

MEMBERS DINING ROOM - CYCLE ONE

ENTRÉE

Citrus cured Tasmanian salmon 24
olive oil jam, caviar pearls, horseradish cream, brioche crisp

Charred dry aged beef fillet 24
marinated zucchini, goats cheese, fried black wafers

Free-range herb roasted chicken 20
sweetcorn purée, freeze dried kernels, chive oil, snow pea tendrils

Spicy lentil soup 18
chorizo tortellini, chive oil

MAIN

Seared grass-fed beef fillet 49.5
sweet onion jam, kumara fondant, grilled zucchini, cabernet jus

High country pork 44
slow roasted loin, sweet potato purée, baby turnips, apple relish, jus

Farmed Queensland barramundi 44
pressed black & white rice, Asian greens, ponzu sauce

Kalamata olive crusted lamb rump 44
spinach & potato purée, slow roasted vine tomatoes, toasted pine nut jus

Shiitake & kimchi mushroom gyoza 38.5
spiked garlic soy, steamed Asian greens (v)

SIDES

Spinach salad 8
toasted seeds, baby beetroot, Persian feta

Roasted garlic cauliflower 8
slivered almond nuts, fresh parsley

French fries 8

DESSERT & CHEESE

Eton mess 16
passionfruit curd, orange sorbet, crisp meringue sheets

Caramel & apple 16
caramel chocolate pudding, vanilla ice cream, honey comb

Mini dessert selection (served as platters to the table) 16
earl grey profiterole
lime curd tart

Australian cheeses 16.9
cabernet paste, dried apricots, water crackers

MEMBERS DINING ROOM - CYCLE TWO

EPICURE

ENTRÉE

Chinese blackened duck breast	24
mint & lychee salad, crunchy noodles, chilli caramel	
Seared Australian prawns	24
spanner crab & fine herb slaw, garden radish, citrus aioli	
Sticky red braised pork loin	22
pickled cabbage, baby chard leaves, spiked plum glaze	
Thai style pumpkin soup	18
lemongrass chicken dumplings, petite herbs	

MAIN

Dry aged beef fillet	49.5
old school hassle back potatoes, garden pea purée, sweet shallot jus	
Slow roasted Tasmanian salmon	44
fennel purée, handpicked beans, orange gel, dill butter	
Garlic & herb chicken	44
carrot & potato galette, sugar snaps, petite onions, light chicken jus	
Orange roasted duck breast	44
roasted garlic mash, baby leeks, spiced plum, watercress pesto	
Eggplant & moussaka croquettes	38.5
pumpkin purée, zucchini & lentil salad, parsley oil (v)	

SIDES

Pear & blue cheese salad	8
mixed leaves, walnuts, white balsamic dressing	
Steamed greens	8
baby beans, broccolini, garlic crisps	
French fries	8

DESSERT & CHEESE

Peaches & cream mille feuille	16
vanilla crème diplomat, peach gel, raspberry jam	
Coconut crème caramel	16
piña colada sorbet, mango gel, candied coconut soil	
Mini dessert selection (<i>served as platters to the table</i>)	16
apple & rhubarb frangipane tart cookies & cream macarons	
Australian cheeses	16.9
cabernet paste, dried apricots, water crackers	

MEMBERS DINING ROOM - CYCLE THREE

EPICURE

ENTRÉE

Japanese teriyaki beef fillet 24
green onion salad, sushi rice wafer, sake dressing

Warm Tasmanian salmon 24
fennel purée, tarragon & almond salsa, blood orange, beetroot dust

Tahini & honey free-range chicken 20
vine tomatoes, spinach yoghurt, sesame wafer

Tomato & pesto velouté 18
goats cheese cappelletti, truffle oil

MAIN

Prime aged fillet of beef 49.5
black garlic potato, kale, cherry tomato jam, Kalamata olive jus

Pan-fried farmed barramundi 44
corn purée, steamed spinach, tomato & dill dressing

Grain-fed Victorian pork cutlet 44
poached apple & raisin relish, broccolini, cider jus

Asian free-range chicken duo 44
lemon grass marinated breast, sesame & ginger dumpling, choi sum, sticky rice, soy broth

Filo wrapped lentils & sweet potato 38.5
spinach purée, Persian feta, golden beets (v)

SIDES

Green salad 8
mixed leaves, dried cranberries, red onion

Candied heirloom carrots 8
toasted sesame seeds

French fries 8

DESSERT & CHEESE

Caramel & cherry bar 16
caramel mousse, Morello cherry compote, paillette feuilletine crunch

Cereal milk panna cotta 16
muesli crumb, fresh raspberries, coulis

Mini dessert selection (served as platters to the table) 16
chocolate & passionfruit tart
wattleseed cheesecake

Australian cheeses 16.9
cabernet paste, dried apricots, water crackers

MEMBERS DINING ROOM - CYCLE FOUR

EPICURE

ENTRÉE

Citrus cured kingfish yuzu curd, pressed baby quakes, lemon balm, fried capers, dill oil	24
Greek style lamb loin feta purée, hydro oregano, olive powder, slow roasted tomato, cucumber gel	24
Pulled & pressed free-range pork belly (<i>served warm</i>) apple & raisin relish, red wine garlic, herb salad, calvados jus	22
Cauliflower chowder three cheese tortellini, fried leek	18

MAIN

Grass-fed beef fillet confit potato, tarragon & pea purée, baby leeks, black olive pesto, shiraz jus	49.5
Tandoori rubbed Tasmanian salmon pressed jasmine rice, zucchini ribbons, cucumber pickle, hydro watercress	44
Chermoula marinated lamb rump quinoa tabouleh, cumin labneh, natural jus	44
Seared free-range chicken breast corn & chive polenta, green beans, chicken jus, winter herbs	44
Harissa spiced paneer fruity couscous, smokey baba ganoush, beetroot chips, chickpea shoots (v)	38.5

SIDES

Green bean salad spinach, marinated feta, balsamic	8
Broccoli & edamame sesame dressing	8
French fries	8

DESSERT & CHEESE

Popcorn & caramel bavarois toffee ice cream, macadamia & chocolate crunch	16
Textures of rhubarb white chocolate & rhubarb mousse, rhubarb sorbet, rhubarb crisps	16
Mini dessert selection (<i>served as platters to the table</i>) Kir Royal slice banana wagon wheels	16
Australian cheeses cabernet paste, dried apricots, water crackers	16.9