



THE RED ROOM

Lunch Menu

SPRING

Entrée

Soup of the Day

the Chef prepares two soups daily from flavoursome stock. Please ask your waiter for today's selection.

Chilled Chilli Duck Salad (GF/DF)

shaved chilled duck breast, served over salad greens, julienne salad mix and roasted spiced cashews, dressed with a chilli lime dressing, topped with fried rice noodles

Baked Salmon (GF/DF)

sesame crusted baked salmon served over wilted baby spinach, topped with an Asian inspired dressing

Couscous Chilli with Mozzarella (GF/V/Vegan on request)

oven baked mild bullhorn pepper filled with a vegetable couscous mix, served over grilled haloumi cheese and ratatouille salsa, served with a capsicum reduction

Main

Fish of the Day (GF/DF upon request)

fish from the Melbourne markets oven baked or coated in a crisp beer batter, served on potato of the day with either tartare, hollandaise or sweet chilli tomato salsa

Bourbon, Pepper and Beef

Black Angus eye fillet, grilled to your liking, presented upon potato of the day and steamed greens, topped with a creamy bourbon and pink peppercorn sauce

Mustard Pork (GF/DF)

herb marinated pork medallions served over fried sweet potato wedges and steamed greens, topped with a mustard vinaigrette

Tofu Vindaloo (GF/Vegan)

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

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

Dessert

Dessert Display

a selection of cold patisserie items made fresh daily.

Cheese Platter

Cheese Platter (Serves 2)

a selection of fine regional cheese served with fresh fruit and nuts.

Additional \$17.00 per platter