



Members Dining Room
Open Day 2015

TO START

Tomato bruschetta	9.8
tomato, buffalo bocconcini, spanish onion, baby basil, raspberry balsamic	
Bruschetta duo	9.8
one tomato & one mushroom	

MAINS

Roasted porterhouse of Gippsland beef	30.5
250gm, grain fed served with mash potato & mushroom sauce	
Seared Queensland barramundi	30.0
rocket salad, lemon & caper butter sauce	
Grilled chicken Caesar salad	24.0
garlic & anchovy mayonnaise	
MDR beef burger	22.0
100% Angus beef, bacon, molten cheese, aioli, tomato ketchup, a side of fries & coleslaw	
Traditional fish 'n' chips	24.5
battered flathead, rocket, sauce gribiche & chips	
Grilled lamb koftas	22.0
freekh salad with parsley & mint, persian feta, toasted pistachios & pomegranate dressing	
Roasted wimmera yellow duck curry	23.5
fragrant rice, cashews and coriander	
Spinach & ricotta cannelloni (v)	22.0
shaved parmesan & wild rocket salad	

For kids meals please see your waiter

SIDES

Bowl of fries	6.2
Cos lettuce salad	6.8
grape tomato, shaved egg, pine nuts, yoghurt and mint dressing	

DESSERTS

Chocolate indulgence	16.0
chocolate delice, preserved amarena & griottine cherries, kirsch jelly, sable soil	
Mini dessert selection	8.5 per person
served as platters to the table, two items per person mascarpone & lemon cake, apple & basil panna cotta (gfp)	