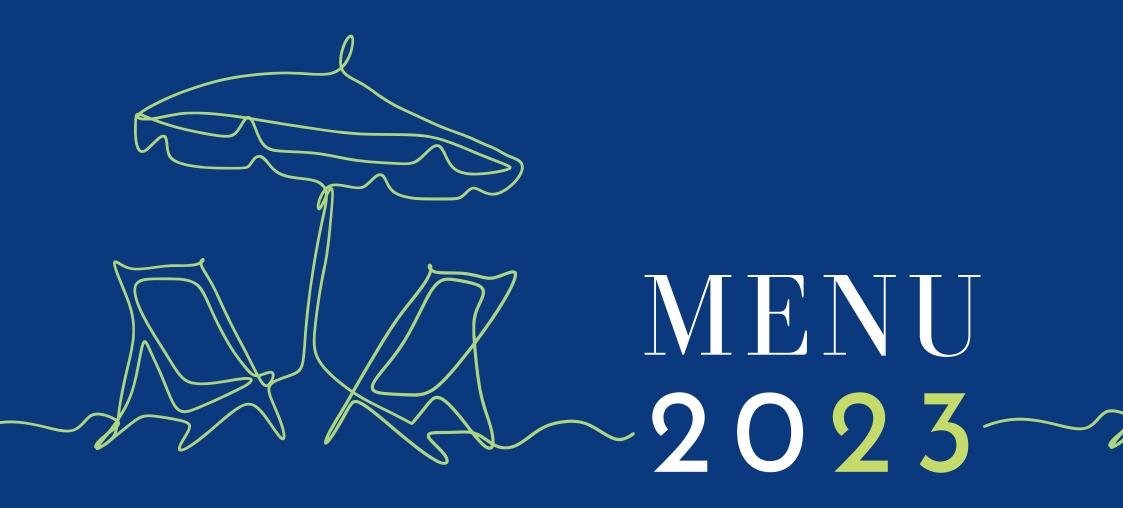
SUMMER

FREMANTLE SAILING CLUB



ENTREE / TO SHARE

Charred olive loaf, evoo \$12

Fremantle octopus, lemon \$22

Marinated Sicilian olives \$10

Freshly shucked oysters, lemon myrtle mignonette ½ dozen \$25

Arancini – pea, ricotta, parmesan, mint \$16

Exmouth prawns, cocktail sauce, lemon \$24

Fried squid, lime, smoked paprika, aioli \$18

Meat & cheese - prosciutto, salami, cave aged red Leicester, pickles, olive loaf, evoo \$39

MAIN COURSE

Battered Esperance silver flounder, fries, dressed leaves, tartare \$29

300g south-west scotch fillet, fries, dressed leaves, café de paris butter \$47

300g south-west sirloin, fries, dressed leaves, café de paris butter \$37

200g south-west fillet steak, potato puree, broccolini, scorched tomato, jus \$41 (GF)

Market fish, fennel skordalia, asparagus, lemon vinaigrette, brioche crumb \$mp

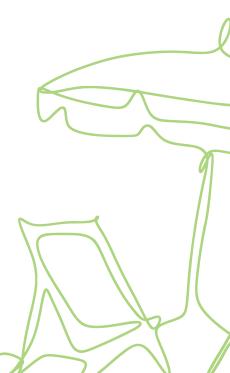
Chicken korma, toasted almond, curry leaf, rice pilau, paratha \$29

Sous vide lamb rump, kipfler potato, pea, mint, jus \$34 (GF)

Seafood casarecce, scorched tomato, basil, chilli, ricotta \$33

Eggplant casarecce, scorched tomato, basil, chilli, ricotta \$26 - ((Vegetarian, vegan option available)

Heirloom tomato salad, torched goats cheese, fresh herb, lemon, charred olive loaf \$27



SIDES

Fries, aioli \$10 Sweet potato fries \$13 Potato puree \$10 Greens, evoo, lemon \$10 Dressed leaves \$10 Charred olive loaf, evoo \$10

DESSERTS

Chocolate tart, Chantilly cream, berries \$12

Vanilla bean ice cream, raspberry, white chocolate, waffle crumb \$11

Lemon brulee, caramelised orange, shortbread \$10

Three cheeses, classic garnish \$26

MEMBERS RECEIVE A 10% DISCOUNT ON ADVERTISED PRICING

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk, other dairy, egg, sesame, wheat (gluten), lupin and sulphate preservatives. We cannot guarantee any of our products are 100% allergen free.

SUMMER FREMANTLE SAILING CLUB



2023