



# Members Dining Room

## AFL 2009

Round 8

### Entrée

Tasmanian salmon tart with watercress, red onion, citrus and parmesan salad	20
Classic chicken Caesar salad with roasted free range chicken, crisp pancetta, cos lettuce and Caesar dressing	17
Chinese BBQ Pork Belly marinated in Chinese five spice with bok choy, crisp pickled veg and char sui dressing	17
Prawn laksa with coriander, bean shoots, rice noodles and fried shallots	16

### Main Course

Fillet of beef, char grilled to your liking on creamy mashed potatoes with caramelised onions, garlic beans and Madeira jus (GFP)	36
Roasted lamb rump served with sautéed mushroom risoni and green pea puree, drizzled with aged balsamic vinegar	31
Cinnamon roasted Milawa free-range chicken breast on tomato braised haricot beans with smoky bacon and lemon yoghurt (GFP)	27
Lemon cured Tasmanian salmon with Kalamata olives, parsley and roasted potato crush, served with creamed leek (GFP)	31.5

### Vegetarian Alternative

Sautéed potato gnocchi tossed in pesto sauce and garnished with green olives and shaved parmesan	28
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### Sides

French fries	6
Garden fresh salad leaves dressed with aged balsamic dressing	5.5

### Dessert & Cheese

Gala apple, rhubarb and pastry tart with French vanilla ice cream and grapes in white wine jelly	15
Chocolate Jaffa pot de crème with cherry sorbet and homemade biscotti	15
Warm lemon pudding with lemon curd sauce and double cream	15
Gippsland double brie and Milawa aged blue vein served with fruit paste, crisp pear and fig & ginger crisp bread (GFP on request)	13

(GFP) Gluten Free Products\*\*

\*\*This dish is prepared with gluten free products. However, we cannot guarantee 100% gluten free as the dish is prepared in our kitchens that also use gluten products.

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."