



SAMPLE MENU

* SUBJECT TO CHANGE

ENTRÉE

SALT & PEPPER SQUID

Salt & pepper crusted squid served on salad greens, lemon & wasabi mayo...

GRILLED CHICKEN RANCH SALAD

Herbed & grilled chicken in a salad of sweet red peppers, bacon, cos lettuce, avocado, crushed tortilla chips & ranch dressing...

SPINACH & RICOTTA FILO (VEG)

Filo pastry parcels filled with spinach & ricotta served on vermicelli rice pilaf & chimmi churri...

MAINS

GRILLED BARRAMUNDI

Herbed & grilled fillet of Barramundi served w salad, fries, tartare sauce & lemon...

CHICKEN BREAST SCHNITZEL

Panko crumbed chicken breast served w salad, fries & mushroom sauce...

FIELD MUSHROOM STACK (VEG)

Garlic basted, char-grilled field mushroom on butter lettuce topped w tomato, caramelised onion & grilled haloumi cheese, served w sweet potato fries...

DESSERT

SALTED CARAMEL CHOCOLATE PROFITEROLES

MOST DIETARY REQUIREMENTS CAN BE CATERED FOR!

Email marketing@clubyork.com.au to discuss your needs



Vegan Menu

Entrée

Plant Based Quinoa Cakes topped w tomato & caramelised onion relish

Main

Roast Lentil, Smokey Sweet Potato & Chickpea Braise
Served on Basmati rice w Moroccan Flat bread

Dessert

Fresh Seasonal Fruit
Cut seasonal fruit served w organic coconut maple yoghurt



WINE, DRINKS & COCKTAILS
AVAILABLE AT THE BAR