



UNITED SERVICE CLUB QUEENSLAND
BRISBANE

Club Dining Menu

Entrée

Soup of the day \$10

New England lamb brains, charred young broccoli, anchovy yoghurt & fine herbs (gf) \$19

Mushroom risotto, fried kale, green peas, crème fraiche & parmesan cheese (gf,v) \$16

Frazer island spanner crab, fennel seed custard, flying fish roe & watercress (gf) \$21

Smoked duck breast, cauliflower cream, enoki mushrooms & roasted hazelnut (gf) \$19

Main

Twice cooked pork belly, savoy cabbage, parsnip puree, spiced apple & jus (gf) \$32

Roasted Cauliflower, chickpea & coconut curry sauce & fresh herbs (gf/df/vegan) \$27

Braised beef cheek, roasted onion, pomme puree, glazed carrots & red wine jus (gf) \$35

Market fish, pave potato, asparagus, lemon myrtle hollandaise & leek ash (gf) \$35

Market beef, potato gratin, wilted baby spinach, baby heirloom carrots & pepper jus (gf) \$39

Curry of the day with steamed jasmine rice & traditional accompaniments \$21

Dessert

Carrot & walnut pudding, caramelized apple ice cream, lemon ribbon carrots, & chantilly cream \$15

Peach & plum galette, vanilla bean ice cream, & cinnamon anglaise \$15

Spiced pumpkin baked yoghurt, coconut & date biscotti, burnt sugar & rum soaked raisins (gf) \$15

International cheese selection, quince paste, lavosh crackers & apple

\$18 (2 cheeses) & \$30 (3 cheeses)

*Some dishes are able to be modified to suit dietary requirements.
Please ask your waiter.*