

# THE SUPPER CLUB



FOR LOVERS OF FINE MUSIC

## M E N U

	Members	Non-Members
<b><u>Little Plates</u></b>		
Olives – Italian marinated olives served warm	7	9
Bruschetta <i>house-made ciabatta traditionally rubbed with garlic &amp; drizzled with olive oil &amp; topped with diced tomatoes, basil, olive oil &amp; balsamic glaze</i>	10	12
Arancini – chef's choice <i>tradition balls of risotto stuffed with mozzarella</i>	14	16
Calamari piccante <i>tender chilli calamari served on a bed of rocket</i>	16	18
Funghi Ripieni Caprese <i>Whole mushroom stuffed with mini caprese, mozzarella, cherry tomato, basil, garlic butter &amp; drizzled with a balsamic glaze</i>	14	16
Truffled Burrata <i>Italian hand stretched mozzarella ball filled with fresh creamy centre served with seasonal grilled stone fruit, pine nuts, rocket, crispy pancetta &amp; drizzled with truffled honey</i>	17	19
<b><u>Share Plates</u></b>		
Antipasto della casa for 2 <i>selection of cured meats, marinated olives, grilled vegetables served with hot baked ciabatta loaf, evoo &amp; aged balsamic glaze</i>	24	26
Cheese Platter for 2 <i>Chef's selection 3 varieties of local &amp; imported cheese, fruit, nuts, condiments served with crackers</i>	23	25
<b><u>Primi Piatti (Pasta Plates)</u></b>		
Pappardelle al ragu di cinghiale <i>Traditional tuscan dish of slow cooked wild boar ragu served over ribbons of egg pasta and topped with grana Padano</i>	27	29
Sizzling Sambucca Prawns Linguine <i>Sizzling chilli prawns tossed in garlic, chilli, a splash of sambuca, cream, Napoli sauce, cherry tomatoes &amp; homemade linguine</i>	27	29
Ravioli spinaci e ricotta with rose sauce <i>handmade large ravioli filled with fresh ricotta and spinach with Napoli &amp; cream sauce</i>	26	28
Risotto primavera <i>arborio rice risotto tossed with seasonal vegetables including zucchini, capsicum, eggplant, mushrooms, shallots, fresh tomato, herbs &amp; evoo</i>	23	25
Gnocchi quattro formaggi <i>homemade gnocchi tossed win a sauce of 4 cheeses including mozzarella, provolone dolce, gorgonzola, aged grana Padano</i>	26	28
<b><u>Secondi Piatti (Main)</u></b>		
Pollo tartufo e prosciutto <i>oven roasted chicken breast filled with truffle mascarpone wrapped in parma prosciutto &amp; topped with a delicate truffle cream sauce</i>	27	29
Vitello ai funghi <i>scallops of tender veal served with sautéed porcini &amp; wild mushroom in a delicate cream sauce</i>	27	29
Filetto al Pepe Verde <i>tender eye filled 250gm grilled to your liking, with a green peppercorn &amp; brandy sauce</i>	34	36
Frutti Di Mare Grigliati <i>Grilled Seafood plate of fish, prawns, scallops, calamari, mussels &amp; moreton bay bugs</i>	34	36

**Pizza menu** - available – please ask your waiter

**Dessert** - please ask your waiter for the desert menu

**Members Only Beverage Menu** - House wines \$6 per glass \$22 per bottle, basic spirits \$6.50 all other beverages 10% off