



Members Dining Room

AFL 2010

Round 12

Entrée

Salt and pepper squid tossed in a crisp Asian greens, bean shoots, cucumber salad and dressed with chilli and lime (GFP) 18.5

Slow poached Tasmanian salmon tian with potato, avocado, red onion salad, dill and caper dressing (GFP) 20

Harissa spiced quail with baba ghanoush, grilled zucchini, pine nuts, pomegranate and lemon oil (GFP) 19

Butternut Pumpkin and ginger soup with toasted coconut and coriander 14

Main Course

Gippsland prime porterhouse steak char grilled to your liking, served with thyme fondant potato, sautéed wild mushrooms and beetroot relish (GFP) 36

Rosemary marinated lamb rump served on minted pea puree with eggplant and potato parmigiana, peperonata and merlot glaze (GFP) 32

Oven roasted fillet of saltwater farmed barramundi on saffron infused steamed potatoes and braised fennel with mussel bisque sauce (GFP) 32

Five spice marinated duck breast with roasted Asian mushroom and spring onion risotto, baby bok choy and hoj sin glaze 32

Vegetarian Alternative

Potato and eggplant tagine with herbed couscous fritter, green beans and minted yoghurt 28

Sides

French Fries 6

Classic French style cauliflower gratin topped with gruyere cheese 8

Corella pear and hazelnut salad with vincotto dressing 8

Dessert & Cheese

Sticky date pudding served with vanilla ice cream and butterscotch sauce 15

Candy ginger crème brûlée with pear and rhubarb compote and biscotti 15

Apple Normandy - old style apple flan with raspberry parfait and vanilla bean anglaise 15

Duo of King Island farmhouse cheeses consisting of creamy blue and clothed cheddar with fruit paste, lavosh and crackers (GFP on request) 13.5

(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."