



THE POLO CLUB

RESTAURANT



LIGHT MEALS

BUTTERNUT & FETA TART

Basil pesto, tomato chutney / 60

Wine suggestion: an unwooded white wine

MOROCCAN CHICKPEA TORTILLA EMPANADAS

Tomato avocado salsa, minted yoghurt / 65

*Wine suggestion: a full-bodied white wine or
lighter red wine would match the Moroccan spices*

SALT & PEPPER SQUID

Garden slaw, fried coriander, lime / 75

Wine suggestion: your favourite white wine

CLASSIC LEMON & THYME CHICKEN SALAD

Toasted corn, peas, edamame, baby tomato,
toasted pumpkin seeds, poached egg,
lemony dressing /75 /95

*Wine suggestion: a medium bodied white wine,
preferably not barrel fermented*

CAULI-RICE SALAD

Cauliflower, broccoli, bacon, Parmesan cheese,
toasted coconut and almonds / 75

*Wine suggestion: a barrel fermented white or
medium bodied red*

PULLED PORK BELLY WRAP

Smoky coleslaw, coriander, sweet chilli and soy, hand cut fries / 88

Wine suggestion: this blast of flavours could intimidate most wines; if in doubt, have a craft beer

CHARCUTERIE AND CHEESE

Homemade chutney, Pretzel stick, red wine butter / 125

Wine suggestion: any red you'd happily sip on its own while settling into your meal, although white wine could be as successful



MAIN MEALS

THE CHEF'S VEGETARIAN PASTA DISH

Please enquire about our daily pasta / 95

Wine suggestion: Italian varieties, like Pinot Grigio (white) or Sangiovese (red)

BEER BATTERED HAKE

Hand cut chips, tartar sauce, lime / 135

Wine suggestion: just about any crisp, unwooded white wine, although nothing too fruity or perfumed

BLUE CHEESE AND BUTTERNUT CHICKEN BREAST

Potato fondant, baby beans, thyme-roasted tomatoes / 140

Wine suggestion: rich, barrel-fermented white, perhaps with an edge of sweetness (like new-style chenin blanc)

STEAK

Please enquire about our steak cut of the day. Hand cut chips, green peppercorn or mushroom sauce / SQ

Wine suggestion: your favourite red wine, although shiraz is an obvious choice if you're having the green peppercorn sauce

LAMB RUMP

Tabbouleh, grilled baby cos, toasted corn and peas / 175

Wine suggestion: this is a red meat dish that calls for zingy sauvignon blanc, because of the freshness of the dressing on the tabbouleh

PORK NECK

Apple and truffle quinoa, sweet mustard, honey carrots and parsnips, soy and honey / 165

Wine suggestion: the apples are a call for white wine, preferably a full-bodied chenin blanc

GOURMET BEEF BURGER

Grass fed beef, lettuce, tomato, dill cucumber, aioli / 115

Wine suggestion: a lighter-bodied red

PIZZA

FOCACCIA

Garlic, rosemary, olive oil,
Maldon salt / 65

MARGHERITA

Homemade tomato sauce,
mozzarella / 80

PANCETTA

Bacon, Pancetta cream cheese,
rocket / 115

POLLO

Chicken, feta, avocado*, baby marrow / 120

GREEK

Lamb, minted yoghurt, olives / 125

LA VERDURA

Olives, artichokes, roast peppers,
mushroom / 115

ADD:

Bacon / 25

Chicken / 25

Avocado* / 20

Feta / 20

Olives / 15

Peppadew / 15

Rocket / 15

DESSERTS

MOIST CARROT CAKE / 60

SORBET & ICE CREAM TRIO

Brandy snap / 55

CHOCOLATE MUD PIE

Orange, almond and cinnamon
ice cream / 60

BAKED CHEESE CAKE

Mango sorbet / 70

KIDS

CHICKEN GOUJONS

Hand cut chips*, tomato sauce / 50

BOLOGNAISE

Enquire about our available pasta / 55

CHEESE BURGER

Hand cut chips* / 60

HAWAIIAN PIZZA

Ham and pineapple / 50

VANILLA ICE-CREAM

Chocolate sauce, sprinkles / 35