



AUTUMN 2025 MENU FOR THE KELVIN CLUB

SITTING AT THE BAR WAITING

Merguez lamb sausage roll, plum ketchup 8 (each)

Pickled Fremantle Octopus 14 GF

Jammy doughnut, potato brioche doughnut, Duck liver and cherry parfait, quince jam 9

Glasgow veggie pakora with pink sauce 13 GF VO

Chips and Aioli 12 GF

SMALL PLATES TO SHARE

Potted Gippsland beef, Yorkshire puddings, onion gravy 25

Salumi, Korean chilli Soppressa, gin pickles, gundillas 50g 18 GF DF

Wild venison and gin botanicals salami, Japanese pickles, 50g 18 GF

Local mussels on toast, brioche, Ndjua, mussel cream, lovage 21

Garlic flatbread, truffled mushroom cream, Mr Cannubi mortadella, Grana Padano cheese 20 VO

Marinated Romano peppers, Calabrian anchovies, whipped smoked cod roe 22 GF VO

Roast beetroot hassle backs, black garlic emulsion, smoked onion crème, montasio cheese.
GF , VO 15

Cos wedge, parmesan, Cesar dressing, torched lardon, 18 GF , VO

Sautéed broccolini, smoked almond, labne, confit garlic 15

Shaved fennel, Radicchio, parmesan, sesame dressing 13 GF VO

FROM THE GRILL and STOVE

O'Connor of Gippsland grass finished 250G Scotch fillet, peppercorn sauce 56 GF

Western Plains pork tomahawk chop, simmered daikon, dashi broth 42 GF

Great Ocean Road corn fed half duck, soy glazed, rhubarb 58 GF

Market fish of the day 42

Charred Eggplant, kasundi, cashew creme, gundillas, date molasses 32 GF

Cheeseburger: Aged Angus chuck beef patty, gruyere, pickles, brown butter mayo,
mustard baby gem, milk bun 24

Scottish Mince and Tatties (A wee bowl of colder month goodness) 28 GF

Ask your waiter about cheese & dessert