

EXPRESS LUNCH



12PM-3PM MONDAY — FRIDAY
\$30 WITH GLASS OF WINE OR BEER

LIGHT BITES

GARLIC PIZZA 16
OREGANO, GARLIC, PARMESAN AND OLIVE OIL

DUO OF OCTOPUS 25
ZUCCHINI, PRESERVE LEMON, RADISH CURED WATERMELON, WATERCRESS AND CHILLI AIOLI (GF, DF)

KOREAN FRIED CHICKEN 24
WITH PICKLED TURNIP, SPRING ONION, ROASTED SESAME AND CHILLI PEANUT PASTE

GREEN GAZPACHO SOUP 18
CILANTRO FOAM, RICE PAPER DOME, YUZU PEARL AND HEIRLOOM TOMATO (V, GF)

BURGERS & SANDWICHES

BACON CHEESE BURGER 26
ANGUS BEEF PATTY, CRISPY BACON, CHEDDAR, GHERKIN, ICEBERG LETTUCE, GARLIC AIOLI ON BRIOCHE

VEGETABLE BURGER (V) 24
PUMPKIN, GOATS CHEESE & BEETROOT PATTY, TOMATO, ROCKET & BUSH TOMATO CHUTNEY ON SOURDOUGH

CLUB HOUSE WRAP 26
STREAKY BACON, CHICKEN TENDERLOIN, TOMATO, EGG, LETTUCE, CHEDDAR CHEESE AND MAYO

FRIED CHICKEN BURGER 26
WITH RED SLAW, CHEESY SAUCE, PICKLES & MAYO



Gluten-free bread and buns available on request

BIG BITES

PANKO CRUMBED CHICKEN PARMA 30
SPICY TOMATO RAGOUT, MOZZARELLA, KALE PESTO, PARMA HAM AND SMOKEY PAPRIKA FRIES

SATAY NOODLES 28
STIR FRIED PORK, PRAWNS, BROCCOLINI, ASIAN GREENS, CASHEW PEANUT SATAY AND RICE NOODLES

SALMON FILLET 38
HERBED SEMOLINA, HEIRLOOM CARROT'S, BABY CUCUMBER AND HONEY MISO SAUCE

RIVERINA ANGUS STRIP LOIN MSA — 200GM 42
TRUFFLED MASH, BABY CARROT'S, ASPARAGUS, OYSTER MUSHROOM AND PORT WINE JUS

LAMB BACK STRAP 44
FRESH RATATOUILLE, KALE CRUMB, CONFIT BABY MUSHROOMS, CRISPY POTATO, MINTED YOGHURT AND RED WINE JUS

SPINACH GNOCCHI PUTTANESCA 32
CHILLI, KALAMATA OLIVES, TOMATO, SPINACH, WHITE ANCHOVY, EXTRA VIRGIN OLIVE OIL AND ASIAGO CHEESE (V OPTIONAL)

KING GEORGE WHITING 30
BEER BATTERED WHITING, SMOKEY PAPRIKA FRIES AND AIOLI

AMATRICHIANA LIGUINI 32
SEMI SUNDRIED TOMATO, KALAMATA OLIVES, PANCHETTA, LONG RED CHILLI, HERBED NAPOLI SAUCE (V OPTIONAL)

PIZZA

CAPRICCIOSA 24
TOMATO, CHEESE, OLIVES, HAM, MUSHROOM, OREGANO AND GARLIC

MARGHERITA 20
NAPOLI, TOMATO, MOZZARELLA, FRESH BASIL, OREGANO AND OLIVE OIL

GOAT'S CHEESE 26
KALE PESTO, FRESH PROSCIUTTO, GOATS CHEESE, SPANISH ONION, FRESH BASIL AND OLIVE OIL

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CHEF'S WEEKDAY SPECIALS

MONDAY — PASTA & SHIRAZ 28
SELECT EITHER PASTA FROM THE MENU, SERVED WITH A GLASS OF SHIRAZ

TUESDAY — PIZZA & BEER 28
SELECT ANY PIZZA FROM THE PIZZA MENU, SERVED WITH A STELLA ARTOIS BEER

WEDNESDAY — BACON CHEESE BURGER & BEER 28
ANGUS BEEF PATTY, CRISPY BACON, CHEDDAR, GHERKIN, ICEBERG LETTUCE, GARLIC AIOLI ON BRIOCHE, SERVED WITH A STELLA ARTOIS BEER

THURSDAY — PARMA & PINOT 28
PANKO CRUMBED CHICKEN BREAST, SPICY TOMATO RAGOUT, MOZZARELLA, KALE PESTO, PARMA HAM AND SMOKEY PAPRIKA FRIES, SERVED WITH A GLASS OF PINOT GRIS

FRIDAY — FISH AND CHIPS & SAUV BLANC 28
BEER BATTERED WHITING, SMOKEY PAPRIKA FRIES AND AIOLI, SERVED WITH A GLASS OF SAUVIGNON BLANC

THE CLARKE SISTERS TEA PARTY— SAT & SUN

Weekend High Tea bookings available through Open Table



SALADS

AGED PANCETTA 25
AVOCADO PUREE, MINTED BROAD BEANS, TOMATO TEA JELLY AND BLACK BRIOCHE

AIR DRIED TOMATO STACK 22
BASIL RICOTTA, STEEPED WILD FIG, GREEN OLIVE OIL, BALSAMIC PEARLS AND PARMESAN CRISP (V)

CHICKEN CAESAR SALAD 22
BABY ROMAINE, ANCHOVIES, CRISPY PARMA HAM & POACHED EGG

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SMOKEY PAPRIKA FRIES 9
SAUTÉED ZUCCHINI 9
GARDEN SALAD 9
SAUTÉED SQUASH 9
GRILLED ASPARAGUS WITH PARMESAN 9
POTATO WEDGES 9



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