

Members Dining Room

AFL 2009

Semi Finals

Entrée

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| Smoked Tasmanian salmon served with capers, red onion, shaved fennel and frisee salad, finished with citrus mayonnaise (GFP) | 18.5 |
| Salt and pepper squid and prawns dressed with lime aioli served with green pawpaw and Asian herb salad | 20 |
| Pea and ham soup with crisp ciabatta crouton and a drizzle of white truffle oil | 14 |
| Twice cooked pork belly served with crisp apple coleslaw salad and spiced sticky sauce (GFP) | 16.5 |

Main Course

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| Grain fed porterhouse steak char grilled to your liking, served with thyme fondant potatoes, new season asparagus and classic chasseur sauce | 36 |
| Gippsland lamb noisette presented on creamy mashed potatoes with buttered Brussels sprouts, peperonata and light red wine glaze (GFP) | 31 |
| Roasted duck breast with coconut red curry sauce, lychees, coriander steamed jasmine rice, wok tossed bok choy and crisp shallots | 31.5 |
| Crisp skinned fillet of Tasmanian ocean trout on warm kipfler potato, caper and red onion salad with lemon scented broccolini and Mount Zero olive tapenade | 31.5 |

Vegetarian Alternative

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| Wild mushroom and pea risotto with fresh grated parmesan | 27 |
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Sides

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

Dessert & Cheese

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| Black Forest mousse cake with sour cherry compote and cherry ice cream | 15 |
| Vanilla crème brûlée with apricot and macadamia biscuit | 15 |
| Steamed sticky date pudding with rich butterscotch sauce and French vanilla ice cream | 15 |
| King River 'Gold' washed rind and Gippsland 'Shadows of Blue' served with toasted hazelnuts and cracker biscuits (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."