



BISTRO MENU

STARTERS

Cheesy garlic ciabatta (v) 16

Soup of the day 12

Orange & soy glazed king oyster mushrooms 17
roasted ginger carrot cream, sorrel leaves (ve, gfr, lf)

Grilled tofu salad, brown lentils 17
baby spinach, capsicum, mango chutney (v, gfr)

Double baked Maffra cheddar soufflé 17
sorrel leaves (v, gfr)

Wagyu beef bresaola 20
Davidson plum gel, beetroot,
pickled golden raisins, petite herbs (gfr, df)

Curry-spiced prawns 22
cauliflower cream, chive oil (gfr, df)

SIDE DISHES

House salad 10
cherry tomatoes, cucumber, radish,
mixed salad leaves, dressing (ve, gfr)

French fries with aioli (ve, gfr) 12

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

Miso-glazed roasted brussel sprouts 13
salsa verde (ve, gfr)

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

MAINS

Garam masala roasted cauliflower 26
lentil dal, coconut yoghurt, crispy curry leaves (ve, gfr, lf)

Forest mushroom risotto 26
cream cheese, kale, truffle oil (ve, gfr, lf)

Humpty Doo Barramundi fillet 34
potato, corn and clam chowder, sea herbs (gfr, ef)

New Zealand King Salmon fillet 42
green quinoa, spicy orange, miso sauce,
cucumber, shiso leaves (gfr, df, ef)

Seafood linguine 41
barramundi, prawns, mussels, squid, scallop, marinara sauce

Mediterranean roast chicken breast 35
mash potato, tomato, olive and feta salsa (gfr, ef, df)

Toulouse sausages 26
lentil and vegetable ragu, sautéed savoy cabbage,
pickled fennel (gfr, ef, p)

Confit duck fattah 46
basmati rice, almonds, pinenuts, garlic yoghurt,
pomegranate, petit herb salad (gfr, df, ef, n)

Slow braised lamb shank biryani 41
saffron rice, papadums, roasted nuts,
minted yoghurt (gfr, ef, n)

Master stock glazed Gippsland beef fillet 52
ginger steamed rice, broccolini, shiitake mushroom,
spring onions, coriander (gfr, ef)

CLUB CLASSICS

Wagyu beef burger 25
bacon, cheese, tomato, beetroot,
lettuce, red onion, mayonnaise, fries (p)

Crumbed salt & pepper whiting 26
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)

DESSERT

Soft pavlova 15
roasted strawberry and rhubarb compote,
cheesecake mousse (v, gfr)

Trio of sorbets 12
blood orange, lychee & ginger, pina colada (ve, gfr)

Blueberry frangipane tart 15
lemon curd, Chantilly cream (v, gfr, n)

Warm apple cake 15
custard, vanilla ice cream, toasted muesli (v, gfr, n)

Lemon & coconut rice pudding 15
candied lemon, lemon balm (ve, gfr, lf)

Grand Mariner affogato 15
chocolate, vanilla bean ice cream (gfr)

Victorian cheese selection 20
(Maffra cloth ashed cheddar,
L'Artisan Cheese - organic marcel,
Milawa Cheese Co. blue)
dried fruit, fruit paste, crackers, lavosh (n)

**Present your Membership Card
for Members 10% Discount**

(v) - vegetarian
(df) - dairy free

(ve) - vegan
(ef) - egg free

(gfr) - gluten free
(n) - contains nuts

(p) - contains pork
(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.