

Breads

Herb and garlic bread \$12.50
Cheese and bacon bread \$13
Anchovy and parmesan bread \$12.50

Entrées

New Zealand Oysters

½ Dozen (6) \$18 Dozen (12) \$36
Choose from: Natural with fresh lemon *GF
Grilled with pineapple and chilli *GF
Natural with granny smith apple and dill *GF
Grilled with Vietnamese dressing *GF

Prosciutto and Chargrilled Watermelon \$15.50
Parmesan and sweet soy sauce

Citrus Marinated Crab Salad \$18.50
Saffron tuille, cucumber consume, rose water cream

Seared Beef *GF \$16.50
Frozen Greek salad, honey and rosemary dressing

Potato Gnocchi *I \$17.50
Calamari noodles, pea and lemon water

Roasted Root Vegetables *V \$15.50
Red cabbage gazpacho and grain mustard ice cream

Smoked Mackerel \$16.50
Tomato and caper bruschetta, lime aioli

*V - Vegetarian *GF - Gluten Free *I - Imported

Mains

Atlantic Salmon \$34

Pearl barley salad, ponzu sorbet served with a tomato and orange vinaigrette

Marinated Local Tiger Prawns*GF \$32

Bok Choy and avocado with a lemongrass and palm sugar dressing

Pan-Fried Local Barramundi*GF \$32

Asian mushrooms and snow peas with a cabernet sauvignon syrup

Crispy Skin Duck*GF \$35

Sesame Asian greens, orange and sweet chilli glaze

Roasted Lamb Shoulder \$32

Served with Jerusalem artichoke and a chicken and tarragon pancake topped with porcini powder

Roasted Pork Belly and Black Pudding \$30

On a bed of English spinach and celeriac with an apple puree

Smoked Cheese & Mushroom Linguine*V \$28

With cherry tomatoes and oregano

Leek and Double Brie Tart*V \$28

Served with a fresh garden salad

Grilled Steak

Scotch Fillet - 350 gram MSA \$38

Chips & salad OR mash & vegetables, and your favourite sauce

Sirloin - 350 gram MSA \$34

Chips & salad OR mash & vegetables, and your favourite sauce

SAUCES

Mushroom, pepper, creamy garlic, red wine jus - Extra sauce \$3.50

SIDES

Chips with aioli and tomato sauce \$10

Steamed vegetables \$10

Garden salad \$10

Mashed potato*GF \$10

***V** - Vegetarian *** GF** - Gluten Free

KIDS' MENU

(12 years old and younger)

Chicken Nuggets \$14.50
Served with chips and salad

Crumbed Flathead \$14.50
Served with chips and salad

Spaghetti Bolognese \$12

Chicken and Cheese Burger \$14.50
Served with chips

Steak and Cheese Burger \$14.50
Served with chips

Ham and Pineapple Pizza \$12
Served with chips

KIDS' DESSERTS

Scoop of Ice Cream \$4
With topping and sprinkles

Ice Cream Sundae \$10
Topping, sprinkles, whipped cream and a cherry on top 😊

Topping Selection: Chocolate, caramel,
electric blue OR strawberry

Have a birthday coming up?
Why not have it here at The Arnhem Club?
For more information, please speak to one of our friendly staff members. 😊

Dessert

Sweet Goats Milk Gel *GF \$15.50

Served with balsamic strawberries and granola

Orange, White Chocolate and Yogurt Mousse *GF \$14

Served with saffron anglaise and coffee bubbles

Dark Chocolate Brûlée *GF \$15.50

Served with raspberry jelly and vanilla bean ice cream

Edible Stones \$15

Served with a citrus gel, green tea moss and poppy seed gravel

Cheesecake \$14

Served with cream and ice cream

Please ask one of our friendly staff members for the flavour of the week

*GF - Gluten Free

Tea & Coffee \$4.00

Dessert Cocktails

Patron XO Café Sundae \$15

Patron XO poured over ice-cream and topped with Coke and whipped cream

Death by Chocolate \$15

Baileys, Crème de cacao, Kahlua, chocolate syrup and ice cream blended and poured into a chocolate-coated martini glass

Toblerone \$15

Frangelico, Baileys, Crème de cacao, cream, chocolate syrup and a dash of honey blended and served in a chocolate-coated martini glass

Espresso Martini \$15

Coffee, Kahlua, vodka and a dash of caramel all shaken and strained into a martini glass and garnished with coffee beans

Snickertini \$15

Vodka, Baileys, Frangelico, cream, milk, chocolate and caramel syrups shaken and strained into a crushed peanut martini glass

Cocktails

Lychee Bliss \$15

Midori and paraiso lychee liqueur, orange and cranberry juice

Tennessee Ice Tea \$15

Jack Daniel's whiskey, Cointreau, freshly squeezed lemon juice, a dash of sugar syrup and coke

Passionfruit Mojito \$15

Mount Gay rum, passoa shaken together with passionfruit pulp, freshly squeezed lime juice and mint, topped with soda water

St Germain Cooler \$15

Tanqueray gin, elderflower flavoured liqueur, cucumber, mint and freshly squeezed lime juice, mixed together and topped with lemonade

Mango and Passionfruit Daiquiri \$15

Mango and passionfruit blended with Bacardi, triple sec, lime juice and a dash of sugar syrup

1800 Pina Colada \$15

Coconut tequila combined with triple sec, coconut milk, pineapple juice, lemon & lime blended together

Chilli Sensation \$15

Chilli infused tequila, Cointreau and sugar syrup shaken with chillies and lime wedges

Mixed Berry Margarita \$15

Tequila, pomegranate liqueur, mixed berries, freshly squeezed lime juice, a dash of sugar syrup

Morgans Melon \$15

Captain Morgans spiced rum, muddled watermelon, freshly squeezed lemon and lime juice and a dash of sugar syrup

Lemon Drop \$15

Vodka, triple sec, lemon and a dash of sugar syrup

XXXX Gold \$6.20

Great Northern \$6.00

Coopers Mild Ale 3.5 \$6.70

Pure Blonde Premium Mid \$7.00

Cider

Bulmers Original \$7.20

Strongbow

Original / Sweet / Dry \$7.00

Strongbow Clear \$6.50

Pure Blonde Cider \$5.00

Light / Mid Strength Beer

James Boag's Premium Light \$5.50

Hahn SuperDry 3.5 \$6.00

Carlton Mid \$6.20

Premium / Full Strength Beer

Hahn Super Dry \$7.20

XXXX Summer Bright Lager \$7.20

Carlton Dry \$7.20

Victoria Bitter \$7.20

Crown Lager \$7.70

Tooheys Extra Dry \$7.20

Tooheys Old Dark Ale \$7.20

Pure Blonde Ultra Low Carb \$7.20

James Boag's Premium \$7.50

Coopers Pale Ale \$8.20

Coopers Sparkling Ale \$8.50

Imported

Heineken \$7.50

Smoothies \$10

Peaches and Cream

Caribbean Green

Banana Bee

Mochalicious

Smashed Oreo

Mocktails \$10

Lychee Tea

Maple-Spiced Ginger

Mango Pina Colada

Pink Passion

Virgin Mojito

Corona \$8.70

Asahi \$8.70



Open for lunch and dinner

Tuesday to Saturday

Food available

From 12pm – 8:30pm

Bookings are always essential

To book, please phone

8987 0616

MACASSANS



'Macassans'

Somewhere between 1720 and 1750, people from Makassar, Indonesia, began to visit the north of Australia, in particular Nhulunbuy, fishing for trepang (sea cucumber) and trading with the Aborigines.

The trepang gathering fleets came every year and then went to China, where the trepang was used for soup and as an aphrodisiac. The fleets of praus were comprised of 30-60 boats, each with about thirty crew, who stayed in Australia over the wet season.

The traces of their camps can still be seen on the coast of Arnhem Land. The remains include broken pottery and glass tamarind trees that sprouted from the seeds dropped by the Macassans who ate the astringent fruit. Evidence of the Macassan influence survives in Yolngu technologies such as making dugout canoes and metal-working. Some Yolngu communities changed their economies from being land based to being largely based on ocean fishing for dugong and turtles.

In exchange for fishing rights, Yolngu were given goods such as cloth, tobacco, rice and knives.

The Macassan contact with the aboriginals in Nhulunbuy had a profound effect on their cultures. The visits are still remembered through history, songs, dances and paintings on rock and bark. Some Yolngu worked for the Macassans and even traveled between Makassar and Australia.

Some Macassan words are still present among the Aboriginal languages along the north coast. Some examples are rupiah= money, jama= work, balanda = white person, originally from Dutch to the Macassan language 'Hollander'.

The trade ended in 1907 when the Australian government ceased issuing licenses to the trepanger traders forcing them to abandon their annual visits to Australia.

White Wines

On tap
Squealing Pig
Sauvignon Blanc
Glass \$6.50

Villa Maria
Sauvignon Blanc
Marborough NZ 2016
Glass \$7.50 BTL \$32

Jamiesons Run
Chardonnay
Limestone Coast 2014
Glass \$ 7.50 BTL \$22

Oyster bay Sauvignon
Blanc Hawkes Bay NZ
2015
Glass \$8 BTL \$26.50

Barefoot Pinot Grigio
California
Glass \$5.50 BTL \$19

Oyster bay Pinot Gris
Hawkes Bay NZ 2014
Glass \$8 BTL \$29

By The Bottle

Squealing Pig
Malborough Sauvignon
Blanc NZ 2015
Bottle \$33

Villa Maria
Pinot Gris
NZ East coast 2015
Bottle \$32

Kissing Booth
Malborough Sauvignon
Blanc 2015 Bottle \$35

Champagne

Jacob's Creek
Sparkling Chardonnay
Pinot Noir 200ml
Bottle \$7

Yellowglen Pink OR
Yellow piccolo
200ml Btl \$7.50 -
750ml Btl \$22

Yarra Burn Vintage
Pinot Noir Chardonnay
2013
Bottle \$35

Brown Brothers
Pinot Noir Chardonnay
Bottle \$36

Jansz Premium Curvée
Tasmania
Bottle \$39

Veuve Clicquot Brut
Yellow Label

Bottle \$100

G.H. Mumm Maison
Fondee En 1827 Brut
Cordon Rouge
Bottle \$95

Moet & Chandon
Impérial
Bottle \$120

Teusner MC Sparkling
Shiraz
Bottle \$25

Red Wines

Pitchfork
Cabernet Merlot 2014
Glass \$7 BTL \$24

Oyster Bay Merlot
Hawkes Bay NZ 2014
Glass \$8 BTL \$29

Pepperjack Cabernet
Sauvignon 2013
Saltram of Barossa
Glass \$12.50 BTL \$40

Pepperjack Shiraz
Saltram of Barossa
2014
Glass \$12.50 BTL \$40

By The Bottle

Wirra Wirra Church
Block 2014
Blend
Cabernet sauvignon -
Shiraz - Merlot
Bottle \$45

Jamiesons Run
Limestone Coast
Cabernet Sauvignon
2014
Bottle \$22