THE COTTON CLUB

Chinese Menu

中英文菜单

OYSTERS

Natural 4
Served with lemon wedge

Chimichurri 4
Garlic, chilli, fresh herbs

Kilpatrick 4
Smoked BBQ and vermouth sauce, crispy bacon

Thai 4
Kaffir lime, garlic, ginger, crispy shallots

Smoked Tabasco 4
Smoked chipotle

Pickled Cucumber 4
Pickled Cucumber, fennel, herb dressing

Having Oysters? Why not pair with a wine!

Twin Islands Sauvignon Blanc - vibrant, crisp profile with tropical fruit (passionfruit, grapefruit) and fresh herb notes (mint, coriander), leading to a zesty, mouth-watering finish.

Smith and Hooper Pinot Grigio - vibrant, aromatic nose with notes of passionfruit, gooseberry, and herbaceous elements

De Bortoli Prosecco -delicate, creamy finish with fine bubbles

OYSTERS

原味 $4
配柠檬角

香草蒜辣酱 $4
蒜、辣椒、新鲜香草

培根烧烤风味 $4
烟熏烧烤酱与苦艾酒酱，脆培根

泰式风味 $4
卡菲尔青柠叶、蒜、姜、脆葱

烟熏塔巴斯科辣味 $4
烟熏墨西哥辣椒

腌黄瓜 $4
腌黄瓜、茴香、香草沙拉酱

BREADS

1) Basket of warm bread, balsamic olive oil, butter 12

2) Garlic and herb sourdough flatbread, parmesan, dip of the day 18

3) BBQ pulled pork sourdough flatbread, chilli garlic butter, parmesan, dip of the day 21

BETEL LEAF

Thai betel leaf, chilli and garlic dressing, bean sprouts, peanuts, coriander

4) Crispy pork belly (GF) 7 each

5) Tempura prawn 7.50 each

SMALL PLATES

6) Lobster, parsley, lemon and caper mayo, pickled fennel, toasted brioche bun 16

7)Chinese style pork belly bites, pickled red cabbage, toasted sesame seeds, spring onion (GF) 21

8) Chicken Wings, soy agave syrup, pickled jalapeno peppers, spring onion 19

9) Burrata, beetroot hummus, herb infused cherry tomatoes, mediterranean olives, toasted sourdough 23

10) Chargrilled tiger prawns, romesco sauce, pickled fennel sauce, toasted sourdough 23

11) Salt and pepper calamari, tartar sauce 19

12) Oven baked camembert, sweet onion jam, candied cashews, toasted sourdough 18

BREADS

1）温热面包篮，意大利香醋橄榄油，黄油 12

2）蒜香香草酸面饼，帕玛森芝士，每日蘸酱 18

3）烧烤手撕猪肉酸面饼，蒜辣黄油，帕玛森芝士，每日蘸酱 21

BETEL LEAF

泰式槟榔叶，蒜辣酱汁，豆芽，花生，香菜

4）脆皮五花肉（无麸质）7 /份

5）天妇罗炸虾 7.50 /份

SMALL PLATES

6）龙虾，欧芹、柠檬与刺山柑蛋黄酱，腌茴香，烤布里欧修面包 16

7）中式五花肉小块，腌红甘蓝，烤芝麻，葱花（无麸质）21

8）鸡翅，酱油龙舌兰糖浆，腌制墨西哥辣椒，葱 19

9）布拉塔奶酪，甜菜根鹰嘴豆泥，香草浸渍樱桃番茄，地中海橄榄，烤 酸面包 23

10）炭烤虎虾，罗梅斯科酱，腌茴香酱，烤酸面包 23

11）椒盐鱿鱼，塔塔酱 19

12）烤卡芒贝尔芝士，甜洋葱果酱，糖渍腰果，烤酸面包 18

GRILL

All served with fries or potatoes, seasonal vegetables, or side salad and a sauce of your choice

300g Rump (QLD) 36

500g Rump (QLD) 52

350g Sirloin (QLD) 46

Add a Topper
Prawns, Calamari or Wings 8

Sauces
Pepper, Mushroom, Red Wine Jus, Gravy, Garlic Butter

Share Platter for two

1kg Rump steak with two serves of: fries, broccolini, onion rings and sauces 99

LARGE PLATES

400g ribeye on the bone, chimichurri, rocket and parmesan salad, triple cooked chips, red wine jus (GF) 54

250g beef tenderloin, creamy herb and garlic prawns, creamy mash, charred broccolini (GF) 54

Confit duck leg, flambé tequila grape, fondant potato, orange and fennel salad, beetroot puree, pomegranate jus 42

Crispy pork belly, chive mash, carrot puree, chargrilled broccolini, onion rings, red wine jus 38

Braised lamb shank, potato puree, jus, mint cream sauce, glazed carrot, grilled broccolini, gremolata 42

Crispy skin barramundi, fondant potato, tropical mango salsa, carrot puree, coconut lime veloute, crispy hens egg (A) 42

Crispy beer battered fish, salt and vinegar chips, tartar, mushy peas, lemon (A) 32

Australian (A) Imported (I)

GRILL

所有牛排均配薯条或土豆、时令蔬菜或配沙拉，并可自选一种酱汁

300克 牛臀肉（昆士兰） 36

350克 西冷牛排（昆士兰） 46

500克 牛臀肉（昆士兰）） 52

加配
(Prawns) 虾 (Calamari) 鱿鱼 (Wings) 鸡翅 8

酱汁选择
(Pepper) 黑胡椒酱 (Mushroom) 蘑菇酱 (Jus) 红酒肉汁
(Gravy) 原味肉汁 (Garlic) 蒜香黄油

分享套餐

1公斤牛臀牛排拼盘 99
配两份：薯条、西兰花苗、洋葱圈及多款酱汁

LARGE PLATES

1）400克带骨肉眼牛排，香草蒜辣酱，芝麻菜帕玛森沙拉，三重炸薯条，红酒肉汁（无麸质） 54

2）250克牛里脊，奶油香草蒜虾，松露土豆泥，炭烤西兰花苗（无麸质） 54

3）油封鸭腿，龙舌兰火焰葡萄，方形黄油土豆，橙子与茴香沙拉，甜菜根泥，石榴酱汁 42

4）脆皮五花肉，香葱土豆泥，胡萝卜泥，炭烤西兰花苗，洋葱圈，红酒肉汁 42

5）红烧羊小腿，土豆泥，肉汁，薄荷奶油酱，蜜汁胡萝卜，烤嫩西兰花，意式香草蒜蓉碎 38

6）脆皮澳洲肺鱼（巴拉曼迪），方形黄油土豆，热带芒果莎莎，胡萝卜泥，椰子青柠浓汤酱，香脆鸡蛋 42

7）啤酒炸脆鱼，咸醋薯条，塔塔酱，豌豆泥，柠檬 32

SALADS

Classic caesar, bacon, crispy hens egg
garlic croutons, parmesan, anchovies 24
Add chargrilled chicken 7 Add marinated prawn skewer 9

Crispy hoisin duck salad, pickled red cabbage,
bean sprouts, rocket, candied cashews, crispy onions,
sweet and sour peppers 28

Thai beef, cherry tomatoes, cucumber, coriander, mint,
mixed leaves, pickled red cabbage, thai dressing,
peanuts, lime (GF) 28

BURGERS

Smashed beef patty, crispy bacon, onion rings, tomato, lettuce,
cheese, jalapeños, aioli, soft toasted bun, skin on fries 26

Southern fried chicken, lettuce, tomato, red onion,
cheese, spicy mayo, soft toasted bun, skin on fries 26

SIDES

6)Fries 7
7) Sweet potato fries 7
8) Steamed vegetables 7
9) Charred broccolini, whipped feta, toasted pine nuts 9
10) Creamy garlic mashed potatoes, red wine jus, crispy onions 8
11) Roast garlic and herb chat potatoes 7

SALADS

1）经典凯撒沙拉，培根，脆鸡蛋，蒜香面包丁，
帕玛森芝士，凤尾鱼 24
加配选项 加炭烤鸡肉 ￥7 加腌制烤虾串 ￥9

2）脆皮海鲜酱鸭肉沙拉，腌红甘蓝，豆芽，芝麻菜，
糖渍腰果，脆洋葱，酸甜椒 28

3）泰式牛肉沙拉，樱桃番茄，黄瓜，香菜，薄荷，混合生菜，腌红甘
蓝，泰式酱汁，花生，青柠（无麸质） 28

BURGERS

4）手压牛肉汉堡排，脆培根，洋葱圈，番茄，生菜，芝士，墨西哥辣
椒，蒜泥蛋黄酱，软烤面包，带皮薯条 26

5）美式南方炸鸡汉堡，生菜，番茄，红洋葱，芝士，辣味蛋黄
酱，软烤面包，带皮薯条 26

SIDES

6）薯条 7
7）红薯条 7
8）清蒸时蔬 7
9）炭烤西兰花苗，打发菲达芝士，烤松子 9
10）奶油蒜香土豆泥，红酒肉汁，脆洋葱 8
11）烤蒜香香草小土豆 7