
Present your
Membership Card for
Members 10% Discount



MEMBERS' BISTRO MENU

STARTERS

Cheesy garlic ciabatta 16

Soup of the day 12

Chorizo au gratin Akoya oysters (4) (gfr, p) 25

Orange and soy glazed king oyster mushrooms 18
Roasted ginger carrot cream, sorrel leaves (ve, gfr, lf)

Goats cheese and pecorino rotolo 18
Charred leek cream, macadamia nuts (v, gfr, n)

Wagyu beef bresaola 21
Pickled green tomatoes, ciabatta croutons,
sorrel leaves, shallot dressing (gfr)

Lemon myrtle and pimenton prawns 21
Cauliflower, raisin puree, celery leaves (gfr)

MAINS

Vegan pepperberry mapo tofu 29
Potato gnocchi, spring onions (ve, gfr)

Parsnip and spinach risotto 26
Maple roasted pear, vegan feta, crispy sage leaves (ve, gfr)

Humpty Doo Barramundi fillet 44
Nduja (spicy salami) and prawn risotto, sea succulents (gfr, p)

King salmon fillet 46
Avocado cream, twice cooked potatoes, preserved lemon,
caper and dill oil (gfr, df)

Native thyme roasted chicken breast 39
Wild rice pilaf, roasted red capsicum sauce, broccolini (gfr, df)

Greek marinated lamb loin 46
Feta skordalia, tomato, olive and caper salsa, roquette leaves (gfr)

Confit duck leg 46
Yellow coconut and ginger curry, steamed rice,
Warrigal greens, curry leaves (gfr, df)

Chinese five-spiced pork cutlet 44
Crispy shallot and garlic rice, Chinese broccoli,
oyster mushrooms (gfr, p)

1000 Guineas Shorthorn Beef tenderloin 200g 52
Fried new potatoes, broccolini, Texas hollandaise (gfr)

CLUB CLASSICS

Wagyu beef burger 28

Bacon, cheese, lettuce, tomato, caramelised onion bbq sauce, fries (p)

Crumbed fish and chips 26

Salt and pepper crumbed flounder, fries, house salad, tartare sauce, lemon wedge (gfr)

Chicken parmigiana 34

Parmesan crumbed chicken breast, Heritage ham, tomato sauce, mozzarella cheese, fries, house salad (gfr, p)

SIDE DISHES

House salad 10

Cherry tomatoes, cucumber, radish, mixed salad leaves, dressing (ve, gfr)

French fries with aioli (ve, gfr) 10

Rosemary and confit garlic roasted baby potatoes (ve, gfr) 13

Harissa roasted cauliflower 13

Tahini, rocket leaves, toasted almonds (ve, gfr, n)

Orange and cumin roasted Dutch carrots (ve, gfr, lf) 13

DESSERT

Trio of sorbets 10

Green apple, lychee and pina colada (df, gfr)

Pear and almond frangipane tart 14

Amaretto vanilla mousse, pear gel, gold almonds (v, gfr, n)

Soft pavlova 14

Passionfruit cheesecake mousse, wildflower honey (v, gfr)

Chocolate and beetroot pudding 14

Wattle seed anglaise, vanilla bean ice cream (v, gfr, df)

White chocolate and Baileys tart 14

Caramel popcorn, coffee syrup, Chantilly cream (v, gfr)

Toasted orange & poppy seed loaf 14

Blueberries, orange curd (ve, gfr, lf, df, ef)

Shanky's whip Irish whisky liqueur affogato 14

Chocolate, vanilla bean ice cream (gfr)

Victorian cheese selection 20

(Maffra Cloth Ashed Cheddar, L'Artisan Organic Marcel, Milawa Cheese Co. Blue) Dried fruit, fruit paste, crackers, lavosh (n)

(v) - vegetarian

(ve) - vegan

(gfr) - gluten free recipe

(p) - contains pork

(df) - dairy free

(ef) - egg free

(n) - contains nuts

(lf) - low fodmap

Every possible precaution will be taken to ensure that recipes do not contain allergens listed by ingredients. Please note that certain items may contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products.