

SUMMER RETREAT AT THE CLUB HOUSE WEDNESDAY 12 JANUARY TO MONDAY 31 JANUARY 2022

When the Club House re-opens on Wednesday 12 January it will become the setting for a Perth Summer Retreat for Members and their guests until Monday 31 January 2022. During these dates, while tailored jackets will still be required, ties will be optional at all times throughout the Club House and Members and all their guests may enjoy drinks in the Bar or adjoining terrace.

The Club is an ideal central retreat for a long relaxed summer lunch or a meal before one of the many Summer concerts or events in the city. Chef has created an all-day menu of summer dishes, including such favourites as freshly shucked oysters, crayfish salad and chargrilled beef ribeye for two.

Service will commence each day from 8.00 am until 8.00 pm Monday to Thursday. Service on Fridays will be from 8.00 am until 9.00 pm and between 6.00 pm and 9.00 pm on Saturday evenings.

The menu will be complemented by a Summer Drinks List, which is featured on the following pages.

TEMPORARY DRESS CODE AND GUEST BY-LAW WEDNESDAY 12 JANUARY TO 31 JANUARY 2022

To facilitate the arrangements for the Club's Summer Retreat at its meeting in December the Committee agreed to the adoption of the following By-Law for the period 12 January to 31 January 2022:

For the period 12 January to 31 January 2022 ties will be optional throughout the Club House and Members may invite all their guests into the Bar and adjoining terrace.

FESTIVAL PICNIC HAMPER BOXES WEDNESDAY 12 JANUARY TO SATURDAY 26 FEBRUARY 2022

For Members and guests venturing into the city for one of the many summer concerts or outdoor festivals, the Club is making available pre-ordered individual picnic hamper boxes made up of completely disposable materials. Members may collect their hampers when parking at the Club for an event.

House Smoked Ocean Trout and Asparagus Quiche
Chargrilled Chicken Caesar Slider
Homemade Cabbage & Coriander Slaw
Aged Cheddar and Lavosh with Fresh Fruits
Half Bottle of Shaw and Smith Chardonnay or Shaw and Smith Shiraz

These hamper boxes will also be available through the At Home Menu in January for delivery on Thursdays and Fridays for those Members who would prefer to have the boxes delivered to their home as they are ideal for an outdoor event such as an open air movie or picnic by the river. Advance orders may be placed via an email to athome@weldclub.org.au

SUMMER RETREAT MENU THE DINING ROOM WEDNESDAY 12 JANUARY TO MONDAY 31 JANUARY 2022

8.00 am until 8.00 pm Monday to Thursday 8.00 am until 9.00 pm on Fridays 6.00 pm to 9.00 pm on Saturday evenings

Freshly Shucked Oysters Natural with Charred Lemon or Kilpatrick half dozen or one dozen

Market Soup of the Day with toasted Sourdough Bread

Western Australia Crayfish Salad radicchio and cos lettuce, grape tomato, avocado, mango chilli glaze

Chargrilled Chicken Caesar Salad baby gem lettuce, sourdough crouton, shredded parmesan, crisp serrano, and anchovies

Scotch Duck Egg mint pea puree, spiced plum sauce

Salt and Pepper Semolina Cuttlefish, rocket, grape tomato salad, goddess sauce

Roast Forrest Mushroom, Grilled Haloumi, Capsicum Tomato Salad, Sweet Chilli Sauce available as an entrée or main plate

Pan Fried Potato Gnocchi, Homemade Pancetta, Roma Tomato, Rocket, Parmigiana Cream Sauce available as an entrée or main plate

Crisp Fried Buttermilk Chicken Burger in toasted Brioche Bun cabbage coriander slaw, sriracha mayonnaise, chips *Lunch Only*

Market Fish Grilled or Summer Al Battered, iceberg lettuce, chips, tartare sauce *Lunch Only*

Chargrilled Beef Ribeye *for two 500g* shiraz jus, bearnaise butter

Brioche and Rosemary Crumbed Lamb Cutlets eggplant puree, rocket feta, grape tomato, lemon vinaigrette *Dinner Only*

Market Fish apple fennel celeriac salad, English spinach, preserved lemon sauce Dinner Only

SIDES

Watermelon, Cucumber, Feta, Olive, Mint and Spinach Salad Market Greens, Fried Shallots with Lemon Butter Duck Fat Royal Blue Chips with Black Garlic Aioli

DESSERT & CHEESE

Chocolate Hazelnut Sour Cherry Bar
Limoncello Cheesecake, Poached Queen Garnet Plums and Yogurt Ice Cream
Buttermilk Panna Cotta, Almond, Thyme Crumb, Peach, and Apricot Sorbet
Halls Suzette Pont L'Eveque style Cheese with Nectarine Mostarda, Strawberries, Macadamia Nuts
Sourdough Bread

SUMMER RETREAT DRINK LIST AVAILABLE UNTIL SATURDAY 30 JANUARY 2022

The Cellar Manager has created the following summer drinks to enjoy on the verandahs of the Club.

Weld Club Bloody Mary

Stolichnaya Elit Vodka, tomato juice, tabasco, lemon juice, salt & pepper.

Gin & Grapefruit

Bombay Sapphire Gin, Capi rosemary & grapefruit soda, grapefruit slice & rosemary

Gin & Raspberry

Bombay Sapphire Gin, raspberry syrup, Fevertree Mediterranean tonic water, raspberry

Pimm's Revisited

Pimm's, Fevertree ginger ale, Croser Pinot Chardonnay, lemon, orange, cucumber

Whisky Sour

Bourbon, whisked egg white, sugar syrup

STAYCATIONS AT THE CLUB FROM WEDNESDAY 12 JANUARY ONWARDS

For Members not venturing out of Perth over summer the Club is offering three "staycation" packages in the club's accommodation throughout summer. Members are reminded a car bay at no charge is provided for the duration of a stay in the Club House at no charge.

Stay Two Consecutive Nights

First night in a standard bedroom \$100 (plus GST) and the second night is only \$75.00 (plus GST).

Summer Package

Standard bedroom a half-bottle of Moet & Chandon N.V. champagne on arrival. \$148 (plus GST).

Summer Indulgence Package

A night in suite 10 with a bottle of Pol Roger N.V. Champagne on arrival. \$290 per night (plus GST).



TEMPORARY CLOSURE OF THE VERANDAH ROOM JANUARY 2022

Members are advised the Verandah Room will be closed during January for redecoration and all meal service will take place in the Dining Room.

E: reception@weldclub.org.au P: (08) 93237000