

# Long Room

## AFL 2011

### Entrée and Main Course

**37**

#### Entrée

Vegetable minestrone with pesto crostini

Smoked salmon and nori roulade with frisee, radicchio salad and Yarra Valley salmon pearls

#### Main Course – Please make your way to the servery

Herb & horseradish crusted Limestone Coast beef sirloin  
Honey glazed turkey breast with bacon, leek & sourdough stuffing

Northern Rivers veal and mushroom pot pie with flaky pastry

Individual vegetable moussaka(V)

All dishes are served with roasted potatoes with sea salt and rosemary, roasted pumpkin and parsnip, and braised savoy cabbage with pancetta

Crusty ciabatta dinner roll and butter

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#### Dessert

**16**

Sticky date and walnut pudding with butterscotch sauce and thick cream

#### Cheese

**14**

Selection of Victorian cheeses, Waterwheel crackers, strawberries and dried pears

Genovese plunger coffee

**4**

Tea Drop teas – English breakfast, lavender, peppermint and honeydew

**3.7**