



Club Dinner Table d'Hôte Menu

Two Course \$51 / Three Course \$61

*Some dishes are able to be modified to suit dietary requirements.
Please ask your waiter.*

Entrée

(\$17 per Entrée if not choosing the Club Menu)

mushroom & goats cheese pithivier,
rosemary creamed leek (*v*)

seared scallops, grilled prawn, corn purée,
confit tomato concase, crisp waffles potato (*gf*)

crumbed lamb brains, piquant sauce, micro greens

gf = Gluten Free | *v* = Vegetarian

Main

(\$38 per Main if not choosing the Club Menu)

twice baked pork belly, soft polenta, grilled zucchini,
asparagus, capsicum, Spanish onion, red wine jus (*gf*)

grilled snapper, rosti potato,
radish & beetroot salad, sauce gribiche (*gf*)

scotch fillet, confit heirloom carrots,
salsa verde, duck fat potato (*gf*)

roast root vegetable strudel, pommes purée,
broccolini, tarragon cream (*v*)

Family Saturday Special – Roast Dinner

Every Saturday night, in addition to our Table d'Hôte Menu, we offer a delicious
roast dinner for you to enjoy with your family and friends. Bookings essential.
\$35 per person & \$25 per child under 12 (includes soft drink & ice cream for the kids)

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Dessert

(\$15 per Dessert if not choosing the Club Menu)

burnt caramel banana tart tatin,
rum soaked raisin ice cream, strawberry salsa

peach & raspberry shortbread, blanched almonds,
vanilla & nutmeg mascarpone cream

coconut & dark chocolate panna cotta, orange anglaise,
pistachio dust, spiced pineapple (*gf*)

chef's selection of two cheeses, quince paste, sliced apple, lavosh

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MELBOURNE CUP LUNCH

11 AM – TUESDAY, 6 NOVEMBER



PRICE: \$95 PER PERSON DRESS: MELBOURNE CUP BEST