

# Long Room

## AFL 2009

Qualifying Finals

### Entrée and Main Course

34

#### Entrée

Cauliflower soup with parsley oil and toasted flaked almonds

Roasted red pepper, goat's cheese and sage tart with rocket and toasted walnut dressing

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

Fennel spiced loin of grain fed pork with crackling and glazed apples

Dijon mustard, herb and parmesan crusted sirloin of Portland beef

Lamb and rosemary pot pie with mashed potato topping

Spinach and ricotta cannelloni with rich napoli and creamy béchamel sauce

All dishes are served with roasted chat potatoes with garlic and thyme, roast parsnips and carrot and green beans tossed with butter and parsley

Crusty ciabatta dinner roll and butter

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#### Dessert

15

Classic baked vanilla cheesecake with strawberry, rhubarb compote

#### Cheese

13

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

Genovese plunger coffee

3.8

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

3.8

#### Epicure's Food Philosophy -

"Great cooking is about selecting the finest quality produce and using it when it is at its best - in season. Where possible, we source and use quality, local produce that is environmentally sustainable, from a known source and cruelty free. We hope you find our seasonal menus exciting and provide you with the best possible choice, no matter the time of the year you dine with us."