



OYSTER BAR

A RANGE OF SHUCKED TO ORDER
PACIFIC + ROCK OYSTERS

NATURAL	3.0
TEMPURA, wasabi mayonnaise	3.8
LEMON olive oil, shiso	3.5
CITRUS granita, cucumber ribbon	3.5
RAW SEAFOOD	
SASHIMI SALAD, ocean trout, tuna, onion soy dressing	18.5
TUNA RICE PAPER ROLL, dipping sauce	10.0
SASHIMI TASTE PLATE (minimum of two people)	18.0pp



TASTES

OCTOPUS DUMPLINGS, dancing bonito	9.5
HOUSEMADE DUCK STEAMED BUNS, lychee salad, hoi sin sauce	14.5
SKEWERED POPCORN BEEF, yoghurt mayonnaise	12.5
PRAWN PAN-FRIED DUMPLINGS, garlic chives, dipping sauce	12.0
PORK BELLY, green mango, yellow bean sauce	12.0
SON-IN-LAW EGG, eggplant sambal, baby asparagus	13.0



OUR SIGNATURE

SHARE PLATES

A share plate of tastes crafted daily by our chefs (minimum of two people)	16.5pp
Seafood plate for two crafted daily by our chefs (minimum of two people)	MP

SIX COURSES OF TASTES

Let our chefs delight you w/ six courses of tastes
from the menu (minimum of two people) 75.0pp



EXCLUSIVE PRIVATE DINING

For that special occasion, ask for a tour of our exclusive Olympic Room. Seating up to 28 guests and elegantly designed with views over the Club's tranquil boatyard, the Olympic Room is a special setting for an intimate lunch, dinner or cocktail party.
Contact our events team on 9599 0940 for bookings.



ENTRÉE

TEMPURA HARPUKA NORI, stuffed w/ fresh prawns, shiitake mushrooms, coconut milk, ginger	16.5
MUSSELS, chorizo, Spanish tomato	16.5
CHICKEN LETTUCE CUPS, aromatic herbs, lime fish sauce	13.0
BEEF TATAKI SALAD, poached egg, kumato tomato, wasabi leaf salad, citrus sauce	17.5
CRISPY TOFU, light soy broth	12.0



MAIN

SNAPPER TWO WAYS: whole: crispy fried w/ sour blood plum sauce, + fillet; baked w/ a lychee salad	32.5
TEXAS SPARE RIBS, potato salad, corn	29.0
EYE FILLET, potato roesti, butter mushrooms, prawn cigar, jus gras	33.0
HONEY + SOY CHICKEN, heirloom tomato salad, sweet potato risotto	31.5
BEER BATTERED MIRROR DORY, sweet potato chips, sesame seed salt, tartare sauce, side salad	26.0
MARINATED SWORD FISH, fried tempura basket, shiso + citrus sauce	28.5
HOUSEMADE GNOCCHI, tomato + mushroom cream sauce	27.0



ON THE SIDE

BUTTER LEAF SALAD, miso dressing	8.0
CHINESE BROCCOLI, tofu puffs, oyster sauce	9.0
EDAMAME BEANS	6.0
CHIPS	7.5



DESSERTS

TRIO OF SORBET	10.5
CHOCOLATE MOUSSE, orange syrup, mango puree	15.0
LEMON TART, vanilla bean crème fraîche	14.5
RASPBERRY SOUFFLÉ, white chocolate sauce (please allow 20mins).....	15.5
DESSERT TASTE PLATE (minimum of two people)	28.5
SELECTION OF CHEESES, quince paste chutney + lavosh	19.5