



WEDNESDAY – SUNDAY: 12.00NOON – 2.30PM

FRIDAY & SATURDAY: 6.00PM – 8.30PM

TWO COURSES: \$39.00PP | THREE COURSES: \$49.00PP

STARTERS

\$16.50

TWICE COOKED CARAMELISED PORK BELLY, green papaya, spring onion & chilli salad, caramel reduction (GF)

LAOTIAN SPRING ONION & BEER FRITTERS (5), spiced tamarind dipping sauce (V)

CRISP CHILLED KING PRAWN SALAD, kohlrabi, capsicum, spring onion, Marie Rose sauce (GF)

HANDMADE VEGETARIAN SPRING ROLLS (4), iceberg lettuce, Vietnamese mint, black vinegar dipping sauce (VE)

CRAB RILLETTE, first harvest Yarra Valley salmon caviar, lime crème fraiche, Melba toast, garnish leaf (GFO)

MAINS

\$26.50

FISH & CHIPS, garnish salad, shoestring fries, tartare sauce, garnish salad lemon cheek

MINUTE STEAK (180-200g), ox heart tomato & bocconcini salad, shoestring fries, creamy Pepperberry sauce (GF)

PAN SEARED TASMANIAN SALMON FILLET, finger lime, house pickled carrot, ginger & shaved fennel salad, rice cake, citron dressing

TWICE COOKED CHICKEN BREAST (WING ON), potato terrine, broccolini, hazelnut Mouseline, stone fruit emulsion (GF)

KING PRAWN & WHITEFISH JAMBALAYA, chorizo, Creole spices, spring onions, black eyed peas, corn, rice (LG | GFO)

Vegetarian – green beans, sugar snap peas (V)

EGGPLANT PARMIGIANA, romesco sauce, gratinee au Comte, mozzarella, garnish salad (V)

SIDES

\$ 9.00 EA

SHOESTRING FRIES | COS SALAD | STEAMED GREENS & TOASTED ALMONDS

DESSERTS

\$14.00

LEMON MYRTLE CHIBOUST, mango & passionfruit sauce, house-made native finger lime sorbet (GF | V)

DARK CHOCOLATE MARQUISE, house-made berry & rosemary ice-cream, Yarra Valley berries, sweet & sour house pickled cherries (GF)

S'MORES ICE-CREAM SANDWICH, berry melange, blackberry puree

INDIVIDUAL CHEESE PLATE, two cheeses, house-made candied pear paste, muscatels, lavosh (LGO)

THE EASTERN GOLF CLUB

All dishes are subject to produce availability & seasonal variances.

V - Vegetarian | VO - Vegetarian Option | VE – Vegan | GF – Gluten Free | 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. No ingredients changes can be made to dishes.