MR MEADER

Restaurant and Bar

2-COURSES @$75 PP • 3-COURSES @$85 PP

3-course option includes a complimentary shared bruschetta to start.

ENTRÉE

CHOOSE 1

GRILLED FLATBREAD BRUSCHETTA
Sundried tomato, Kalamata olive, tomatoes, feta cheese, and basil pesto

TWICE COOKED GIPPSLAND PORK BELLY
Apple and fennel slaw, and port wine jus

VEGAN SUPERFOOD SALAD
Cos lettuce, avocado, cherry tomatoes, quinoa, pomegranate, mint, pepita seeds, and lemon dressing

MAINS

CHOOSE 1

(A) **PAN ROASTED HUMPTY DOO BARRAMUNDI**
Puy lentil salad, fennel purée, pomegranate, and casper salsa

SUNDRIED TOMATO AND OLIVE GNOCCHI
Arrabbiata and Gruyère

250G ANGUS GRAIN-FED BEEF PORTERHOUSE
Seasonal greens, mashed Warragul potatoes, red wine jus

EXTRA SAUCE $5
Béarnaise, red wine jus, mushroom jus or peppercorn jus

DESSERTS

CHOOSE 1

BLACKCURRANT PANA COTTA
Berry, compote, and raspberry sorbet

WARM STICKY DATE PUDDING
Vanilla bean ice cream

AMORE CHEESE SELECTION
Assorted crackers, dried fruits, nuts & quince paste

BAKED LEMON MYRTLE RICOTTA BASQUE CHEESECAKE
Red wine-poached pear, double cream, and seasonal berries

Please note: ALL Accor+ Explorer discount is not applicable on this menu.

Discover Local - Experience fresh local taste here

SEAFOOD ORIGIN
A=Australian I=Imported M=Mixed

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.