

MEMBERS' PROGRESSIVE DINNER

Canapes

ON ARRIVAL

Chicken Liver Pate

verjus jelly, lemon thyme & grilled bread

Deviled Eggs & Tuna (A)

Yellowfin tuna tartare, soft quail eggs & crisps

Royal Miyagi Oysters (A)

piquant sauce & fresh lemon

Retro Style Skull Island Prawn Cocktail Tower (A)

Marie Rose sauce, avocado mousse, salmon pearls
& lemon vinaigrette

Mains

SHARED

Gundagai Lamb

lamb saddle 'Belle Époque', braised lamb shoulder and lamb crumb
served with white onion, eggplant & wild garlic

three expressions of lamb, layered with smoke, earth and richness

Sides

SHARED

Crushed Kipfler Potatoes

brown butter & rosemary salt

Charred Witlof

blood orange & hazelnut

Dessert

Bombe Melbourne

A theatrical celebration of Melbourne's 1956 Olympic heritage, featuring Bombe Melbourne with Geraldton wax peach, raspberry sorbet, vanilla malt parfait, toasted macadamia and meringue, ceremonially ignited and finished with nitro coconut snow.

Accompanied by miniature Olympic Torch cones and edible chocolate Gold Medals.

Victorian Range Beverage Package

Sparkling & Wine

Tahbilk, Nagambie
The Drives Chardonnay
St. Huberts The Stag Pinot Grigio
Yarra Roots Pinot Noir
St. Huberts The Stag Shiraz

Beer & Cider

Carlton Dry Mid 3.5%
Carlton Draught
Mountain Goat Hazy Apple Cider
Two Bays Gluten Free Pale Ale
Asahi Super Dry Zero 0.0%

Assorted soft drinks, sparkling mineral water, juice

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee that there are no allergens in the food and beverages served from this menu.