

MCC COMMITTEE ROOM

Entree

OYSTER & PEARLS

Poached Coffin Bay oyster wrapped with yellow fin tuna – potato pearls - onion and white port veloute – potato tuile 14

DUCK

Wimmera duck textures - air-dried breast, confit leg bonbon mousse - fig fluid gel toasted brioche & beetroot 16

SCALLOPS

Roast Hervey Bay scallops with celeriac & smoked eel - green apple – balsamic dressing 15

HAM HOCK

Terrine of smoked ham hock – confit organic chicken – autumn vegetables Piccalilli dressing 12.5

CAULIFLOWER

Cauliflower & toasted almond risotto - crisp florets - shaved parmesan & almond oil (v) 12

KING SALMON & CRAYFISH

Raviolo of king salmon and crayfish – wilted baby cos – lemon grass veloute - parsley fritters 16

Main course

VENISON

Roast loin of venison – purple congo potato – spiced red cabbage - braised salsify in red wine - bitter chocolate and port sauce 32

KINGFISH

Roast pave of kingfish with spinach soubise - crisp potato - smoked tomato fondue - red wine jus 32

BEEF

100 day grain fed Black Angus porterhouse - Shin "en croute" - confit potatoes - buttered new season sprout leaves – braised pearl onions - cooking jus 38

COD

Pan-fried blue eye cod – baby braised fennel – tomato & apple relish – sautéed kipfler potato Yellingbo gold olive oil 32

EGGPLANT

Grilled eggplant - butter pastry with ratatouille and olive garnish – tomato and capsicum jus (v) 28

LAMB

King valley best end of lamb wrapped in basil mousse and pancetta – Anna potato – young vegetables – Madeira wine sauce 32

SIDES

POTATO

Triple cooked Russett Burbank potatoes

\$6.2

SALAD

Mixed leaf – pear & walnut – lemon olive oil

\$6.2

Desserts and cheese

COCONUT

Soft centred coconut truffle – black olive sherbet –mango sorbet

14

SOUFFLE

Grand Marnier soufflé glace with sauce negresco and almond biscotti

14

COFFEE

White coffee mousse with Wattle Seed meringue - vanilla ice cream and kahlua syrup

14

CHOCOLATE

Chocolate delice with salted caramel – malted barley ice cream – sesame wafer

14

APPLE

Apple tarte tatin - crème fraiche ice cream - rhubarb & strawberry coulis - spun sugar

14

CHEESE

Selection of Victorian cheeses - dried muscatel grapes - tomato chutney - fig & ginger biscuits

14

Two courses – Glass of MCC wine – Coffee – Tea \$45

Three courses – Glass of MCC wine – Coffee – Tea \$60