

# THE KELVIN CLUB

## AUTUMN MENU 2026

### BAR SNACKS & TO SHARE

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

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

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

### 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 Pumpkin, 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**