



## Members' Dining Room

Our food philosophy  
'Victoria's Greatest, Flavoured by Melbourne'

We celebrate the multi cultural flavours that Melbourne embraces and feature the very best Victoria has on offer.

We provide small producers an opportunity to showcase, we align with industry icons, we source innovative products and support local with a focus on sustainability.



## Starter

### Rustica bakery breads

Australian cultured butter, Mount Zero sea salt

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## Entrée

### Alpine trout / \$30

coconut dashi, jalapeno 'nahm jihm', finger lime & kombu cracker (GF)

### Roaring Forties lamb / \$34

lamb loin | glazed lamb rib, seasonal peas, macadamia, green olive & white anchovy salsa

### Western Plains Pork belly / \$26

confit baby fennel, red cabbage, golden raisins & caper salsa (GF)

### Mount Zero salt baked Heirloom beetroot / \$22

asparagus, Gippsland Dairy buttermilk, wattle seed & walnut crumb & sorrel (V, nuts)

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## Main Course

### Macedon Ranges duck / \$49

confit duck croquette, truffle honey, blackberries, beetroot & Mountain pepper

### Lakes Entrance Blue Eye cod / \$53

crab beignet, Port Arlington mussel 'escabeche', kohlrabi, beach herbs, bisque, tarragon oil

### Glazed Bendigo Spring Chicken gallontine / \$44

sweetcorn, blackened onions & roasted wattle seed sauce (GF)

### O'Connor Dry Aged grass-fed sirloin (200g) / \$59

Kooweerup asparagus, layered celeriac, caramelised shallots, jus

### Glazed pumpkin / \$34

kohlrabi, black barley, Warrigal green 'salsa verde', black garlic & pickled pearl onions (V)

*If you have any specific dietary requirements, please see your waiter*



## Sides

### Fresh garden leaves / 12

seasonal greens, radicchio, shallots, fennel, fresh herbs, blood orange dressing (V, GF)

### Shoestring fries / 12

truffle aioli (V)

### Garden peas, pancetta / 12

Tarragon butter (GF)

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## Dessert & Cheese

### Goats' cheesecake / \$19

Kakadu plum jelly, wattle seed meringue, gingerbread crunch and rhubarb sorbet

### Chelsea's Apple \$19

Granny Smith apple & caramel mousse, dark chocolate, pecan soil, compressed apple & toasted cinnamon ice cream (V)

### Victorian Cheese / \$24

Tarago River shadows of blue, Maffra cheddar, L'Artisan le Rouge, whipped quince lavosh & crackers

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## Half Time

### Traditional Tea break / \$17

Mini beef pot pies, pork & fennel sausage rolls, tomato relish  
Plain & fruit scones, Yarra Valley cream, strawberry jam

### Sliders / \$7.50 per piece

#### Lobster roll

iceberg, finger lime mayo

#### Cheeseburger

Pickles, maple bacon

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