



## **LONG ROOM**

### **MENU 1**

#### **SOUP**

Shredded chicken and sweet corn soup with coriander (GFP)

#### **ENTRÉE**

Roasted roma tomato and goat's cheese tart with rocket and parmesan salad (V)

#### **MAIN COURSE – ROASTS OF THE DAY**

Sirloin of Gippsland beef with rosemary and horseradish crust

Honey glazed turkey breast with bacon, leek and sourdough stuffing

#### **COMFORT DISH**

Merlot braised lamb and rosemary potpie topped with fluffy sweet potato mash

#### **VEGETARIAN MAIN COURSE**

Baked sage gnocchi with four cheeses (V)

#### **ACCOMPANIMENTS**

Roasted chat potatoes with sea salt and rosemary (GFP)

Roast pumpkin and parsnip (GFP)

Green beans tossed with butter and parsley (GFP)

Crusty ciabatta dinner roll with butter

#### **DESSERT**

Sticky date and walnut pudding with butterscotch sauce and thick cream

#### **CHEESE**

Selection of fine Victorian cheeses with water crackers, strawberries and dried pears

### **FROM THE BAR AT HALF TIME**

#### **Half time platter**

– Party pies, sausage rolls and scones – select any 4 items per serve

#### **Cheese Platter**

Selection of fine Victorian cheeses with water crackers, strawberries and dried pears



## **MENU 2**

### **SOUP**

Potato and leek soup with crisp bacon and sourdough croutons (V, GFP on request)

### **ENTRÉE**

Blue eye brandade croquettes with endive salad and tartare sauce

### **MAIN COURSE – ROASTS OF THE DAY**

Fennel spiced pork loin with crackling and traditional apple sauce (GFP)

Wimmera lamb leg with roasted red pepper, basil and garlic stuffing

### **COMFORT DISH**

Beef bourguignon potpie with mashed potato topping

### **VEGETARIAN MAIN COURSE**

Spinach and ricotta cannelloni with rich napoli and creamy béchamel sauce (V)

### **ACCOMPANIMENTS**

Roasted chat potatoes with garlic cloves and oregano (GFP)

Roast parsnips and carrot (GFP)

Steamed broccoli tossed with parsley and butter (GFP)

Crusty ciabatta dinner roll with butter

### **DESSERT**

Classic lemon tart with strawberries and clotted cream

### **CHEESE**

Selection of fine Victorian cheese with water crackers, strawberries and dried pears

## **FROM THE BAR AT HALF TIME**

### **Half time platter**

– Party pies, sausage rolls and scones – select any 4 items per serve

### **Cheese Platter**

Selection of fine Victorian cheeses with water crackers, strawberries and dried pears



### **MENU 3**

#### **SOUP**

Split pea and ham soup with sour cream, chives and garlic croutons

#### **ENTRÉE**

Spiced BBQ chicken salad with sweet corn and Spanish onion salsa and paprika yoghurt

#### **MAIN COURSE – ROASTS OF THE DAY**

Honey glazed turkey breast with bacon, leek and sourdough stuffing

Sirloin of Gippsland beef with mustard and herb crust

#### **COMFORT DISH**

Free range chicken and mushroom potpie

#### **VEGETARIAN MAIN COURSE**

Baked semolina gnocchi on ratatouille (V)

#### **ACCOMPANIMENTS**

Roasted chat potatoes with sea salt and rosemary (GFP)

Roast pumpkin and parsnip (GFP)

Green beans tossed with butter and parsley (GFP)

Crusty ciabatta dinner roll with butter

#### **DESSERT**

Pear and rhubarb crumble with pistachios and lemon cream

#### **CHEESE**

Selection of fine Victorian cheese with water crackers, strawberries and dried pears

### **FROM THE BAR AT HALF TIME**

#### **Half time platter**

– Party pies, sausage rolls and scones – select any 4 items per serve

#### **Cheese Platter**

Selection of fine Victorian cheeses with water crackers, strawberries and dried pears



## **MENU 4**

### **SOUP**

Pumpkin, cumin and ginger soup with sour cream and chives (V) (GFP)

### **ENTRÉE**

Mushroom, sage and parmesan arancini with lemon aioli and rocket salad (V)

### **MAIN COURSE – ROASTS OF THE DAY**

Fennel spiced loin of grain fed pork with crackling and traditional apple sauce (GFP)

Leg of Western Districts lamb with mint and pine nut stuffing

### **COMFORT DISH**

Veal and mushroom pot pie

### **VEGETARIAN MAIN COURSE**

Pumpkin and ricotta cannelloni with rich napoli and creamy béchamel sauce (V)

### **ACCOMPANIMENTS**

Roasted chat potatoes with garlic cloves and oregano (GFP)

Roast parsnips and carrot (GFP)

Steamed broccoli tossed with parsley and butter (GFP)

Crusty ciabatta dinner roll with butter

### **DESSERT**

Individual black forest cake with cherry sauce

### **CHEESE**

Selection of fine Victorian cheese with water crackers, strawberries and dried pears

## **FROM THE BAR AT HALF TIME**

### **Half time platter**

– Party pies, sausage rolls and scones – select any 4 items per serve

### **Cheese Platter**

Selection of fine Victorian cheeses with water crackers, strawberries and dried pears