

Members Lounge evening menu

Eat

Wednesday Evening (5pm – 9pm)

Finger sandwich trio with smoked salmon and avocado	\$9.90
+ pot of tea or regular coffee	\$11.90
Harry's Bar Sandwich with egg, chive and mayonnaise v	\$9.90
+ pot of tea or regular coffee	\$11.90
Toastie with cheddar cheese v	\$8.00
Savoury tart with cheddar, caramelised onion and leek v	\$8.80
Oven roasted tomato and red pepper soup with sourdough v, df, vgn*	\$9.90
Toasted panini – salt beef, pickles and gruyere	\$11.90
House-made merguez lamb sausage roll with tomato relish	\$10.20

Crafted by Matt Moran (5pm – 9pm)

Sydney Rock Oysters with mignonette and lemon gf, df, nf	\$4.50 each
Crab sliders with lemon mayo and pickles (two per serve)	\$19.90
Taramasalata with Mayan gold crisps df	\$11.90
Aperitivo plate with jamon serrano, chorizo pamplona, pickles and grissini	\$20.00
Cheese board with Australian cheese selection, condiments, crisp bread	\$18.50
Chargrilled octopus with kipfler potato, fennel, olive, tomato gf, df	\$28.00
Wagyu carpaccio with gorgonzola dolce, witlof, hazelnut dressing gf	\$21.00
Potato gnocchi with butternut pumpkin, cavalo, chilli, sage df, vgn*	\$26.00

Sweet (10am – 4pm)

Persian love cake gf	\$6.80
Orange and bee pollen cake gf	\$5.20
Torched lemon meringue and raspberry	\$6.80
White chocolate lamington with passionfruit curd	\$6.80

gf gluten free
vgn vegan
df dairy free
v vegetarian

nf nut free
* can be served as
gluten free on request

Please note the menu is seasonal and subject to change.
All prices listed are the 'members price'. Further discounts do not apply. A 10% surcharge applies on public holidays.

Drink

Single 0 coffee	R	L
Espresso, long black, cappuccino, latte, flat white	\$3.50	\$4.00
Hot chocolate, mocha, chai latte	\$3.50	\$4.00
+ soy, almond, oat, strong, decaf	+ \$0.50	
+ coffee syrups: vanilla, caramel	+ \$0.50	
Babyccino	\$1.00	
Pot of tea: English breakfast, earl grey, peppermint, green, lemongrass and ginger, chai, chamomile	\$4.00	
Soft drinks: Coca cola, Coke no sugar, Sprite 330ml	\$5.00	
Daylesford Hepburn Sparkling Water 750ml	\$6.30	
Daylesford Hepburn Sparkling or Still Mineral Water 330ml	\$4.50	
Lemon, lime and bitters	\$5.00	
Emma & Tom's organic juices 350ml — cloudy apple or orange	\$5.00	
Wine	Glass	Bottle
Sparkling		
NV Woodbrook Farm, Brut Cuvee, Mudgee, NSW	\$8.50	\$40
2020 Yves Premium, Cuvee, Yarra Valley	\$12	\$66
NV Laurent-Perrier, 'La Cuvee', Champagne FR		\$125
White		
2020 Robert Oatley 'Signature Series', Riesling, Great Southern, WA	\$12	\$60
2021 Dal Zotto, Pinot Grigio, King Valley, VIC	\$11	\$55
NV Woodbrook Farm, Sauvignon Blanc, Mudgee, NSW	\$8.50	\$40
2019 Robert Oatley 'Finisterre', Chardonnay, Margaret River, WA	\$16	\$80
Red		
2021 Golden Child 'Manic Monday' Pinot Noir, Adelaide Hills, SA	\$15	\$75
2020 Robert Oatley 'Signature Series' Grenache, McClaren Vale, SA	\$12	\$60
2020 Harvest by First Creek, Shiraz, Hunter Valley, NSW	\$9	\$45
NV Woodbrook Farm, Cabernet Sauvignon, Mudgee, NSW	\$8.50	\$40
Bottled Beer and Cider		
Sydney Beer Co Lager, Sydney	\$8	
Young Henrys Newtowner Pale Ale, Sydney	\$8	
Hahn Premium Light	\$6	
Apple Thief Pink Lady Apple Cider, Batlow	\$10	
Manly Spirits		
Australian Dry Gin	\$12	
Marine Botanical Vodka	\$12	
Coastal Stone Bourbon Cask Single Malt Whiskey	\$18	