



Club One Menu

Steak Sandwich (DF)

Charred grilled beef fillet, fresh panini, rocket, caramelized onion, Dijon mustard sauce and local vegetable crisps

Rosemary Brushed Red Beets (VV)(GF)

Fire roasted beets tossed with red onion, local beans, house dried tomato, shredded greens with vegan tahini dressing and roasted supper seeds.

Crispy Cajun Spiced Cassava Chips with Dip (VV)(GF)

Served with rustic herbed guacamole, broccoli hummus with tomato salsa.

Grilled Dukkha Spiced Chicken Breast (E)(GF)(DF)(N)

With corn salsa, charred akabanga pineapple and creamy sesame coleslaw

Tomato and Garlic Marinated Beef Brochette (GF)(DF)

Served with warm root vegetable salad in olive and mustard vinaigrette.

Vegetable Quesadilla (V)

Toasted tortilla filled with mixed vegetables and cheese served with tomato relish and avocado crema

Nibbles and Cheats

Vegan Chocolate Cigar (VV)(N)(GF)

Chocolate cylinder, dark chocolate and cashew mousse served with vegan vanilla ice cream and crushed pistachio

Pineapple Puff (E)

Puff pastry pocket with a spiced pineapple compote and crème Chantilly

Fresh Fruit Platter (VV)(SF)

Local seasonal fruit platter

Our menus change daily. This is because our Chefs use handpicked produce from our very own gardens, as well as flowers, herbs, fruits and vegetables from neighbouring local farms. The dishes are all inspired by the bounty of the day. Our Chefs have meticulously selected sustainable and sustainably farmed fish and seafood products. And our meat products are all A-Grade and sourced from the Region. Please talk to a member of our culinary team – should you have any preferences on ingredients or their preparation. Our repertoire is vast, and what is listed here is only a portion of the options available to you.

(V) VEGETARIAN (GF) GLUTEN FREE (VV) VEGAN (DF) DAIRY FREE (SF) SUGAR FREE (A) CONTAINS ALCOHOL
(S) CONTAINS SHELLFISH (E) CONTAINS EGG (N) CONTAINS NUTS (P) CONTAINS PORK