

# THE CLUB

by Felix

## Dining Room Menu May '26

### Entrées

- Oysters of provenance w red wine mignonette **\$6**  
Caviar service - potato cakes, crème fraîche & chives **\$MP**  
Seasonal mushrooms w bagna cauda *VG* **\$19**  
Fried mussels w red pepper, fennel, parsley & lemon **\$24**  
Charcuterie plate **\$32**

### Mains (all served w wedge salad)

- Braised leeks gratin w hazelnut cream & truffle *VG* **\$32**  
Market fish w café de Paris butter & potato crisps **\$MP**  
Confit duck leg w/ white bean cassoulet & jus **\$45**  
Steaks frites w sauce au poivre **\$MP**

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Pommes frites **\$12**

### Dessert

- Honey panacotta, seasonal compote & treacle honeycomb **\$21**  
Chocolate mousse w roasted almonds, olive oil & salt *VG* **\$23**  
Cheese plate **\$16 / \$23**

\*\*\* Please notify waitstaff of any dietary preferences as not all ingredients are listed \*\*\*