


# Members Bar Menu

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# Sparkling & Champagne

   
**Club Sparkling**  
*Multi regional AUS*

32 7.5

**Canti Prosecco**  
*Veneto, Italy*

42 9

**Chandon NV**  
*Multi Regional AUS*

54




**Lanson Brut**  
*Reims FRANCE*

110 20

**Moet Chandon NV**  
*Epernay FRANCE*

125

## White

    
**Semillon Sauvignon Blanc**  
*Multi Regional, AUS*  
*Fresh and lively with a wonderful zesty finish.*

29 7

**Premium Chardonnay**  
*Hunter Valley, NSW*  
*Classic Chardonnay with subtle oak and a refreshing but full mouth feel.*

32 7.5

**2016 Secret Stone Sauvignon Blanc** - Marlborough NZ  
*On the palate lively citrus fruits are complemented by touches of honey dew melon.*

42 9 13

    
**2016 Cooters and Cooters Riesling** - Watervale Clare Valley, SA  
*Stunning purity and citrus blossoms and amazing lime and lemon zest in the mouth.*

39 9 13

**2015/16 Scotchmans "The Hill" Chardonnay** - Geelong, VIC  
*The palate is tight and 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 and clean*

39 10 14

**2016 Printhe Mountain Range Pinot Gris** - Orange, NSW  
*Quite well defined pear and grapefruit flavours.*

38 8 12

**2016 Margan Family Vineyard Semillon** - Hunter Valley, NSW  
*Zesty and crisp with a refreshing lingering finish.*

38 9 13

**2014 Chant Du Midi Rose** - Provence, France  
*Palate carries the flavour of wild strawberries filling the middle palate and has a long savoury finish.*

31 7.5

*-Vintages are subject to Availability*

## Red

### Shiraz

*Multi Regional, AUS*

*Fruit driven Shiraz balanced by spice and oak.*

29

7

32

7.5

### Premium Cabernet Sauvignon

*Multi Regional, AUS*

*A full bodied red – intense and rich with firm tannins.*

### 2013 Printhie Mountain Range

**Shiraz** - Orange, NSW

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

38

8

12

### 2014 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

14

### 2015 Penfolds Bin 9

**Cabernet Sauvignon** - Barossa, SA

*Tightly structured and focused grainy and savoury tannin profile*

65

14

19

### 2014 Matua Hawkes Bay

**Merlot** - Hawkes Bay, NZ

*Structured Merlot with broad shoulders, a fleshy mid-palate and natural fruit sweetness.*

32

7

11

### 2015 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

### 2016 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

13

### 2016 Philip Shaw

**Pinot Noir** - Orange, NSW

*Attractive pinks and reds, light to medium density.*

42

9

13

## Dessert Wine

### 2012 Lincoln Ice Wine

Auckland, NZ

*Distinctive stone-fruit derived flavours.*

32

8

### 2012 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.*

39

10

### 2006 Rockford Cane Cut

**Semillon** - Barossa Valley, SA

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

75

15

- Vintages are subject to Availability

# Beer & Cider

## Australian

James Boag's Premium Light  
*Tasmania, 5.0% abv*

VB  
*Victoria, 4.6% abv*

Tooheys New  
*New South Wales, 4.6% abv*

Tooheys Old  
*New South Wales, 4.4% abv*

Hahn Super Dry  
*New South Wales, 5.0% abv*

James Boag's Premium  
*Tasmania, 5.0% abv*

Coopers Pale Ale  
*South Australia, 4.5% abv*

Crown Lager  
*Melbourne, 4.9% abv*

James Squire Amber Ale  
*New South Wales Australia, 5.0% abv*

James Squire Porter  
*New South Wales, 5.0% abv*

James Squire Orchard Crush Apple Cider  
*New South Wales, 4.8% abv*

## Imported

7 Corona ager  
*Mexico, 4.6% abv* 9

7 Becks Lager  
*Germany, 5.0% abv* 9

7 Peroni Lager  
*Italy, 5.1% abv* 9

7 Heineken Lager  
*Netherlands, 5.0% abv* 9

7.5

## Soft Drinks

8

Dry Ginger Ale 4.5

8 Ginger Beer 4.5

Lemonade 4.5

Coke Cola 4.5

8.5 Diet Coke 4.5

Lift 4.5

9 Cranberry 4.5

Tomato 4.5

9 Orange 4.5

Apple 4.5

12

# Cocktails

<b>Pimm's Cup</b> <i>Pimm's No.1, Dry Ginger Ale &amp; Lemonade</i>	14
<b>Champagne Cocktail</b> <i>Sparkling Wine, Brandy, Bitters &amp; Sugar Cube</i>	17
<b>Spritz</b> <i>Aperol, Prosecco &amp; Club Soda</i>	16
<b>Negroni</b> <i>Campari, Vermouth Rosso &amp; Gin</i>	17
<b>Bloody Mary</b> <i>Vodka, Tomato Juice, Spices &amp; Lemon Juice</i>	17
<b>Margarita</b> <i>Tequila, Triple Sec, Agave Syrup &amp; Lemon Juice</i>	17
<b>Archi Rose Martini</b> <i>Gin, Dry Vermouth, Lemon twist or Olive</i>	17
<b>Dark &amp; Stormy</b> <i>Dark Spiced Rum, Ginger Ale</i>	16
<b>Black Russian</b> <i>Vodka, Kahlua</i>	17
<b>Caffe Corretto</b> <i>Espresso, Sambuca</i>	16
<b>Espresso Martini</b> <i>Kahlua, Vodka &amp; Espresso</i>	16

# Spirits and Liqueurs

## Vodka

Stolichnaya, <i>Russia</i>	9
Absolut, <i>Sweden</i>	10
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, USA</i>	9
Jack Daniels, <i>Tennessee, USA</i>	10

## Whiskies

Johnnie Walker Red, <i>Scotland</i>	9
Chivas Regal 12yr, <i>Scotland</i>	10
Jameson, <i>Ireland</i>	10.5
Johnnie Walker Black, <i>Scotland</i>	11

## Single Malt

Glenfiddich 12yr, <i>Scotland</i>	10
Dimple 12yr, <i>Scotland</i>	10
Highland Park 12yr, <i>Scotland</i>	10.5
Laphroaig 10yr, <i>Scotland</i>	10.5
Johnnie Walker Blue, <i>Scotland</i>	30

## Fortified Wine

Galway Pipe Port, <i>Australia</i>	9
Penfolds Grandfather Port, <i>Australia</i>	9.5
Morris Liqueur Muscat, <i>Australia</i>	9.5

## Aperitifs and Digestifs

Cinzano Extra Dry, <i>Italy</i>	6.5
Cinzano Bianco, <i>Italy</i>	6.5
Cinzano Rosso, <i>Italy</i>	6.5
Dubbonet Rouge, <i>France</i>	7.5
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>	8.5
Grand Marnier, <i>France</i>	8.5
Southern Comfort, <i>USA</i>	9
Cointreau, <i>France</i>	9
Chambord, <i>France</i>	9
Mozart, <i>Austria</i>	9
Chartreuse Green, <i>France</i>	9.5
Galliano Amaretto, <i>Italy</i>	9.5
Drambuie, <i>Scotland</i>	9.5
Dom Benedictine, <i>France</i>	9.5

## Cognac

Chatelle Napoleon Brandy, <i>France</i>	7.5
Courvoisier VSOP, <i>France</i>	10
Rémy Martin VSOP, <i>France</i>	12
Rémy Martin XO, <i>France</i>	25

## Members Bar Dining

Chef soup of the day with warm sour dough roll

12

Six-point sandwiches

16.5

Karaage chicken Po'Boy with Asian slaw, wasabi mayonnaise & wedges

19

Savoury French toast waffles topped with smoked salmon,  
crème fraiche & salmon roe

18

Chilled Oysters with rose & coconut (GF, DF)

per piece 4

Grilled Oysters with stilton & wakame cream cheese (GF)

per piece 4

Natural Sydney Rock Oyster, lemon, brown bread & Marie rose sauce  
(GF without bread)

per piece 4

Juniper berry cured Tuna with honey dew melon carpaccio,  
dill crème fraiche & salmon roe (GF)

15

Coconut poached chicken on green papaya salad with mint, coriander & peanuts  
(GF, DF)

18.5

Classic beef shepard's pie with potted peas

21

Asparagus & goats cheese risotto with tomato breadcrumbs (V)

24

Pappardelle with beef, red wine & mushroom ragu finished reggiano

25

Goat curry with peshwari naan, raitia & lime pickle

25

Crispy skinned salmon, tempura vegetable chips with sriracha aioli & lime

28

Sweet & sour glazed pork cutlet with baby broccolini (GF)

32

## **Sides 9**

Steamed seasonal vegetables tossed with butter (GF, V)

Irish Colcannon, whipped mash with cabbage & bacon (GF)

Crisp potato wedges with shaved parmesan & tarragon aioli (V)

Crunchy slaw with pecans, dried cranberries, pepitas & mixed slaws,  
with walnut dressing (GF, DF, V)

## **Sweet Nibbles**

Cake of day with cream or ice-cream

9

Ultimate hot chocolate (GF without wafer)

12

Sticky fig pudding with toffee sauce, vanilla bean ice creams candied figs

10

Roast strawberry, rose rhubarb crumble with pistachio crumble top & gelato

14

Chef selection of cheese blue, cheddar & goats with muscatels, Italian flat bread &  
quince paste (GF with rice crackers)

28



## Hot Drinks & Snacks

### Coffee

Espresso	4
Macchiato	5
Long Black	5
Cappuccino	5
Flat White	5
Latte	5
Mocha	5
Hot Chocolate	5

### Snacks

Cake of the Day	9
Cake and Coffee	12.5
Red Rock Deli Chips	3.5
Nobby's Nuts	3.5

### Tea Forte & T2 Teas

Pot of Tea with Infusion	6.5
Pot of Tea with Loose Leaf	7
Iced Tea	9