



THE RED ROOM

Dinner Menu

SPRING

Starter

Garlic bread **\$8.00**
oven baked white knot roll topped with garlic butter and mozzarella cheese.

Entrée Specialties of the House

Deconstructed Beef Wellington **\$18.00**
eye fillet medallion, chicken liver pate, oyster mushroom, crispy pancetta, served on red wine jus, topped with puff pastry

Lamb Brains (DF) **\$18.00**
mustard crumbed Riverina lamb brains, fried till golden brown, served on slow-roasted Roma tomatoes, accompanied with a caper and lemon pesto.

Entrée

Soup of the Day **\$10.00**
the Chef prepares two soups daily from flavoursome stock. Please ask your waiter for today's selection.

Fresh Oysters **\$3.00 per oyster**
Your choice of toppings: -
Natural (GF/DF)
Kilpatrick (GF/DF)
Tomato Chilli Salsa (GF) - tomato and sweet chilli salsa topped with parmesan cheese, oven baked till piping hot

Crocodile Kofta (GF) **\$18.00**
ground crocodile meat highlighted with cumin and coriander, oven baked to perfection, served over crisp rocket leaves and rice pilaf, topped with a Sambuca butter sauce

Smoked Chicken Salad (GF/DF) **\$17.00**
shaved smoked chicken breast, served over salad greens, julienne salad mix, and roasted spiced cashews, dressed with a chilli lime dressing, topped with fried rice noodles

Warm Pork Salad (GF) **\$17.00**
grilled pork fillet medallion, coated in a mustard marinade, served over a roasted beetroot, goats cheese and roasted walnut salad, completed with a mustard vinaigrette

Southern Quail **\$17.00**
marinated quail coated in a spiced flour mix, fried till golden brown, served over a rocket and watermelon salad with toasted pecans, completed with a molasses glaze

Smoked Salmon with Kipflers (GF/DF) **\$18.00**
smoked salmon, topped with a potato, caper and fennel salad, dressed with aioli, completed with flying fish roe

Couscous Chilli with Mozzarella (GF/V/Vegan on request) **\$16.00**
oven baked mild bullhorn pepper, filled with a vegetable couscous mix, served over grilled haloumi cheese and ratatouille salsa, served with a red capsicum reduction

Main Specialties of the House

Black Angus Eye Fillet and half Lobster Tail (GF) **\$50.00**

local Black Angus eye fillet, cooked to your liking, on a sea of Shiraz jus, potato of the day and steamed greens, topped with a grilled half lobster tail, accompanied with béarnaise sauce.

Seafood platter for two **\$110.00**

a Red Room specialty of natural and Kilpatrick oysters, lobster of your choice, king prawns, tomato chilli green lip mussels, grilled fish, scallop and pancetta brochettes, battered bay bugs, Cajun softshell crabs, crumbed lemon pepper calamari, smoked salmon rosette, beer battered chips, tastefully presented with tropical fruit, cocktail sauce and garlic aioli.

Lobster of your choice **\$60.00**

Thermidor – bound in a creamy Dijon Sauce, gratinated with tasty cheese.

Mornay – bound in a creamy white sauce and gratinated with tasty cheese.

Salad – delicate lobster chilled, presented with a selection of fresh fruit, finished with a crisp salad and dipping sauces. (GF/DF)

Main

Fish of the Day (GF/DF on request) **\$29.00**

fillets of seasonal available fish direct from the Melbourne markets, baked or beer battered, served with your choice of tomato chilli salsa, tartare or hollandaise sauce.

Moroccan Chicken (GF/DF on request) **\$32.00**

Moroccan spiced marinated chicken breast, served with spiced couscous, zucchini ribbons, completed with a mixed herb yoghurt

Spiced Sesame Salmon **\$32.00**

oven baked Atlantic salmon steak, coated with sesame seeds, topping a zucchini salad highlighted with chilli, coriander and roasted peanuts, finished with an Asian inspired soy dressing

Black Cherry Duck (GF/DF) **\$32.00**

grilled breast of duck served over fried sweet potato wedges and steamed bok choy, topped with a black cherry sauce

Grain Fed Porterhouse (GF/DF on request) **\$32.00**

porterhouse cooked to your liking, presented upon potatoes of the day, steamed greens, finished with your choice of creamy mushroom sauce, garlic butter, pepper jus or Shiraz glaze

Creamy Garlic Prawns – available on all dishes (5 per serve) **\$5.00**

Bourbon Pork **\$32.00**

tender pork cutlet, served over potatoes of the day and steamed greens, topped with a creamy bourbon and pink peppercorn sauce

Redcurrant Kangaroo (GF/DF) **\$32.00**

kangaroo fillet grilled medium rare, served over mashed potato and steamed brocolini, completed with a redcurrant glaze

Tofu Vindaloo (GF/Vegan) **\$25.00**

cauliflower, capsicums, green beans and tofu, sautéed together in Indian spices, topped with braised rice

Side Dishes

Blue Cheese and Pear Salad (GF/DF on request)	\$9.00
sliced pear, crumbled blue cheese and diced avocado, assorted lettuce leaves and roasted pecans mixed together, finished with a light mustard and garlic dressing.	
Tossed Garden Salad (GF/DF/Vegan)	\$8.00
cherry tomatoes, carrots, onion, cucumber, capsicum, assorted lettuce leaves, tossed together with an Italian chive dressing.	
Local Vegetable Medley (GF/Vegan on request)	\$9.00
assorted steamed seasonal vegetables, seasoned with Murray River sea salt.	
Beer battered chips	\$8.00
diamond cut beer battered chips, fried till crunchy, served with garlic aioli.	

Dessert Specialties of the House

Sticky Date Pudding	\$14.00
delicate date pudding, served warm with butterscotch sauce and a scoop of vanilla ice cream.	

Dessert

Dessert Display	\$12.00
a selection of cold patisserie items made fresh daily.	
Sacher Torte	\$12.00
a rich chocolate cake covered with a chocolate glaze, accompanied by coulis and raspberry sorbet	
Baked New York Cheesecake (GF)	\$12.00
baked cheesecake served over salted caramel, topped with a quenelle of Chantilly cream and a chocolate shard	
Apple and Rhubarb	\$12.00
rhubarb sponge cake topped with stewed apples and biscuit crumble, served with a rhubarb anglaise	

Cheese

Cheese Platter	\$17.00
a selection of fine regional and imported cheeses served with fresh fruit, crackers and nuts.	

Beverages

Pot of Tea	\$6.00
Choice of Coffee	\$6.00
Pot of Herbal Tea	\$6.00
Liqueur Coffee prepared at your table	\$10.00

All served with Chocolates

*A larger selection of hot beverages is listed in full on the Dessert Menu.

GF – Gluten Free, DF – Dairy Free, V – Vegetarian