



Drawing on classic European flavours, the Committee Room Restaurant celebrates time-honoured recipes with a modern twist, evoking the warmth of European dining and long lunches shared over great conversation.

Set against the legendary atmosphere of the 'G, blending old-world charm with contemporary energy, inviting guests to relive familiar tastes while discovering something new – an elegant nod to Europe's culinary heritage, reimagined for Melbourne's most iconic sporting stage.

Snacks

Appellation Rock Oysters our tabasco fig leaf mignonette	1/2 doz 30 doz 55
Vegemite & Cheese gougères aged Comte fondue	12
Scallop Pie Abrolhos Island scallop Café de Paris butter puff pastry	12 ea
Pork Belly Brochette spiced apple ketchup	10 ea
Peas & Ham smoked ham hock & green pea croquette piccalilli	8 ea

Entree

Yellowfin Tuna, <i>crudo</i> padron pepper mayonnaise cucumber blood orange vinaigrette	28
Skull Island Tiger Prawns, <i>hickory smoked</i> XO butter kohlrabi lardo	29
Heirloom Beetroot, <i>'tarte'</i> fromage blanc pickled walnuts truffle honey	25
Grass Fed Angus Beef Tartare, <i>dressed tableside</i> egg yolk bone marrow crinkle cut crisps	32

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

Main Course

Aquna Murray Cod, <i>butter poached</i> pickled mussels zucchini blossoms caviar sauce	54
Wimmera Gold Corn Fed Duck, <i>aged & roasted breast</i> potato & leek pie red cabbage raspberry glaze	49
Roast Chook, <i>'white & dark meat'</i> bell peppers filled with bacon & sage smoked chicken gravy	46
Mayura Station Wagyu Rump Cap MB8+, <i>'Steak Dianne'</i> young garlic puree Yarra Valley mushrooms grape leaf salsa	59

Sharing Mains

Rangers Valley Fillet MB5+, <i>'Chateaubriand'</i> 600g braised brassica's jus gras house mustard	110
John Dory, <i>whole baked</i> , 800g smoked pil pil sauce preserved lemon garlic chives	100

Sides

Farmer's Market Salad chives tarragon blackberry vinaigrette	10
Summer Tomatoes & Peaches mandarin oil Ortiz anchovy	12
Hand Cut Pommes Frites truffle salt parmesan	10
Hasselback Potatoes creme fraiche saltbush	13
Charred Heirloom Zucchini goats' cheese smoked chilli mint	12

Cheese & Dessert

Cheese Trolley Service selection of local and imported cheeses seasonal condiments	35
Chocolate Souffle dark chocolate souffle ganache tonka bean gelato	26
Mandarin Splice Earl Grey cream mandarin granita milk cake	18
Jelly & Ice Cream strawberry jelly strawberry roulade vanilla gelato	18
Chocolate Profiteroles (3) <small>additional piece +6 ea</small> chocolate choux vanilla ice cream chocolate sauce	18
Prom Country Cheese Shepard's Whey 'Farmhouse Brie' filled with pistachio praline aromatic foraged herbs cocoa wafers	18

Dessert Wine

Marcarini Moscato D'Asti, Piedmont, Italy	14/75
Frogmore Creek Iced Riesling, Coal River, TAS	17/85
Il Palazzo Vin Santo del Chianti 375ml, Tuscany, Italy	22.5/90
Bissoni Albana, 2020, Emilia Romagna, Italy	115
Penfolds Grandfather Rare Tawny, NV	25
Penfolds Great Grandfather Rare Tawny, NV	50

Digestives

Nonino Quintessentia Amaro	13
Distilleria Alpe Amaro	14
Antica Torino Amaro della Sacra	15
Nonino Il Moscato	13
Nonino Il Fragolino	14
Nonino Il Pirus Pear	18
Questa E Vera Prosecco	12

