

The Red Room

Dinner Menu

SUMMER

Starter

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

Entrée Specialties of the House

Beef and reef (GF) **\$18.00**
Black Angus eye fillet, lightly char grilled to perfection, topped with a tiger prawn brochette, served upon chat potatoes and a creamy crustacean sauce.

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.

Entree

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

Carpaccio of salmon with crab and apple salad (GF) **\$17.00**
Thinly sliced Norwegian smoked salmon, topped with a chilled salad of oven baked crab meat, julienned fennel and apple, completed with an avocado wasabi puree.

Bermondsay bomb **\$17.00**
A Catalonian dish consisting of pork mince, chilli, garlic and potatoes, rolled into a ball, coated in fine bread crumbs, shallow fried till golden brown, served on lemon aioli, topped with a spicy tomato sauce.

Livers with beetroot puree **\$17.00**
Sautéed chicken liver, nestled upon a crunchy potato rosti and wilted spinach, accompanied with beetroot puree.

Quail with bacon popcorn **\$17.00**
Oven roasted quail served over sweetcorn puree and corn kernels, dressed with a red wine essence and bacon dust, decorated with bacon popcorn.

Lasagne of scallop and prawn **\$18.00**
scallop and prawn mousse, layered between delicate pasta, served in a sea of lobster bisque.

Rosemary lamb (GF/DF) **\$17.00**
Char grilled lamb cutlets, presented over mashed potato, finished with rosemary jus.

Risotto Milanese with exotic mushrooms (GF/DF/Vegan on request) **\$16.00**
Saffron risotto, topped with sautéed mushrooms and baby spinach, completed with chopped parsley and grated parmesan.

Main Specialties of the House

Black Angus eye fillet mignon and half lobster tail (GF) **\$50.00**

Local Black Angus eye fillet wrapped in bacon, 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 (GF/DF on request) **\$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 (GF/DF) – delicate lobster chilled, presented with a selection of fresh fruit, finished with a crisp salad and dipping sauces.

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.

Salmon with caper and cauliflower (GF) **\$32.00**

Grilled Atlantic salmon served over wilted baby spinach and purple cauliflower puree finished with a caper and citrus butter sauce.

Tropical turkey (DF) **\$32.00**

Turkey breast steak, coated in a coconut crumb, fried till golden brown, served over mashed potato, steamed greens, finished with mango puree .

Smoked lamb **\$32.00**

Tandoori marinated lamb, house smoked, served with an apricot walnut couscous, jus and cucumber raita.

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

Porterhouse cooked to your liking, presented upon potatoes of the day and 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**

Pork with cabbage slaw (DF/GF) **\$32.00**

Moist pork cutlet, served over a cabbage slaw with shiitake and fried peanuts, completed with a smoked tofu dressing.

Duck confit (GF/DF) **\$32.00**

Oven baked duck Maryland presented upon fried chat potatoes and asparagus, finished with a citrus glaze highlighted with mandarin segments.

Spanish chicken (GF/DF on request) **\$32.00**

Chicken breast filled with spicy pork and paprika mince, served over potatoes of the day, steamed greens, roasted cherry tomato bombs and a vibrant roasted tomato puree.

Eggplant and sweet potato curry (Vegan/GF) **\$25.00**

Sautéed eggplant and sweet potato bound in a mild spiced coconut curry enhanced with chilli, ginger, garlic and herbs, served with rice pilaf, toasted coconut and a lime wedge.

Side Dishes

Blue cheese and pear salad (GF/DF on request)	\$9.00
sliced pears, crumbled blue cheese and diced avocado, assorted lettuce leaves and roasted pecans mixed together, finished with a light mustard and garlic wine 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.	
Tasting plate	\$14.00
Coconut and mango panna cotta with mango coulis, hazelnut praline with pear slithers, sticky date pudding with butterscotch sauce and a mini crepe cornet with strawberry ice cream.	

Dessert

Dessert display	\$12.00
A selection of cold patisserie items made fresh daily.	
Pear and star anise tarte tatin, hazelnut praline	\$12.00
Star anise flavoured half pear, surrounded in puff pastry, served hot, with caramel sauce, hazelnut praline and pear flavoured chantilly cream.	
Coconut and mango panna cotta (GF/Vegan)	\$12.00
Coconut and mango panna cotta served over mango coulis, coconut sorbet and toasted coconut.	
Chocolate crepe cornets with berries	\$12.00
Chocolate crepes, filled with raspberry cream and diced strawberries, presented upon raspberry coulis and strawberry ice cream.	

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.