



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

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

Appellation Rock Oysters our 'tabasco'   fig leaf mignonette	1/2 doz 30   doz 55
Vegemite & Cheese gougères   aged Comte fondue	12
Fried Prawn 'Cutlet' puffed grains   sauce américaine	12 ea
Brochette confit pork belly   Abrolhos Island scallops   apple salsa	10 ea
Pea & Ham Croquette smoked ham hock   green pea   piccalilli	8 ea

## Entree

Western Port Kingfish, <i>cured in citrus &amp; kombu</i> green pistou   cucumber   pine nuts   chilli   rye	28
Lobster 'Thermidor' Pie, <i>finished tableside</i> Warrnambool lobster   aged comte   bisque   puff pastry	32
Duck Galantine, <i>'Rossini'</i> Wimmera duck   truffle   foie gras   brioche	28
Grass Fed Angus Beef Tartare, <i>au couteau</i> egg yolk   pickled mushroom   crinkle cut chips	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.

## Main Course

Aquna Murray Cod, *butter poached* 54  
confit fennel | bouillabaisse | vongole

Lodden Valley Lamb Rack, *filled with spinach & tarragon* 52  
eggplants 'a la Greque' | yoghurt | mint

Roast Chook, *'white & dark meat'* 49  
bell peppers filled with bacon & sage | carrot puree  
smoked chicken 'gravy'

Mayura Station Wagyu Rump Cap MB8+, *'Steak Dianne'* 59  
white garlic puree | Yarra Valley mushrooms  
grape leaf salsa

## Sharing Mains

Rangers Valley Fillet MB5+, *'Chateaubriand', 600g* 120  
silverbeet | confit shallot | jus gras | house mustard

Line Caught Coral Trout, *dry aged & pan fried* 110  
saffron potatoes | sauce vin jaune | sorrel

## Sides

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

Heritage Pumpkin 12  
goats' feta | balsamic | pepitas

Hand Cut 'Pommes Frites' 10  
truffle salt | parmesan

Hasselback Potatoes 13  
crème fraîche | saltbush

Skillet Roasted Brussel Sprouts 12  
crispy pancetta | garden herbs

## Cheese & Dessert

<b>Cheese Trolley Service</b> selection of local and imported cheeses   seasonal condiments	35
<b>Chocolate Souffle</b> dark chocolate souffle   ganache   tonka bean gelato	26
<b>Apple Pie</b> baked apple   Calvados caramel   clotted cream	18
<b>Honey Joy</b> honey cremeux   toasted cornflakes   lemon curd	18
<b>Chocolate Profiteroles (3)</b> <i>additional piece +6 ea</i> chocolate & almond choux   vanilla ice cream   chocolate sauce	18
<b>Bruny Island Saint</b> , <i>farmhouse brie</i> roasted pear compote   house baked malted parker roll	20

## 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
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## 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 É Vera Prosecco Grappa	12
Suntory Yamazaki 12 YO Single Malt	18

