



THE WESTERN AUSTRALIAN CLUB
SINCE 1893

A La Carte Menu

ENTREE

Pan-Fried Homemade Gnocchi <i>with crumbed foie gras, berry compote, truffle oil, red wine jus & grilled cherry tomatoes</i>	\$21
Vegetarian option: no foie gras	\$19
Medley of Pepper & Sesame Crusted Yellow Fin Tuna (gf) <i>with sweet potato purée & adobo chipotle</i>	\$21
Buttered Scallops (gf) <i>with roasted butternut pumpkin, strawberry marmalade & morcilla de Andaluz</i>	\$23
Parma Ham <i>with king oyster mushroom, black truffle salsa & grilled bread</i>	\$19
Vegetarian option: no ham	\$15

*Menu created by Club Head Chef
Jay Tesorero*



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SALAD

Moroccan Pulled Lamb Shoulder with <i>spinach roquette, dried berries, red quinoa, grilled vegetables with honey lemon dressing (gf)</i>	\$25
Pumpkin & Beetroot Salad <i>with white barley, spinach, feta, pepitas & seeded mustard dressing (gf) (v)</i>	\$18
Garden salad	\$13

SIDES

The Western Australian Club Chips <i>with aioli</i>	\$6
Seasonal Vegetables	\$6
Additional French Baguette & Butter	\$2

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MAIN

Fish of the day	M.P
Sous-vide Mallard Duck Breast <i>(gf)</i> <i>with potato fondant, grilled mandarin, orange glaze, toasted seeds & vegetables with jus</i> <i>The perfect wine pairing: Petit Verdot, John Kosovich Wines, Swan Valley WA (2014)</i>	\$33 <i>Glass</i> \$12
New Orleans BBQ Lamb Ribs <i>with roasted chat potatoes, buttered Brussel sprouts & grilled corn</i> <i>The perfect wine pairing: Malbec, Zonte's Footstep, Lanbhornie Creek SA (2013)</i>	\$26 <i>Glass</i> \$11
Grilled Arabica Crusted Wet Aged Beef Fillet <i>(gf)</i> <i>with cauliflower cheese, grilled asparagus & grilled prawn with jus</i> <i>The perfect wine pairing: Shiraz, WA Club, Margaret River WA (2016)</i>	\$42 <i>Glass</i> \$9

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DESSERT

Rocky Road French Toast & Brioche *with Belgian chocolate and berry ice cream, charred marshmallows, merengue, fresh berries & chocolate sauce* **\$18.50**

CHEESE

Cheese board *with freezer dried orange, Spanish blue cheese, triple brie, vintage cheddar, muscatels, crispy parmesan, fresh fruit crackers*

Cheese Board for One **\$18**

Cheese Board for Two **\$36**

TEAS BY THE POT

Loose Leaf English Breakfast or Earl Grey Tea Loose Leaf **\$5**

Chamomile, Peppermint, Lemon Cooler, Green Herbal Tea

COFFEES

Long Black, Espresso **\$4**

Cappuccino, Flat White, Short Macchiato **\$4.50**

Latte, Hot Chocolate, Mocha, Long Macchiato **\$5**

Affogato **\$8**

Liqueur Coffee **\$14**

Extra Shot **\$.50**