KOMBUCHA \$7.5
*Original, Ginger Lemon, Apple Crisp,
Raspberry Lemonade, Habiscus Kiss*

COCKTAILS

PIMM'S CUP <i>Pimm's No.1, Dry Ginger Ale & Lemonade</i>	\$14
CHAMPAGNE COCKTAIL <i>Sparkling Wine, Brandy, Bitters & Sugar Cube</i>	\$17
SPRITZ <i>Aperol, Prosecco & Club Soda</i>	\$16
NEGRONI <i>Campari, Vermouth Rosso & Gin</i>	\$17
BLOODY MARY <i>Vodka, Tomato Juice, Spices & Lemon Juice</i>	\$17
MARGARITA <i>Tequila, Triple Sec, Agave Syrup & Lemon Juice</i>	\$17
ARCHI ROSE MARTINI <i>Archi Rose Gin, Dry Vermouth, Lemon Twist & Olive</i>	\$20
DARK & STORMY <i>Dark Spiced Rum, Ginger Ale</i>	\$17
BLACK RUSSIAN <i>Vodka & Kahlua</i>	\$17
CLASSIC MARTINI <i>Gin/Vodka, Dry Vermouth, Lemon Twist & Olive</i>	\$17
CAFFE CORRETTO <i>Espresso, Sambuca</i>	\$16
ESPRESSO MARTINI <i>Kahlua, Vodka & Espresso</i>	\$16

SPIRITS & LIQUEURS

Comes with your choice of tonic, soda, squash, coke, dry ginger ale, lemonade, orange, cranberry & apple juice

VODKA

STOLICHNAYA <i>Russia</i>	\$9
ABSOLUT <i>Sweden</i>	\$9
ABSOLUT RASBERRI <i>Sweden</i>	\$10

GIN

GORDON'S <i>England</i>	\$9
BOMBAY SAPPHIRE <i>England</i>	\$10
FOUR PILLARS <i>Australia</i>	\$11
ARCHIE ROSE <i>Australia</i>	\$12

RUM

BACARDI SUPERIOR <i>Cuba</i>	\$9
BUNDABERG UP <i>Australia</i>	\$9
MALIBU ORIGINAL <i>Barbados</i>	\$9
HAVANA CLUB <i>Cuba</i>	\$9
SAILOR JERRY <i>USA</i>	\$11

BOURBON

JIM BEAM WHITE LABEL <i>Kentucky</i>	\$9
JACK DANIELS <i>Tennessee</i>	\$10

WHISKIES

JOHNNIE WALKER RED <i>Scotland</i>	\$9
CHIVAS REGAL 12YR <i>Scotland</i>	\$10
JAMESON <i>Ireland</i>	\$11
JOHNNIE WALKER BLACK <i>Scotland</i>	\$11
DEWAR WHITE LABEL <i>Scotland</i>	\$11

SINGLE MALT

GLENFIDDICH 12YR <i>Scotland</i>	\$10
DIMPLE 12YR <i>Scotland</i>	\$10
HIGHLAND PARK 12YR <i>Scotland</i>	\$12
LAPHROAIG 10YR <i>Scotland</i>	\$12
JOHNNIE WALKER BLUE <i>Scotland</i>	\$30

COGNAC

CHATELLE NAPOLEON BRANDY <i>France</i>	\$9
COURVOISIER VSOP <i>France</i>	\$10
RÉMY MARTIN VSOP <i>France</i>	\$12
RÉMY MARTIN XO <i>France</i>	\$25

SPIRITS & LIQUEURS

APERTIFS & DIGESTIFS

CINZANO EXTRA DRY <i>Italy</i>	\$7
CINZANO BIANCO <i>Italy</i>	\$7
CINZANO ROSSO <i>Italy</i>	\$7
DUBBONET ROUGE <i>France</i>	\$8
CAMPARI <i>Italy</i>	\$8
PIMMS <i>England</i>	\$8
PERNOD <i>France</i>	\$8
KAHLUA <i>USA</i>	\$8
TIA MARIA <i>USA</i>	\$8
BAILEYS <i>Ireland</i>	\$8
LICOR 43 'CUARENTA Y TRES' <i>Spain</i>	\$8
MIDORI <i>Japan</i>	\$8
GALLIANO <i>Italy</i>	\$8
GALLIANO SAMBUCA <i>Italy</i>	\$8
FRANGELICO <i>Italy</i>	\$9
GRAND MARINIER <i>France</i>	\$9
SOUTHERN COMFORT <i>USA</i>	\$9

COINTREAU <i>France</i>	\$9
CHAMBORD <i>France</i>	\$9
MOZART <i>Austria</i>	\$9
BULLER FRONTIGNAC	\$9
CHARTREUSE GREEN <i>France</i>	\$10
GALLIANO AMARETTO <i>Italy</i>	\$10
DRAMBUIE <i>Scotland</i>	\$10
DOM BENEDICTINE <i>France</i>	\$10

FORTIFIED WINES

GALWAY PIPE PORT <i>Australia</i>	\$9
PENFOLDS GRANDFATHER PORT <i>Australia</i>	\$10
MORRIS LIQUER MUSCAT <i>Australia</i>	\$10

MEMBERS BAR DINING

ENTREES & SHARE PLATES

SYDNEY ROCK OYSTERS <i>Natural, mignonette dressing</i>	\$5 each
MIXED MARINATED OLIVES <i>Hand rolled bread sticks</i>	\$12
BRUSCHETTA <i>Baby beets, goats cheese, hazelnuts, truffle honey</i>	\$17.50
18 MONTH PROSCIUTTO <i>Pickled rhubarb, smoked almonds</i>	\$18
FLASH FRIED SCHOOL PRAWNS <i>Citrus salt, lemon aioli</i>	\$21
PORK CROQUETTES <i>Apple puree, watercress salad</i>	\$16
SALMON RILLETTES <i>Capsicum salsa, fennel lavosh</i>	\$22
DUCK PATE <i>Muntrie jam, pickled veg, brioche</i>	\$22
WILD WEED & FETA EMPANADAS <i>Lemon wedge</i>	\$10
PARSNIP SOUP <i>Parsnip chips, truffle honey</i>	\$15

MAINS

OXTAIL & KIDNEY PUDDING <i>Mash, petit carrots</i>	\$32
BEER BATTERED WHITING <i>Fries, tartar sauce, pickled onions</i>	\$29.50
WAGYU BEEF BURGER <i>Bush tomato, pickles, cheddar, fries</i>	\$19
SIRLOIN STEAK <i>Hand cut chips, bone marrow, jus</i>	\$36
HALF ROASTED CHICKEN <i>Whitlof & radicchio salad, sweet n sour currants</i>	\$30
MISO GLAZED SALMON <i>Asian greens, coriander & chilli salad</i>	\$32
PUMPKIN & GOATS CHEESE RAVIOLI <i>Bourree noisette, yoghurt, fried sage</i>	\$26

SIDES

GRILLED BROCCOLINI <i>Eschallot vinaigrette</i>	\$11
POTATO & CAULIFLOWER GRATIN <i>Smoked cheddar crumb</i>	\$11
HAND CUT CHIPS <i>Malt vinegar gel</i>	\$12
MIXED LEAF SALSA <i>Dijon vinaigrette</i>	\$11

SANDWICHES & SALADS

GOURMET SIX POINT SANDWICHES <i>Mixed leaf salad</i>	\$16
RACA'S REUBEN SANDWICH <i>Corned beef, Swiss cheese, sauerkraut, Dijon mustard on rye bread</i>	\$16
POACHED CHICKEN SANDWICH <i>Herbed mayonnaise, celery, watercress</i>	\$16
CLASSIC CAESAR SALAD <i>Baby cos, anchovies, croutons, crispy pancetta, parmesan, caesar dressing</i>	\$22
BLUE CHEESE SALAD <i>Warm croutons, bacon lardons, lamb's lettuce, toasted walnuts, Dijon vinaigrette</i>	\$19

DESSERTS

LEMON MERINGUE PIE <i>Lemon curd, puff pastry, tea sorbet, crème fraîche</i>	\$16
ORANGE JAFFA CAKE <i>Chocolate ice cream, almond crumb, cointreau syrup</i>	\$14
WARM HOMEMADE DONUTS <i>Spiced crème anglaise, coffee granite</i>	\$12
GRILLED PINEAPPLE <i>Coconut & lime sorbet, coconut sauce, cherry snow</i>	\$14

CHEESES

All served with parmesan biscuits and lavosh

SHADOWS OF BLUE WITH TEA POACHED DATES	\$9
HOLY GOAT WITH CANDIED WALNUTS	\$9
MAFRA CHEDDAR WITH TOMATO CHUTNEY	\$9
TRIPLE BRIE WITH QUINCE PASTE	\$9

HOT DRINKS & SNACKS

COFFEE

ESPRESSO	\$4
MACCHIATO	\$5
LONG BLACK	\$5
CAPPUCCINO	\$5
FLAT WHITE	\$5
LATTE	\$5
MOCHA	\$5
HOT CHOCOLATE	\$5
CHAI	\$6

TEA FORTE & T2 TEAS

POT OF TEA WITH INFUSION	\$7
POT OF TEA WITH LOOSE LEAF	\$7
ICED TEA	\$9

SNACKS

CAKE OF THE DAY	\$9
CAKE & COFFEE	\$12.5
RED ROCK DELI CHIPS	\$4
NOBBY'S NUTS	\$4