



Drawing on classic European flavours, the Committee Room Restaurant celebrates time-honoured recipes with a modern twist, evoking the warmth of European dining & long lunches shared over great conversation.

A restaurant set against the legendary atmosphere of the 'G, blending old-world charm with contemporary energy, inviting guests to relive familiar tastes while discovering something new – an elegant nod to Europe's culinary heritage, reimagined for Melbourne's most iconic sporting stage.

Snacks

	1/2 doz 30 doz 55
Oysters (A) our Tabasco fig leaf mignonette	
Fried Prawn 'Cutlets' (A) puffed grains sauce américaine	22
Wagyu Brochette beef rib bourguignon sauce gribiche	10
Olasagasti Anchovy (I) bullhorn pepper green olive focaccia	8

Entree

Western Port Kingfish (A), <i>citrus cured</i> green pistou cucumber pine nuts chilli rye	28
Loddon Valley Duck, <i>pâté en croûte</i> pickled asparagus pistachio foie gras	29
Moreton Bay Bugs (A), <i>fagottelli royale</i> heirloom zucchini vodka sauce chives	32
Grass-fed Beef Carpaccio, 'Caesar' anchovy dressing smoked pancetta iceberg	29

Allergen Statement

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 there are no allergens in the food and beverages served from this menu.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only)
M = Mixed (contains both Australian and imported seafood)

Main Course

Port Phillip Bay Snapper (A), *dry-aged & pan-fried* 54
scallops à la piperade | young garlic purée
smoked cherry tomatoes

Free-range Chicken, *à la moutarde* 51
pommes Anna | mustard velouté | spinach

Loddon Valley Lamb Rack, *spinach & tarragon filled* 54
eggplants à la grecque | yoghurt | mint

Black Onyx Beef Sirloin MB5+, *char-grilled* 60
stuffed morel mushrooms | braised brassicas | bordelaise

Sharing Mains

Milk-fed Veal Cutlet, *La Cotoletta, 600g* 110
capers | parsley | vadouvan sauce

Half Southern Rock Lobster (A), *spaghettoni* 220
lobster bisque | cherry tomatoes | basil

Sides

Farmer's Market Salad 10
chives | tarragon | blackberry vinaigrette

Hand-cut Pommes Frites 10
truffle salt | parmesan

New Season Baby Potatoes 12
sauce béarnaise | tarragon

Char-grilled Koo Wee Rup Asparagus 13
walnut pesto | puffed rice

Cheese & Dessert

Cheese Trolley Service selection of local & imported cheeses seasonal condiments	36
Grand Marnier Soufflé pistachio anglaise vanilla gelato	26
Ferrero Rocher hazelnut praline parfait gianduja ganache coffee crumble	18
Honey Joy honey crèmeux toasted cornflakes lemon curd	18
Amarena Cherry Parfait Manjari chocolate ganache cherry compote	18

Dessert Wine

Marcarini Moscato d'Asti, Piedmont, Italy	14/75
Frogmore Creek Iced Riesling, Coal River, TAS	17/85
Il Palazzo Vin Santo del Chianti 375ml, Tuscany, Italy	22.5/90
Bissoni Albana, 2020, Emilia-Romagna, Italy	115
Penfolds Grandfather Rare Tawny, NV	26
Penfolds Great Grandfather Rare Tawny, NV	41.5

Digestives

Hennessy V.S.O.P. Cognac	21
Distilleria Alpe Amaro	14
Antica Torino Amaro della Sacra	15
Nonino Il Moscato Grappa	13
Nonino Il Fragolino Eau de Vie	14
Nonino Il Pirus Pear Eau de Vie	18
Questa È Vera Prosecco Grappa	12
Suntory Yamazaki 12 YO Single Malt	18

