

# 87 Club Street Wine Room

## ALL DAY A LA CARTE

BBQ oysters & bacon (natural / kilpatrick)	7/10 /pc
Hasselback potato, black garlic & parmesan	9 /pc
Woodfired flat bread & homemade spiced ricotta	16 /pc
Caramelized shallot tart tartin, cashel blue cheese	16 /pc
Wild mushroom vol au vent & seaweed emulsion	14 /pc
Beef tartare & scallop toast	16 /2pcs
AFC andy's fried chicken [add 30g Royal Baeri Caviar +\$70]	19 /6pcs
Cured Spanish mackerel	19 /5pcs
Pork katsu milk bread sandwich, jalapeno mustard	28
Tiger prawns, prawn head butter & sourdough	26
Grilled welsh rarebit	25
House pickle & charcuterie platter (100g / 200g)	28/48
Whole turbot on the bone, café de paris butter	62
Woodfired whole guinea fowl & pithivier pie	68
Aged T-bone 500g, beef fat frites, au poivre	88
Pork Jowl, salsa Verde, leek	44
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Beef fat frites	12 /5pcs
Tossed green vinegar salad	8
Endive & cashel blue cheese waldorf salad	26
Handkerchief pasta, spring peas, vermouth sauce	29
Vanilla cream cheese mille-feuille, raspberry	16
Sticky toffee pudding, ginger chantilly cream	16
Steamed & burnt citrus pudding	16
Cheese selection, house crackers & condiments [half / full board]	28/48

12PM - 5PM

# 87 Club Street Wine Room

## SUNDAY AFTERNOON ROAST TROLLEY

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### Roasts

Pork porchetta

Or

Woodfired guinea fowl

Or

Beef wellington

Or

Mixed grill platter (+\$10 Supplement)

### Sides

Grilled asparagus, coppa & cured egg yolk, brown butter emulsion

Roast duck fat potatoes

Roasted baby carrots with honey miso

Yorkshire pudding

### Condiments

Apple mustard jam

Horseradish cream

Whole grain mustard

Mint pesto sauce

\$58/pax

[cheese selection +\$20]

+\$78/pax

Pet Nat Free Flow (2 hours)

## DESSERTS

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Vanilla cream cheese mille-feuille, raspberry	16
Sticky toffee pudding, ginger Chantilly cream	16
Steamed & burnt citrus pudding	16
Cheese selection, house crackers & condiments [half / full board]	28/48

PRICES ARE SUBJECT TO GOVERNMENT TAXES AND SERVICE CHARGE

