



Members Dining Room

Football 2021 – Cycle 3

Entrée

Japanese teriyaki beef fillet green onion salad, sushi rice wafer, sake dressing	24.5
Warm tasmanian salmon fennel puree, tarragon & almond salsa, blood orange, beetroot dust	24.5
Tahini & honey free range chicken vine tomatoes, spinach yoghurt, sesame wafer	20
Tomato & pesto veloute goats cheese cappelletti, truffle oil	18.2

Main

Prime aged fillet of beef black garlic potato, kale, cherry tomato jam, kalamata olive jus	49.5
Pan fried farmed barramundi corn puree, steamed spinach, tomato & dill dressing	44.5
Grain fed victorian pork cutlet poached apple & raisin relish, broccolini, cider jus	44
Asian free range chicken duo lemongrass marinated breast, sesame & ginger dumpling, choy sum, sticky rice, soy broth	44.5
Filo wrapped lentils & sweet potato spinach puree, persian fetta, golden beets	39

Sides

Green salad mixed leaves, dried cranberries, red onion	8.2
Candied heirloom carrots toasted sesame seeds	8.2
French fries	8.2

Dessert

Australian cheeses cabernet paste, dried apricots, water crackers	17
Caramel & cherry bar caramel mousse, morello cherry compote, paillette feuilletine crunch	16.5
Cereal milk panna cotta muesli crumb, fresh raspberries, coulis	16.5

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



Long Room

Football 2021 – Cycle 3

Entrée & Main Course

49

Tomato & pesto soup
mozzarella croutons

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

Main Course – Please make your way to the servery
Please note this is one serving only

Whole roasted porterhouse of beef
Horseradish crust

Caramelised pork loin
brown sugar & apple sauce

Braised lamb & rosemary
flaky pastry top

Filo wrapped lentils & sweet potato
spinach puree, persian fetta, golden beets

Roasted baby desiree potatoes – chive butter
Wedges of parsnips & carrot – sea salt
Steamed handpicked beans – lemon olive oil

Crusty ciabatta dinner roll & butter

Dessert & cheese

Caramel & cherry bar 16.5
caramel mousse, morello cherry compote, paillette feuilletine crunch

Australian cheeses 18
cabernet paste, dried apricots, water crackers

Lavazza qualità oro premium arabica coffee 4.9

Tea drop teas – assorted flavours 4.9

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