

MEMBERS DINING ROOM

Boxing Day Test 2024 Menu

ENTREE

Smoked Macedon Ranges duck breast salad 29

yellow peaches, golden beetroots
parfait, hazelnut vinaigrette

Herb crusted Port Phillip Bay calamari 30

whipped cod roe 'tartare' sauce, cucumber,
rocket, aged balsamic

Victorian Heirloom tomatoes 27

fior di burrata, green gazpacho
dressing, fried bread, black olive (V)

Yellowfin tuna carpaccio 32

bonito mayonnaise, yuzu kosho dressing,
compressed nashi pear, nori crackers (LG)

MAIN

Roaring Forties rack of lamb 56

potato boulangère, crushed peas, spearmint jelly, lamb jus (LG)

Whiting filled with scallop mousse 53

sauteed Skull Island prawn, farro, Swiss chard,
caviar butter sauce

Parmesan crusted Bendigo chicken 46

green garlic butter, Paris mash, asparagus, lemon thyme jus

Handmade ricotta gnocchi 39

green garlic, courgette flowers, young leeks, smoked gouda (V)

Southern Ranges beef fillet 58

summer squash, Roquefort & onion jam tart, English spinach,
Bordelaise sauce

SIDES

Salad 12 organic bitter leaves, fennel, shallots, radishes, tarragon vinaigrette (LG + V)

Hot chips 12

aioli (V)

Steamed greens 12

herb & preserved lemon butter (LG + V)

DESSERT & CHEESE

Baked vanilla custard tart 19

nutmeg diplomat, blueberries (V)

Summer stone fruit trifle 19

poached yellow peaches, vanilla sponge, lemon, verbena creme, blood plum jelly, apricot gelato (V)

Victorian cheese 24

selection of artisan locally made cheese, roasted pear, fruit toast, lavosh, candied walnuts (V)

HALF TIME

20 per person

traditional patties pies (2), smoked tomato relish

pork & fennel sausage roll (1)

buttermilk scone (1), vanilla cream, raspberry jam (V)

chicken, bacon & tarragon finger sandwich (1)

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.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

MEMBERS DINING ROOM

BBL|14 2024-25 Menu

ENTRÉE

Smoked Macedon Ranges duck breast salad 29

yellow peaches, golden beetroots
parfait, hazelnut vinaigrette

Herb crusted Port Phillip Bay calamari 30

whipped cod roe 'tartare' sauce,
cucumber, rocket, aged balsamic

Victorian Heirloom tomatoes 27

fior di burrata, green gazpacho dressing,
fried bread , black olive

MAIN

Whiting filled with scallop mousse 53

sauteed Skull Island prawn, farro, Swiss chard,
caviar butter sauce (V)

Parmesan crusted Bendigo chicken 46

green garlic butter, Paris mash, asparagus, lemon thyme jus
Handmade ricotta gnocchi 39

courgette flowers, young leeks, smoked gouda^(V)

Southern Ranges beef fillet 58

summer squash, Roquefort & onion jam tart,
English spinach , Bordelaise sauce

SIDES

Organic bitter leaves 12

fennel, shallots, radishes, tarragon vinaigrette^(V)

Hot chips 12

truffle aioli^(V)

DESSERT & CHEESE

Baked vanilla custard tart 19

nutmeg diplomat, blueberries

Victorian cheese 24

Selection of Artisan locally made cheeses,
roasted pear, fruit toast, lavosh, candied walnuts
(LG on request)

Allergen Statement

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CHAMPAGNE & SPARKLING

MCC Sparkling, Vic 13 / 59
Cavaliere d'Oro Prosecco, Veneto, Italy 14 / 65
G.H. Mumm, Reims, France 27.5 / 130
Georg Jensen Hallmark Cuvee, Tas 20/ 98
Penfolds x Thienot Brut Rosé, Champagne, France - / 150

WHITE WINE

Riesling

Leo Buring Riesling, Eden Valley, SA 13 / 60
Alkoomi Riesling, Frankland River, WA 13 / 62

Pinot Grigio/Gris

Tahbilk Pinot Gris, Nagambie , Vic 13 / 65
T'Gallant 'Grace' Pinot Grigio, Mornington Peninsula, Vic 14 / 70

Sauvignon Blanc

MCC Sauvignon Blanc, Vic 12.5 / 58
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA 17 / 84
821 South Sauvignon Blanc, Marlborough, NZ - / 61
Coldstream Hills Sauvignon Blanc, Yarra Valley, Vic - / 80

Chardonnay

St Huberts The Stag Chardonnay, 12.5 / 62
Seppelt Drumborg Chardonnay, Henty, Vic 19 / 95
Devils Lair 'Dance with the Devil', Margaret River, WA 15 / 75
Coldstream Hills Chardonnay, Yarra Valley, Vic - / 84
Penfolds Cellar Reserve Chardonnay, Northern Tasmania - / 105
Penfolds Bin 311 Henty Chardonnay, Multiregional, Australia - / 100
Penfolds Bin 20A Chardonnay, Adelaide Hills, SA - / 285

Rosé

Penfolds Max's Rosé, Adelaide Hills, SA 15 / 75

Varietal

Saltram Winemakers Selection Fiano, Barossa Valley, SA - / 65

RED WINE

Pinot Noir

Rising Pinot Noir, Yarra Valley, Vic 15 / 75

Black Grape Pinor Noir, Central Otago, NZ - / 85

Red Claw Pinot Noir, Mornington Peninsula, Vic 19 / 90

Coldstream Hills Pinot Noir, Yarra Valley, Vic - / 84

Giant Steps Pinot Noir, Yarra Valley, Vic - / 110

Cabernet Sauvignon

Wynns The Gables Cabernet Sauvignon, Coonawarra, SA 13 / 65

Redman Cabernet Sauvignon, Coonawarra, SA 17 / 80

Coldstream Reserve Cabernet Sauvignon, Yarra Valley, Vic - / 95

Devils Lair 'Dance with the Devil', Margaret River, WA 13 / 59

St Huberts Cabernet Sauvignon, Yarra Valley, Vic - / 85

Cullen "Madeline" Cabernet Sauvignon, Margaret River, WA - / 230

Shiraz

MCC Shiraz, Vic 13 / 59

Saltram 1859 Shiraz, Barossa Valley, SA 15 / 62.5

Wolf Blass Grey Label Shiraz, McLaren Vale, SA - / 95

Heathcote Estate Single Vineyard Shiraz, Vic - / 125

Notes Nouveau Syrah, Heathcote, Vic - / 85

Penfolds RWT, Barossa Valley, SA - / 285

Penfolds Grange, Multiregional, SA - / 1150

Henschke Mount Edelstone, Barossa Valley, SA - / 295

Other Varietal

Dal Zotto Sangiovese, King Valley, Vic 12 / 65

St Hubert's The Stag Tempranillo, Yarra Valley, Vic 12 / 57

Cavaliere d'Oro Chianti Classico, Toscana, Italy - / 70

Pepperjack Malbec, Mendoza, Argentina - / 65

Penfolds Bin 389, Multiregional, Australia 40 / 190

Penfold St. Henri, Multiregional, SA - / 190

DESSERT WINE

Henschke Noble Rot Semillon, Eden Valley, SA 15 / 70

BEER

Bottled Beer & Cider

- Great Northern (Mid) 11.5
- Pirate Life 0.5 8.5
- Two Bays (Gluten Free) 13.5
- Somersby Apple Cider 12.5

Tap Beer

- Carlton Draught 11.5
- Balter XPA 13.5
- Goat 13
- Asahi 15.5

SPIRITS

- Absolut Vodka 12
- Gordons Gin 12
- Jim Beam Bourbon 12
- Jameson Irish Whiskey 12
- St Agnes Brandy 12
- Bundaberg Rum 12
- Bacardi Rum 12
- Jack Daniels Black Label 14
- Jameson Black Barrell 14
- Grey Goose Vodka 14
- Diplomatico Reserve Rum 14

NON-ALCOHOLIC

- Coca-Cola 6.2
- Coke Zero 6.2
- Sprite 6.2
- Raspberry Lemonade 6.2
- Lemon & Lime Bitters 6.2
- Sparkling Water (750ml) 10
- Keri Orange Juice 5.5
- Keri Apple Juice 5.5