

THE KELVIN CLUB

AUTUMN MENU 2026

BAR SNACKS & TO SHARE

Salt & pepper calamari, chilli crisp,
green onions, bok choy, aioli
/28 (GF DF)

The Kelvin Platter (to share for 2)
charcuterie, cheddar, pickles, served
with crissini /38

Potato, taleggio cheese and
caramelised onion galette, rocket &
pear / 24

Rare beef soba noodle salad,
dashi & pickled shimeji
mushrooms /29 (DF)

Cured Spanish Mackerel,
horseradish cream, beetroot &
dill with pickled apple, /29 GF

FROM THE GRILL & STOVE

Market fish of the day /42

Poulet vert, braised free range chicken maryland, caramelised leek mash, salsa
verdi, green lentil & madeira jus /38 (GF)

Confit duck, rendang curry, coconut rice & green mango salad /41 (GF DF)

Seasonal mushroom risotto, aged parmesan with crispy enoki mushroom /38 (GF)

Steak frites, O'Connor rump cap, peppercorn sauce, fries & salad /52 (GF)

Sichuan sugarloaf cabbage, fermented black bean, scallion oil & potato cake
/32 (GF DF)



SIDES & SALADS

Panzanella Salad, late summer
tomato, bread, cucumber, basil
& olive oil /18
Add white anchovies /+5

Roast Pumkin, fetta, grain salad,
pomegranate, herbs /18

Hot Chips /12 (DF)

Seasonal Vegetables /15

DESSERT

Ask your server about
dessert & cheese selection

Hand selected Australian Cheeses
perfectly matured for your pleasure
served with biscuits, quince paste
and grapes / 38

**Please make your server
aware of allergens**