

EAT

OUR FOOD PHILOSOPHY

We are presenting dishes that showcase local produce currently in season for your enjoyment and where possible, we source the highest quality ingredients from the Yarra Valley and surrounds.

To ensure you are enjoying the freshest of dishes, we are preparing our own pizza dough, pickling, curing meats and baking.

To deliver the best dining experience for you we are creating dishes that can be prepared faster, are lighter in style and are presented in a refined and elegant way.

SANDWICHES (11 AM - 6 PM)

TOASTED SANDWICH* WITH YOUR CHOICE OF FILLING:

Champagne ham, cheddar cheese, tomato	8.50
Roast chicken, avocado, mizuna, lime mayo	8.50
Roast beef, tomato relish, baby cos, house pickled Spanish onion	8.50
Egg & bacon on brioche bun	9.90
BLAT* , bacon, lettuce, avocado, tomato	10.50
Eastern club sandwich* , double decker toasted white, grilled chicken, bacon, turkey, tomato, cheese, spinach, aioli, shoestring fries	15.00
Crocque monsieur , ham, Comte, Gruyere, Dijon bechamel, shoestring fries	16.50

(* White, Multigrain & Gluten Free Bread available)

A QUICK BITE (11 AM - 6 PM)

Fries, chilli & lime mayo	9.00
Wedges, sour cream, sweet chilli	9.00
House-made spring rolls, black vinegar dipping sauce	
Vegetarian (4 pieces) (V)	9.90
King prawn , green papaya salad (3 pieces)	13.50
Freshly made inhouse dim sim, pork, chicken, spring onion, ginger, light soy dipping sauce (6 pieces)	10.50
Vegetable dumplings, Asian slaw, Noc Nuam (6 pieces) (V, LGO)	10.50
Bruschetta, Spanish onion, Roma tomato, basil, Yarra Valley goats curd (2 pieces) (V)	11.50
Flash fried calamari, green papaya salad, black garlic mayo	13.50
Charcuterie selection, caperberry, cornichon, house butter pickles, lavosh (LGO)	21.00
Cheese board, three cheeses, quince paste, muscatels, lavosh (LGO)	24.50

COFFEE, TEA & MORE (11 AM - 6 PM)

Coffee	
Cup	4.20
Mug	4.70
Yarra Valley Tea Company Teas	4.20
Coffee or Tea, served with the daily slice	6.00
The Ministry of Chocolate Milk Chocolate Honeycomb (100g)	8.00

THE MEMBERS' LOUNGE & BAR

All dishes are subject to produce availability & seasonal variances.

V - Vegetarian | VO - Vegetarian Option | LG - Low Gluten | LGO - Low Gluten Option

Please advise our staff of any food allergies or intolerances, however we cannot guarantee a total absence of traces of allergens.

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SALADS (11AM - 4PM)

Caesar salad , cos, bacon, croutons, anchovies, poached egg, house dressing (LGO)	13.90
Roasted vegetables , Gippsland green beans, ancient grain, beetroot, house vinaigrette dressing (V)	14.90
House cured Ora King salmon , creme fraiche, pickled beetroot, garnish leaf (LG)	16.90

HOUSE-MADE PIZZA* (11AM - 4PM)

Margherita , Napoli sauce, mozzarella, torn fresh basil (V)	14.00
Hawaiian lux , Napoli sauce, ham off the bone, freshly roasted pineapple, mozzarella	15.00
Glazed chicken , Napoli sauce, marinated chicken, peppers, garlic, herbs, onion, mozzarella	15.50
Four Cheese , Napoli sauce, mozzarella, teleggio, Persian fetta, comte, chive, parsley (V)	18.50

(* Gluten free pizza bases available)

BURGER & PO (11AM - 4PM)

Eastern big burger , two beef patties, cheese, bacon, beetroot, baby cos, onion, house-made tomato relish, tomato, mayo, shoestring fries	22.50
Po-boy, house-made spiced slaw, Creole mustard, mayo, shoestring fries	
Potato, caramelised onion (V)	16.50
Louisiana-style fried chicken	21.00
Fried king prawn	23.00

MORE SUBSTANTIAL (11AM - 4PM)

Jambalaya, black eyed peas, Creole spice, rice	
Vegetarian (V)	18.00
Chicken, andouille sausage (LG)	21.00
Parmigiana , chicken schnitzel (280g), ham off the bone, tomato sugo, cheese, green salad, shoestring fries	22.50
Fish & chips , fresh market fish, house-made slaw, tartare, shoestring fries	22.50
Seafood linguine , king prawns, white fish, chilli, lime, white wine, herbs, garlic	24.90
Minute steak porterhouse (180g) , green salad, shoestring fries (LG)	25.50
Select either pepper sauce or red wine gastrique	

SWEET (11AM - 4PM)

Orange scented creme brulee , vanilla bean ice-cream (LGO)	11.00
Today's house-made ice-creams (3 scoops) , chocolate crumb, fresh berries, coulis	11.00
Dark chocolate marquise , ganache, fresh berries, house-made plum ice-cream (LGO)	12.00

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