

The Red Room

Dinner Menu

AUTUMN

Starter

Garlic bread

\$8.00

Oven baked white knot roll topped with garlic butter and mozzarella cheese.

Entrée Specialties of the House

Bermondsey Bomb

\$18.00

a Catalonian dish consisting of pork mince, chilli, garlic and potatoes, rolled into a ball, coated in fine breadcrumbs, shallow fried till golden brown, served on garlic aioli, topped with spicy tomato 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

Gin Cured Salmon

\$17.00

gin and mixed spice cured Atlantic salmon, sliced thinly, served with pickled cucumber ribbons, lime slices, mint and assorted edible flowers, completed with a drizzle of olive oil

Nacho Chicken

\$17.00

chicken tenderloins coated in crushed corn chips and breadcrumbs, fried to perfection, served over steamed greens, topped with a mild tomato and sweet chilli sauce, completed with sour cream

Deconstructed Beef Wellington

\$17.00

grilled Black Angus eye, served over red wine glaze, topped with crispy pancetta, sautéed oyster mushrooms and crisp puff pastry, accompanied with a quenelle of chicken liver pate

Duck Ragout with Fettuccine

\$17.00

ragout of confit duck topping house made egg pasta, finished with grated parmesan cheese

Ricotta Gnocchi with Roasted Tomato (V)

\$16.00

ricotta and spinach gnocchi, nutmeg and parmesan, lightly poached, served over a roasted tomato puree, garnished with a parmesan tuille

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 **\$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. (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.

Seared Salmon with Wasabi Peas (GF/DF) **\$32.00**

atlantic salmon, served over warmed wasabi pea puree, steamed greens, topped with salmon roe

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

peppercorn marinated kangaroo fillet, grilled to medium rare, served over mashed potato, steamed greens, finished with a trio of peppercorn shiraz jus

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

porterhouse cooked to your liking, presented upon potato 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**

Duck, Celeriac and Cherry (GF/DF) **\$32.00**

sous vide duck breast, presented with pickled celeriac and bulgur wheat, topped with a black cherry glaze

Coffee Rubbed Chicken **\$32.00**

Oven baked chicken breast coated in an earthy mild spiced coffee rub, served over fried sweet potato wedges and steamed greens, topped with a maple mustard glaze

Free Form Vegetable Lasagne (Vegan) **\$25.00**

vegetable lasagne consisting of layers of roasted eggplant caviar, semi roasted Roma tomatoes, garlic scented exotic mushrooms, between delicate pasta, completed with white truffle oil

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
mini crème fraiche panna cotta with almond praline, roasted pistachio nuts with banana and passionfruit sorbet, sticky date pudding with butterscotch sauce and mini chocolate brownie and berry cheesecake	

Dessert

Dessert Display	\$12.00
a selection of cold patisserie items made fresh daily.	
Pineapple with Banana and Passionfruit (GF/DF/Vegan)	\$12.00
spiced caramel sous vide pineapple, served with crushed roasted pistachio, and banana and passionfruit sorbet	
Crème Fraiche Panna Cotta with Poached Pear (GF)	\$12.00
crème fraiche panna cotta highlighted with cinnamon, served with chilled cinnamon poached pear, sprinkled with crushed almond praline	
Chocolate Brownie and Berry Cheesecake Stack	\$12.00
served over salted caramel sauce, finished with a house made chocolate flower	

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