



THE MEMBERS' DINING ROOM

WEDNESDAY – SUNDAY
12.00NOON – 2.30PM

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

STARTERS

HANDMADE VEGETARIAN SPRING ROLLS (4), Chinese black vinegar & sweet chilli dipping sauces (VE)

STEAMED PORK BUNS (2), Asian style BBQ (Char Siu & Hoisin) sauce

SPICED FISH TACOS (2), spice blackened whitefish, avocado, shredded iceberg lettuce, soft tortilla, spiced slaw, soft tortilla

HOUSE MADE DUCK LIVER PARFAIT, aged jamon, house pickles, warmed flatbread (GFO)

MAINS

ROASTED FIELD MUSHROOM & PERSIAN FETTA TART, petite salad garnish, Dijon dressing (GF, VE)

RACK OF LAMB (3 POINTS), potato terrine, asparagus salad, red wine gastrique (GF)

ROASTED SALT & PEPPER CHICKEN BREAST, Lyonnaise potato, wilted silver beet, cranberry jus (GF)

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

DESSERTS

BLOOD ORANGE CRÈME BRULEE, citrus syrup, house made vanilla bean ice-cream (GF)

WARM DARK CHOCOLATE TART, crème anglaise, ganache, house made berry & rosemary ice-cream

INDIVIDUAL CHEESE PLATE, two cheeses, muscatels, lavosh (GFO)

Please ask our team about today's cheeses.

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.