

# MEMBERS' DINING ROOM

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## STARTER

Rustica Bakery bread rolls, cultured Australian butter and Mt Zero pink lake salt

## SHARED ENTRÉE

### Artisan Charcuterie selection — \$36

Country pork & veal terrine, a selection Victorian cured meats, Mt Zero olives, grissini, cornichons, and Rustica bread (serves 2)

## MAINS

### Braised Gippsland beef short rib — \$48

glazed heritage carrots, kohlrabi & hot mustard remoulade, with Bordelaise sauce

### Roasted Hazeldene chicken breast — \$39.5

sweetcorn puree, confit new season onions, and wattle seed roasted chicken jus

### Pan fried Cone Bay Barramundi fillet — \$39.5

BBQ carrot, young leeks, with tomato & crab dressing

### Cauliflower gnocchi — \$32

Picked & roasted cauliflower, edamame, and Grand Padano

## SIDES

### Fresh Garden leaves — \$9

Seasonal greens, radicchio, fennel, with citrus dressing

### Shoestring fries & aioli — \$9

## DESSERT

### MCG 'Iced Vovo' — \$18

coconut dacquoise, raspberry jelly, torched coconut marshmallow, and raspberry sorbet

### Victoria cheese board — \$ 22

Tarago River Shadows of blue, Maffra cheddar, L'Artisan le Rouge| quince, and lavosh & crackers

