

Grand Final Eve Luncheon 2026

Committee Room

‘Bread & Butter’

glazed brioche | chicken skin butter | chicken liver parfait

Entrees

Please select one

Fried Prawns ‘Cutlets’ 3 each (A)

puffed grains crumb | sauce américaine

Western Port Kingfish, cured in citrus (A)

green pistou | cucumbers | pine nuts | chilli | rye

Little Joe’ Grassfed Beef Fillet, ‘Cesar carpaccio’

pickled iceberg | smoked pancetta | anchovy dressing (l)

Mains

Please select one

Port Phillip Bay Snapper, dry aged & pan fried (A)

scallops “a la piperade” | smoked cherry tomatoes | young garlic

Lodden Valley Lamb Rack, filled w. spinach & tarragon

eggplants ‘a la Greque’ | yoghurt | mint

Black Onyx beef sirloin, ‘char-grilled’

stuffed morel mushrooms | braised brassicas | smoked bordelaise sauce

Sides

New Seasons Baby Potatoes

sauce bearnaise | tarragon

Kooweerup asparagus
walnut pesto | puffed rice

Cheeses & Dessert

Please select one

Ferrero Rocher
hazelnut praline parfait | gianduja ganache | coffee crumble

Sticky date madeleines
butterscotch sauce | fior di latte

Chef selection of 3 cheeses
seasonal condiments | candied walnuts | seeded lavosh