

**MEMBERS DINING ROOM  
AFL 2023**

**Rustica Bakery breads**

Australian cultured butter | Mount Zero sea salt

**Entrée**

**Buttermilk fried Port Phillip Bay calamari \$30**

pickled vegetables | XO-chili sauce  
whipped cod roe mayonnaise

**Roasted Macedon Ranges duck breast \$29**

confit duck croquette | truffle honey | blackberry  
beetroot | mountain pepper

**Coffee rubbed & smoked Otway pork belly \$29**

pickled kohlrabi | spiced pork 'crackling'  
fermented leek sauce

**Fontina & buffalo ricotta raviolo \$26**

Spring vegetable fricassee | hazelnut butter  
green garlic puree | herb pangrattato

**Main Course**

**South Gippsland lamb \$52**

macadamia crusted rump, shoulder croquette  
glazed ribs | confit fennel | crushed peas  
anchovy & green olive salsa

**Lakes Entrance King George Whiting \$53**

baked with scallop mousseline  
Swiss chard | native lime & 'caviar' butter sauce

**Roasted chicken breast w. tarragon filling \$44**

Otway shitake puree | braised young leeks  
roasted chicken & wattle seed sauce

**Char grilled sugar loaf cabbage \$40**

spinach, green garlic & barley 'risotto'  
red miso butter sauce | furikake

**Slow cooked & black garlic glazed beef short rib \$58**

Kooweerup asparagus | celeriac 'boulangerè'  
caramelised shallots | Bordelaise sauce

**Sides Dishes \$12**

**Fresh Garden leaves**

seasonal greens | radicchio | shallots | fennel  
fresh herbs | blood orange dressing

**Steamed green beans**

toasted almonds | brown butter

**Hot Chips**

truffle aioli (V)

**Dessert**

**All chocolate**

cacao biscuit | dark chocolate cremeux | milk  
chocolate mousse | Belgian chocolate sorbet

**Baked caramel apples \$19**

yoghurt mousse | vanilla ice-cream | butter crumbs

**Victorian cheese \$24**

Tarago River Shadows of Blue  
Maffra cheddar  
L'Artisan Le Rouge  
whipped quince | lavosh | crackers

**Half time \$17**

Party pies (2) | sausage roll (1) | tomato relish  
Plain scone (1) | Yarra Valley cream | strawberry jam