



**11 MAY**  
**MEMBERS**  
**DINING MENU**

**AMUSE BOUCHE**

White crab remoulade, crostini, caviar, citrus oil

**ENTREE**

*Shaved prosciutto, compressed watermelon, marinated feta, slow roasted tomato, dried olive, sourdough crumb*

**MAIN**

*SERVED ALTERNATIVELY*

*Rack of lamb, rosti potato, smoked eggplant, green beans, yoghurt, dukkah*

*Seared cod loin, seared scallop, bisque risotto, cherry tomato, peas, fennel, lemon oil*

**DESSERT**

*Textures of chocolate - salted caramel and cocoa tart, white chocolate mousse, fudge chocolate brownie, berries, meringue, chocolate crumb*

