

# RANGE

LOUNGE & GRILL

## STARTER SALADS & APPETIZERS

<b>Strawberry &amp; Quinoa Salad</b> GF	12
baby kale, arugula, hazelnuts, feta, orange yogurt dressing	
<b>Classic Caesar</b>	12
house made classic garlic dressing, fried capers, grana padano	
<b>Sautéed Escargot</b>	14
cream reduction, caramelized fennel, goat cheese, pancetta	
<b>Chili Spiced Seared Diver Scallops</b>	19
pickled veg, prosciutto crumble, avocado mousse	
<b>Mushroom Truffle Ravioli</b> veg	16
wild mushroom cream, fresh basil, truffle oil	
<b>Tamarind Chili Squid</b>	17
pan fried squid, sweet baby peppers, onions, tempura flakes substitute prawns for squid + \$2	

## MAIN COURSES

<b>Grilled Romanesco</b> GF	28
stewed white beans, wild mushrooms, cherry tomatoes, carrots, almond slivers, pickled peppers	
<b>Duck Cassoulet</b> GF	32
confit duck, navy beans, slab bacon, farmer sausage, cherry gastrique	
<b>Arctic Char</b> GF	30
tomato fennel butter rice, basil gooseberry jam	
<b>Jerk Chicken Supreme</b>	29
avocado mousse, grilled lime jus, black beans & quinoa	
<b>Apple Butter Pork Chop 11oz</b>	32
corn bread, seasonal vegetables, apple butter sauce	
<b>Sirloin 6oz</b>	30
certified angus beef	
<b>Tenderloin 7oz</b>	43
certified angus beef	
<b>Ribeye 1lb</b>	59
certified angus beef	
<b>Slow Braised Beef 1lb</b>	39
certified angus beef	

### ADD ONS

5oz grilled chicken breast	6
seared diver scallops (2)	9
sautéed prawns (6)	8

Ask for gluten free options

**\*Homeowner Advantage Discount:**

Homeowner 20%, Member 15%, Society Member 10% **\*\$2 Split Charge**

veg vegetarian GF gluten free