



Members Dining Room

Entrée

Grilled Gippsland beef served warm, roasted vine tomatoes, béarnaise sauce	25.5
Confit Tasmanian salmon pumpkin puree, orange glaze, caramelised orange, nasturtium flowers	27
Szechuan roasted Wimmera duck breast green mango, banana blossom, lychees, coriander & spicy roasted shallot dressing	23.5
Celeriac & potato soup crisp garlic chips, chive oil	19.5

Main

Grass fed fillet of beef pommes anna, salad of glazed baby carrot, beans, radish & chimichurri dressing	48
Seared barramundi bouillabaisse butter, curried pumpkin puree, purple carrots, watercress	42
Roast chicken ballotine spinach, sweet shallots, shitake mushrooms, creamy buttery mash	42
Braised Victorian lamb garlic & tomato polenta, salsa verde	42
Roasted pumpkin & couscous pie goats cheese, butternut puree, garden leaves	37

Sides

Orange & fennel salad candied walnuts, frisse	7.7
Lemon & parsley green beans	7.7
French fries vinegar salt	7.7

Dessert

Victorian cheese selection quince paste, sundried fruits, water crackers	16
Chocolate brownie slice fresh raspberries, crème fraiche ice cream, chocolate macadamia crumble	17.5
Passionfruit tart coconut meringue, mango pearls, parsley oil, white chocolate crumble	17.5
Mini dessert selection <i>served as platters to the table</i> white chocolate raspberry spoon mini passionfruit meringue tarts	14.5 per person

*If you have any specific dietary requirements please see your waiter
Break catering is available, please ask your waiter for details*