

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.

TO SHARE (6 PM - 8.45 PM)

Bruschetta , Spanish onion, Roma tomato, basil, Yarra Valley goats curd (2 pieces) (V)	11.50
Duck liver parfait , duck ham, house pickles, Melba toast, red pepper emulsion (LGO)	13.00
Garlic & cheese pizza , Napoli sauce, mozzarella, teleggio, chive, parsley (V, LGO)	15.00
Charcuterie selection , caperberry, cornichon, house butter pickles, lavosh (LGO)	21.00

TO START (6 PM - 8.45 PM)

Oysters shucked daily	
Natural (LG)	3.50
Kilpatrick, bacon, worcestershire (LG)	4.00
Bienville, prawn, mushroom, trinnity, Parmesan	4.50
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
Glazed chicken , Asian slaw, black vinegar dressing (LG)	10.50
Flash fried calamari , green papaya salad, black garlic mayo	13.50
Caesar salad , cos, bacon, croutons, anchovies, poached egg, house dressing (LGO)	13.90
Twice cooked pork belly , spiced apple & pear puree, garnish leaf	16.00
House cured Ora King salmon , creme fraiche, pickled beetroot, garnish leaf (LG)	16.90

HOUSE-MADE PIZZA* (6 PM - 8.45 PM)

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)

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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MORE SUBSTANTIAL (6 PM - 8.45 PM)

Roasted vegetables , Gippsland green beans, ancient grain, beetroot, house vinaigrette dressing (V)	14.90
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
Eastern big burger , two beef patties, cheese, bacon, beetroot, baby cos, onion, house-made tomato relish, tomato, mayo, shoestring fries	22.50
Seafood linguine , king prawns, white fish, chilli, lime, white wine, herbs, garlic	24.90
Market fish of the day , roasted king prawns, apple remoulade, chilli & lime mayo (LG)	29.90
Double-cut pork chop , crackling, apple puree, greens, sour cherry (LG)	32.00
Dry aged black Angus porterhouse (350g) , frites, green salad	37.50
Select either bearnaise, pepper, mushroom, red wine gastrique	

ADD SIDES

Green Salad House Slaw Steamed Greens & Toasted Almond	7.50
Fries , chilli & lime mayo	9.00
Wedges , sour cream, sweet chilli	9.00

SWEET & CHEESE (6 PM - 8.45 PM)

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
Cheese board, quince paste, muscatels, lavosh (LGO)	
One cheese	12.50
Three cheeses	24.50

COFFEE, TEA & MORE (6 PM - 8.45 PM)

Coffee	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

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