

## *Side Dishes*

<b>Caesar Salad</b> our own style of a classic salad made with the hearts of cos Lettuce topped with garlic croutons, crispy bacon and egg, finished with creamy Caesar dressing	\$9.00
<b>Tossed Salad (Gluten Free, Dairy Free)</b> cherry tomatoes, carrots, onion, cucumber, capsicum, assorted lettuce leaves, tossed together with an Italian chive dressing	\$9.00
<b>Green Beans (Gluten Free)</b> blanched beans served warm, coated in garlic butter	\$6.00
<b>Tempura Battered Seasonal Vegetables (Dairy Free)</b> a selection of seasonal fresh vegetables, coated in a light batter, fried till golden	\$7.00
<b>Beer Battered Chips</b> diamond cut beer battered chips, fried till crunchy, served with garlic aioli	\$8.00

## *Specialty of the House*

<b>Sticky Date Pudding</b> a delicate date pudding, served warm with butterscotch sauce and a scoop of vanilla ice cream	\$14.00
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## *Desserts*

<b>Dessert Trolley</b> a selection of cold patisserie items made fresh daily	\$12.00
<b>Flourless Caramelised Apple and Ginger Cake</b> a moist apple, raisin and ginger upside down cake, napped with a sweet ginger syrup, served with a side of cinnamon ice cream and honey tuille	\$12.00
<b>Jaffa Pecan Pie</b> a chocolate, pecan and orange pie accompanied by ganache quenelles, whipped cream and candied pecans	\$12.00
<b>Lemon Mascarpone Tart</b> a fresh zingy tart, topped with gratinated sugar, served with a side of lemon sorbet and toffee shards	\$12.00
<b>Tasting Plate</b> mini sticky date pudding, mini apple cake, mini jaffa pecan pie and mini lemon mascarpone tart	\$12.00

## *Cheese*

<b>Cheese Platter</b> a selection of fine regional cheese served with fresh fruit and nuts	\$17.00
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## *Beverages*

<b>Pot of Tea</b>	\$6.00
<b>Choice of Coffee</b>	\$6.00
<b>Pot of Herbal Tea</b>	\$6.00
<b>Liqueur Coffee Prepared At Your Table</b> All served with Chocolates	\$10.00

\* A larger selection of hot beverages is listed in full on the Dessert Menu



Management & Staff of the Commercial Club (Albury) Ltd.  
welcome you and trust that you have an enjoyable evening.

## *Red Room*

# *Dinner Menu*

Chef De Cuisine

*Anne Reid*

## Starter

### Garlic Bacon Bread \$8.00

oven baked white knot roll topped with garlic butter, crispy bacon, cracked black pepper and mozzarella cheese

## 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 (Gluten/Dairy Free), Kilpatrick (Gluten/Dairy Free) or Florentine

### Pancetta Scallops \$17.00

plump Canadian scallops wrapped in pancetta, lightly roasted, served on parsnip puree, with coriander and pinenut pesto

### Pan Seared Pork \$17.00

pan fried pork medallions, placed upon a chive mash, with creamy seeded mustard sauce and caramelised apple

### Greek Lamb Fillet \$17.00

basil and garlic marinated lamb fillets char grilled to medium, presented on tapenade roasted vegetables with fetta cheese, drizzled with a balsamic reduction

### Louisiana Style Crab Cakes \$17.00

delicate crab cakes mildly seasoned with Cajun spices, cooked till golden, served with a lime aioli

### Sesame Crumbed Lamb Brains \$17.00

tender lamb brains lightly crumbed, fried till golden, served on a snow pea, rocket and spiced cashew salad with a sage and lemon butter sauce

### Gravlax of Atlantic Salmon \$17.00

a Nordic dish consisting of cured salmon in salt, sugar and dill, sliced thinly and accompanied by a dill and mustard sauce, presented on kipfler potato salad

### Tikka Chicken Tenderloins \$17.00

tikka marinated chicken, oven roasted, served upon braised rice with pappadums and raita yoghurt

### Quail with Citrus Sauce \$17.00

delicate quail filled with a pinenut and caramelised onion stuffing, roasted till golden, presented on sweet potato puree with an orange segment and citrus glaze

### Fettuccine with Mushroom Ragout \$16.00

home made fettuccine bound in a deeply flavoured sauce with both fresh and dried mushrooms, tomatoes, wine and aromatic vegetables, finished with grated parmesan

## Specialties of the House

### Black Angus Eye Fillet Mignon and half Lobster Tail (Gluten Free) \$50.00

local Black Angus eye fillet wrapped in bacon, cooked to your liking, on a sea of shiraz jus, topped with a grilled half lobster tail, accompanied with béarnaise sauce

### Seafood Platter for Two \$110.00

a Red Room specialty of mixed oysters, lobster of your choice, king prawns, tomato chilli green lip mussels, grilled fish, scallop and pancetta brochettes, battered bay bugs, Cajun soft shell 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 (Gluten Free) - delicate lobster chilled, presented with a selection of tropical fruit finished with a crisp salad and dipping sauces

## Mains

### Fish of the day (Gluten Free/Dairy Free upon request) \$29.00

fillets of seasonal available fish direct from the Melbourne markets, baked or beer battered, served with your choice of lemon and dill butter, tartare or hollandaise sauce

### Crusted Salmon Fillet with a mild Chilli Syrup \$32.00

fillet of salmon crusted in sesame, poppy seeds, herbs and sea salt, glazed with a mild chilli syrup, served on kipfler potatoes, wilted greens and a tomato, dill and lemon buerre blanc

### Veal Rib Eye (Gluten Free/Dairy Free depending on Sauce) \$35.00

cooked to your liking, accompanied with your choice of creamy mushroom, garlic butter, pepper jus or shiraz glaze

### add Garlic Prawns (5) (Gluten Free) \$3.00

### Manning Valley Porterhouse (Gluten Free/Dairy Free depending on Sauce) \$32.00

cooked to your liking, accompanied with your choice of creamy mushroom, garlic butter, pepper jus or shiraz glaze

### add Garlic Prawns (5) (Gluten Free) \$3.00

### Ginger Glazed Pork (Gluten Free) \$32.00

tender pork cutlet seasoned with ginger marinade, served on sweet potato mash, wilted baby bok choy, topped with an exotic mushroom salsa

### Duck Breast with Apricot and Fig \$32.00

plump duck breast filled with an apricot and fig farce, oven roasted, served on a baked potato rosti and honey braised cabbage, finished with a shiraz jus

### Italian Lamb Loin \$32.00

lamb loin marinated in garlic and rosemary, grilled to medium, presented on cous cous with a Tuscan olive and tomato salsa, pan juices and topped with parsnip crisps

### Crab filled Chicken Breast \$32.00

tender chicken breast filled with crab meat, lemon and spinach, served on potato of the day with a sweet roasted tomato concasse

### Baked Polenta and Ratatouille Stack (Vegetarian) \$25.00

Mediterranean braised vegetable medley layered between baked polenta squares, finished with melted cherry tomatoes