

# THE CLUBHOUSE

BY FABLE TERRACE DOWNS RESORT

Available 5.30pm to 8:00pm daily

## To Share

Shared Cob Loaf and Dips for Two 16

Shared Regional Tasting Platter for Two 42  
cured salmon | smoked venison | salami | local  
cheese & chutney

## Entrées

Seafood Chowder 24  
served with garlic bread

Warm Soup 18  
served with garlic bread

Harissa Spiced Roasted Carrot Salad 22  
miso butter | pickled beetroot | mesclun greens |  
peanut pondi

Grilled Halloumi 28  
sambal cabbage | baby spinach | walnut | harissa  
yoghurt 26

Lemon & Rosemary Grilled Chicken  
sundried tomato & artichoke salsa | mixed greens |  
shallot & capers dressing

### Signature Entree Dish for Two | 28

Sweet and Spicy Slow Cooked Lamb  
hoisin glaze slow cooked lamb ribs | pumpkin fried  
bread | pickled vegetables | chilli dressing

## Sides

Polenta Fries 12

House Potatoes 12

Makikihi Fries 12

Green Salad 12

Winter Vegetables 12

## Mains

Turmeric & Coconut Goat Curry <sup>DF</sup> 38  
pumpkin fried bread | sticky coconut rice | pickles

12-Hour Slow Cooked Glazed Beef Short Rib <sup>DF</sup> 39  
house potatoes | apple & walnut slaw | spicy bbq sauce

Slow Braised Beef Cheek Pasta 36  
pappardelle pasta | braised beef cheek ragout |  
shallot & crispy curry leaves

Mt Cook Salmon Fillet 38  
miso & ginger marinated salmon | pickle fennel &  
beetroot salad | nori crisp | house potato | horseradish  
crème

Falafels <sup>V</sup> 34  
borani | fried spiced chickpeas | sambal cabbage | dukkha

## From the Grill

Served with house potatoes, carrot puree and one choice of sauce.  
red wine jus | roast garlic jus | peppercorn jus | blue cheese sauce |  
bearnaise

Rib-Eye 300g 41

Lamb Shoulder 250g 41

Venison Rump 220g 41

Chicken Breast 250g 37