

Newcastle Club

ESTABLISHED 1885

Dinner Menu – Spring Summer 2010

Breads

Garlic Turkish bread {\$3.90}

Prawn toast with a ginger caramel {\$4.90}

Char grilled Morpeth sourdough, vine ripened tomato, Spanish onion and a basil salsa. Served with Pukara Estate caramelised balsamic and extra virgin olive oil. {\$4.90}

Recommended wine - Seppelt Fleur de Lys Chardonnay Pinot Noir N.V

Entrée

Duo of

Char grilled Japanese scallops on watermelon medallions; Szechuan flavoured pork and a ginger and chilli caramel and;

Salmon sashimi with orange zest, a soy and sesame dressing served with a lemon sorbet {\$21.90}

Recommended wine - Brokenwood Pinot Gris 2010

Sydney Rock Oysters. Choice of natural, mornay, kilpatrick or Chef's special {\$2.85 ea}

Recommended wine - Leo Buring Clare Valley Riesling 2009

Soup of the Day served with chargrilled Morpeth sourdough and crisp croutons {\$9.90}

Wild Rabbit, forest mushroom and mustard seed croustade accompanied by a selection of micro herbs {\$19.00}

Recommended wine - Phillip Shaw The Dreamer Viognier 2008

Black Mussel Marinere cooked in a blend of cream, shallots, leeks and white wine {\$19.50}

Recommended wine - Juniper Estate Semillon Sauvignon Blanc 2008

Crispy Peking Duck served with spring onion and cucumber julienne, bamboo steamed Mandarin pancakes and hoisin sauce {\$29.00}

Recommended wine - Argento Classic Malbec 2008





Dinner Menu – Spring Summer 2010

Mains

Pan fried Atlantic Salmon and Blue Eye Cod with mange tout surrounded with a Hunter Valley buerre rouge {\$34.00}

Recommended wine - Camyr Allyn Rose 2008

Half Crispy Duck served on a nest of smashed roasted pumpkin flavoured with sweet chilli and coriander with wilted bok choy and ginger jus {\$39.00}

Recommended wine - Devils Corner Pinot Noir 2009

Pan Roasted Margaret River Beef Fillet flavoured with back bacon, horse radish, infused goats cheese and blueberry jus {\$38.00}

Recommended wine - Penfolds Bin 128 Kalimna 2003

Whole Crispy Snapper accompanied with jasmine rice, stir fried bok choy and capsicum and a chilli jam {\$38.00}

Recommended wine - Ra Nui Sauvignon Blanc 2009

Roast Rack of Lamb on a parsley and mint gateau, pomme chateau and turned vegetables served with a redcurrant and port jus {\$36.00}

Recommended wine - Tyrrells Rufus Stone Cabernet Malbec 2002

Piccatta of Milk Fed Veal on a prosciutto, sundried tomato and sage risotto flavoured with Pukkara Estate caramelised balsamic and roasted truss tomatoes {\$36.00}

Recommended wine - Club Label Cabernet Sauvignon 2005 by Margan





Dinner Menu – Spring Summer 2010

Dessert {\$14.00}

Soft set Parisienne Crème Brulee topped with a raw sugar caramel crunch

Recommended wine - Konrad Sigrun Noble Two Riesling Sauvignon Blanc 2007

Cointreau Macerated Strawberries served with lemon sorbet and char grilled lemon

Recommended wine - Margan Family Botrytis Semillon 2008

Meringue Stack with port stewed berries and semi whipped cream

Recommended wine - Penfolds Grandfather Port

Chocolate and Kahlua fondue served with strawberries, almond biscotti, marshmallows and vanilla bean ice cream

Recommended wine – Kahlua Affogatto

Crepes baked with honey, sugar roasted almonds, vanilla bean ice cream and dusted with icing sugar

Recommended wine - Courvoisier VSOP

Australian Cheese Plate with Margaret River cheddar, King Island camembert, gorgonzola, fresh fruit and crackers

Recommended wine - Seppeltsfield Number 6 Tokay

Tea and Coffee {\$3.80}

Tea (loose leaf)

English Breakfast

Earl Grey

Darjeeling

Russian Caravan

Green

Peppermint

Chamomile

Coffee

Cappuccino

Flat White

Latte

Long Black

Macchiato

Short Black





Dinner Menu – Spring Summer 2010

Dessert Wines

Margan Family Botrytis Semillon 2008	Hunter Valley, NSW	\$49.00
	<i>By the glass</i>	\$14.00
Capercaillie Gewürztraminer 2008	Hunter Valley, NSW	\$36.00
Tamar Ridge Botrytis Riesling 2007	Tamar Valley, TAS	\$46.00
Konrad Sigrun Noble Two 2007	Marlborough, NZ	\$59.00
Riesling Sauvignon Blanc		

By the glass (60mls)

Port and Sherry

Seppelt Show Sherry Amontillado DP116	Barossa Valley, SA	\$8.00
McWilliams Oloroso Sherry	South East Australia	\$6.00
Grant Burge 10 y.o. Tawny	Barossa Valley, SA	\$9.00
Seppelt Para Port	Barossa Valley, SA	\$7.00
Penfolds Grandfather Port	Adelaide, SA	\$15.00
Baileys of Glenrowan Muscat	Glenrowan, VIC	\$8.00
De Bortoli Show Reserve Muscat	Riverina, NSW	\$9.00
Seppeltsfield Number 6 Tokay	Rutherglen, VIC	\$9.00
Dow's Ruby Port	Douro Valley, Portugal	\$8.00
Camyr Allyn Ruins Liqueur Verdelho	Hunter Valley, NSW	\$8.00

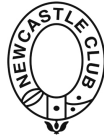
Cognac

Courvoisier VSOP	Cognac, France	\$11.00
Hennessy VSOP	Cognac, France	\$14.00
Hennessy XO	Cognac, France	\$22.00

Scotch Whisky

Dalwhinnie, 15 year old	Inverness, Scotland	\$9.50
Oban, 14 year old	Oban Argyll, Scotland	\$14.00
Highland Park, 18 year old	Kirkwall Orkney, Scotland	\$18.00
Lagavulin, 16 year old	Port Ellen, Argyll, Scotland	\$12.00
Glenfiddich, 12 year old	Banffshire, Scotland	\$8.00
Talisker, 10 year old	Carbost, Skye, Scotland	\$9.00
Dimple, 15 year old	Edinburgh, Scotland	\$9.00
Chivas Regal, 12 year old	Keith, Grampian Scotland	\$8.00





Dinner Menu – Spring Summer 2010

