

Members' Dining Room

Saturday 25 May 2019

Dinner Dance

An essential part of an enjoyable dining experience is to have wine in harmony with the food.

RACV Club's Sommelier

Christian Maier has matched specific wines to each dish to enhance your dining experience.

3 courses (entrée, main & dessert) - \$72

3 courses matched with 3 glasses of wine - \$96*

4 courses (entrée, main, cheese & dessert) - \$82

4 courses matched with 4 glasses of wine - \$115*

*Glasses of wine matched to entrée and main courses are 120ml serves

*Port is 60ml serve

*Dessert wines are 90ml serves

Entrée

Soup of the day (ask your waiter for today's specialty)

2017 McPherson 'Three Vineyards' Sauvignon Blanc, Central Vic

Crispy pork belly, carrot purée, pickled radish,
carrot top harissa, charred red witlof

2016 Trofeo Estate 'Amphora' Pinot Gris, Mornington, Vic

Beetroot cured kingfish with champagne pearls,
strawberries and crème fraîche

2016 Lorentz 'Evidence' Riesling, Alsace, France

Heirloom tomato tart with buffalo ricotta,
caramelised onions and basil

2017 McPherson 'Three Vineyards' Sauvignon Blanc, Central Vic

Main Course

Spatchcock galantine, confit leg, assorted mushrooms, beetroot espuma, roasted Brussels sprouts, heirloom baby beets, griottine cherry, jus

2018 Rochford 'Latitude' Pinot Noir, Yarra Valley, Vic

Sous-vide rockling, parmesan congee, samphire, crispy fish skin, gremolata, dill beurre noisette

Coldstream Guard' Chardonnay, Yarra Valley, Vic

Celeriac quinoa risotto, blue cheese and truffle emulsion, roasted cherry tomatoes, edamame

2017 Roubine 'La Rose', Provence, France

Vic Farms grass fed striploin with grilled asparagus, Gruyere cheese gratin, roasted vine cherry tomatoes, red wine jus

2017 Epsilon Shiraz, Barossa Valley, SA

Side Dishes

Are available for an additional \$9.00 per serving

Roasted cauliflower, cashew cream

Mixed seasonal vegetables

Mixed leaves with fennel, celery and pomegranate

Chips and aioli

Glasses of wine matched to entrée and main courses are 120ml serves
Port is 60ml serve
Prices inclusive of GST

Cheese

Selection of cheese served with Club made condiments and lavosh

Annie Baxter Reserve, Vic

A great cheese with an amazing flavor profile. The team at Shaw River were the first to import water buffalo from Italy and air freight them here to Australia in 1992, and are now based in Yambuk, Victoria. If you try only one new cheese this year, it must be Annie Baxter Reserve buffalo milk cheese.

The Extravagant, Vic

A fascinatingly decadent triple cream cheese, mild and creamy when young and with a strong bite and very runny texture when ripe. It reflects the softer side of the local climate and the generosity of the Timboon pasture. The cream is incredibly delicate and makes this cheese Champagne's best friend.

Milawa Blue, Vic

The interior is a soft ivory colour, the streaks of blue invade a rich interior which melts in the mouth. Sweet cellar aromas with a buttery finish are a feature of this cheese. Its natural rind has a rugged wrinkled appearance with various shadings of mould, the occasional pinkish yeast development will also occur. Milawa Blue is matured for eight to twelve weeks.

Wine Suggestion

2017 Epsilon Shiraz, Barossa Valley, SA

Dessert

Tiramisu doughnut, cocoa nib mousse, raspberry pearls

1987 Toro Albala, Don Pedro Ximenez, Montilla Morilles, Spain

Kafir lime and yoghurt panna cotta, roasted apple

2010 Seifried 'Sweet Agnes' Nelson, New Zealand

Baked meringue, vanilla chantilly,
passionfruit sphere

2010 Seifried 'Sweet Agnes' Nelson, New Zealand

Selection of Gelati Sky ice creams and sorbets
(this dish can be dairy free on request)

2010 Seifried 'Sweet Agnes' Nelson, New Zealand

Liqueur Coffee Selection \$14.00 each

Ask your waiter for varieties

Special dietary requirements catered for at your request
Prices inclusive of GST