

Join us for

Father's Day Sunday Brunch

Sunday, 21 June 2026 | 12pm – 3pm

Member: \$98 | Guest: \$108 | Children: \$40

*Child prices are for children between the ages of 6 to 11 years old.
Add \$80 for free-flow champagne, housepour wines, Tiger beer & soft drinks.*



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*Kids A La Carte Menu
Available upon request.

SALADS

Compressed Watermelon (V)

Blueberry, Arugula, Honey Lemon Vinaigrette

Organic Kale Salad (V)

Cucumber, Chickpeas, Sunflower Seeds, Cherry Vine Tomatoes

Hydroponic Mesclun Greens (V)

Baby Radish, Tomatoes, Corn Kernels, Cucumber,
Italian Dressing, Lemon Vinaigrette, Sesame Dressing

Pomegranate, Apple & Red Quinoa Salad (V)

Shallots, Parsley, Apricots, Beetroots & Hummus

SOUP OF THE DAY

Celeriac Velouté (V)

Assorted Bread

COLD PLATTERS

Pepper Smoked Duck With Pomelo Salsa

Roasted Sesame Dressing

Baby Beets Cured Norwegian Salmon

Mustard Dill Dressing

CHILLED SEAFOOD GALORE

Tiger Prawns, Tasmanian Green Mussels,
Scallop On Shell, Fresh Shucked Oysters
& King Crab Leg

Condiments: Tartar Sauce, Cocktail Sauce & Lemon Wedges

BUTCHER BLOCK CHARCUTERIES

Apple Wood Smoked Chicken Ham, Prosciutto Ham,
Gammon Ham & Black Forest Ham (P)

Condiments: Cornichons, Olives & Pearl Onions

BRUNCH EUROPEAN CHEESES BOARD

Camerbert La Fermiere, Brie De Meaux,
Fior Di Tartufo, Comte De Jura, Sainte-Maure,
Bleu D' Auvergne & Scamorza (V)

Accompaniments: Fresh Grapes, Dried Fruits,
Mixed Nuts, Rainbow Olives & Table Crackers

CHEF IN ACTION CARVERY

Rosemary – Garlic Roast Margaret River Angus Beef Striploin

Horseradish Cream, Dijon Mustard, English Mustard & Brown Sauce

Roasted Spice Baby Spring Pullet

Homemade Smoked Mustard

Crackling Pork Belly

Hoisin Sauce

Accompaniments: Seasonal Root Vegetables & Garlic-Flat
Parsley Roasted Potatoes (V)

MAINS

Braised Beef Cheek

Red Wine Reduction

Lamb Osso Bucco

Scented Orange

Australian Barramundi in Lemongrass Lime Sauce

Cereal Squid Calamari Fritti

Plant Based Shepherd Pie (V)

Tagliatelle with Wilted Green & Tomatoes (V)

Fusilli Pasta on Creamy Wild Mushroom Ragu (V)

PASTRIES & SWEETS

Coffee Scented Bread & Butter Pudding

Orange Custard Sauce

Lychee Panna Cotta

Blueberry & Lemon Peel

Pistachio Crumble Red Velvet Cake

Dark Chocolate Mousse with Truffle Gauche & Salted Caramel (V)

Red Wine Poached Pear Tartlet (V)

Assorted Les Chouchous (N)

Tropical Fresh Cut Fruits Platter (V)

Coffee & Tea

(V) Vegetarian (P) Pork

- Reservations on first-come-first-serve basis; terms and conditions apply.
- For reservations and enquiries, please contact The Padang Restaurant at 6338 9271.
- A confirmation email will be sent to you once the booking has been processed within 3 working days of the date of reservation.
- Cancellation of reservations must be made in writing and received by the Club no later than 48hrs prior to the date of the event. Please note that the full amount will be charged for cancellations made after the cancellation cut-off date. A no-show charge of the full amount will apply for no-show on the date of the event. In the event of a reduction in the final number of confirmed pax after the cancellation cut-off date, the full charge will be levied.
- The Restaurant reserves the right to choose an alternative seating arrangement within the restaurant to accommodate your booking.