



MENU

PLEASE PLACE FOOD ORDERS AT THE BAR &
ADVISE STAFF OF YOUR TABLE NUMBER WHEN ORDERING

BREAKFAST

SUNDAY ONLY

8:00AM—10:20AM

LUNCH

MONDAY TO FRIDAY

12:00PM—2:30PM

SATURDAY AND SUNDAY

12:00PM—3:30PM

DINNER

MONDAY TO SUNDAY

5:30PM—8:30PM

STARTERS

- Antipasto: Charcuterie plate, Labneh, Olives and Grissini** (NF, DF – omit Labneh) \$28
Sliced meats, mixed marinated vegetables with Labneh and grissini sticks
- Paprika Roast Capsicum Arancini** (NF, V) \$16
Panko-crumbed arancini, stuffed with mozzarella and herbs, served with green tomato relish
- Sydney Rock Oysters** (DF, GF, NF) half dozen \$21 / dozen \$39
Served with lemon and Champagne vinaigrette
- Garlic and Herb Pizza** (V, NF, GF) \$14
With mozzarella and parmesan
- Blue Swimmer Crab and Prawn Croquettes** (NF, DF) \$18
Served with lightly crumbed flathead and citrus mayo
- Char-grilled Lamb Skewers** (NF, GF, DF – omit yoghurt) \$18
Served with pea tendrils and mint yoghurt
- Crackling Baby Calamari** (DF, NF) \$20
Lightly fried baby calamari dusted in cornmeal flour and sumac, served with lime mayo

SALADS

- Lemon and Herb Poached Chicken Breast Salad** (NF, DF, GF) \$26
Poached chicken tossed with crisp cos lettuce, Roma tomatoes and avocados
- Buffalo Mozzarella, Heirloom Tomatoes and Basil** (NF, GF, V) \$22
Heirloom tomatoes seasoned and layered with basil and buffalo mozzarella
- Quinoa Salad with Soya Beans and Hibiscus Vinaigrette** (NF, DF, V, VE) \$22
Red and white quinoa tossed with soya beans, pineapple and hibiscus dressing
- Slow Poached Atlantic Salmon** (NF, DF, GF) \$26
Tossed with snow pea tendrils, salad potatoes, red onion, fresh peas and capers
- Add Salad Extras**
- | | |
|---------------|-----|
| Chicken | \$4 |
| Haloumi | \$4 |
| Smoked salmon | \$4 |
| Avocado | \$4 |

(NF) nut free (GF) gluten free (DF) dairy free (V) vegetarian (VE) vegan

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MEMBERS RECEIVE A 10% DISCOUNT
WITH MEMBER ID CARD

10% SURCHARGE ON PUBLIC HOLIDAYS

Rowers
@ utshaberfieldclub

MAINS

Haberfield Beef Burger (NF)	\$22
Australian Angus beef patty, lettuce, tomato, pickles, caramelised onion with cheese and BBQ sauce, served with chips	
Half Roast Chicken (NF, DF – omit yoghurt)	\$28
La Ionica chicken, char-grilled with smoked yoghurt, served with salad or seasonal vegetables	
Market Fish of the Day	\$ Market Price
Updated daily – please see our specials board for more information	
Char-grilled Black Angus Sirloin (NF, GF, DF)	\$34
Served to your liking with thyme-roasted chat potatoes and field mushrooms	
Sizzling King Prawns (NF, DF, GF – omit sourdough)	\$27
Served with diced tomatoes, garlic, and grilled sourdough bread	
Byron Bay Berkshire Porchetta (NF, DF, GF)	\$28
Roast pork leg with celeriac and apple slaw, watercress and radish salad	
Handmade Spinach and Ricotta Ravioli (NF, V)	\$26
Traditionally made spinach ravioli with passata and basil	
Beer-Battered Flathead and Chips (NF)	\$26
Served with our House Salad and tartare sauce	

SIDES

Seasonal Vegetables (GF, V, VE)	\$8
Steamed and tossed with olive oil	
House Salad (GF, V, VE)	\$8 small / \$14 large
Mixed leaves, tomato, cucumber, and red onion with house dressing	
Beer-Battered Chips (V, DF, NF)	\$8
Served with aioli	
Beer-Battered Onion Rings (V, DF, NF)	\$8
Served with chilli jam	

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KIDS MENU

All kids meals come with a choice of either a scoop of vanilla ice cream or a serving of churros with chocolate dipping sauce for dessert, and a complimentary kids activity pack.

Penne Napoli (NF, V) Homemade classic Napoli sauce and parmesan cheese	\$15
Kids Haberfield Burger Served with chips and ketchup	\$15
Battered Flathead and Chips (DF) Served with ketchup	\$15
Mini Crumbed Chicken Tenderloins (DF) Served with chips and ketchup	\$15

DESSERTS

Crisp Meringue Pavlova (GF, V) Mascarpone mousse and mixed berries	\$14
Sticky Date Pudding (V) Served with butterscotch sauce and vanilla ice cream	\$14
Lemon and Passionfruit Tartlet (V) Served with lemon sorbet	\$14

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