



Spring 2019

Members Bistro Menu

Entrée - \$19 | Main - \$29 | Dessert - \$19

Two Courses (Entrée or Dessert & Main) - \$39

Start

Soup of the day

Cream of cauliflower soup, whipped brie (gf, v)

Seared Canadian scallops, caponata & grain salad, wasabi caviar (df)

Torched herb Meredith Goats cheese bruschetta, baby beet salad (v)

Fragrant lamb and pistachio kibbeh, black tahini yoghurt

Leek, broad bean and swiss cheese croquette, truffle aioli (v)

Seafood paella with chorizo and saffron (gf, df)

Cavatelli with sautéed broccolini, chilli stracciatella, pepita pesto (v)

Stir-fried pork belly with House plum sauce, baby corn, snow peas, on egg noodles

Risotto of cavalo nero, caramelised shallots and black garlic (v, gf)

*All Entrées are available as a Main course

Mains

Chargrilled scotch fillet bourguignon style, red wine jus, velvet potato (gf)

BBQ chicken breast, chimichurri salsa, quinoa asparagus pilaf (gf, df)

Apricot and cinnamon braised lamb rump, celeriac puree, parsnip crisps

Veal katsu don, black and white rice, Japanese slaw (gf)

Beer battered market fish, caper aioli, string fries

Pan-fried market fish, gremolata, agrodolce, rocket salad (gf, df)

Shitake mushroom and tofu spring rolls, pineapple sweet chilli salsa, stir fried greens, (vg, df)

Spinach and paneer curry, lime cucumber salad, basmati rice, roti (v, gfo)

To Finish

Belgian chocolate pannacotta, wattleseed tuile, chilli strawberry gel (gfo)

Carrot, pineapple and hazelnut slice, honey drizzle, labne, freeze dried mandarins (gf, vgo)

Spring berry salad pavlova, tamarind sauce (gf)

Gateaux of the day

Today's gourmet Ice Cream selection, served in a waffle basket (gfo)

Gourmet cheese plate with crackers (gfo)

Sides – suitable to share:

Garden Salad/Fat Chips/Steamed vegetables tossed with lemon oil - \$9

Kids meals available – Please ask your waiter - \$15