



DINNER MENU

FRI 2 OCT, FRI 23 OCT & FRI 6 NOV

Set choice menu with Friday Nights at NGV ticket

3 courses with chef's amuse on arrival \$93, including wines \$113 Members \$81.50, including wines \$99.50

Starter

Citrus cured Port Phillip Bay snapper, heirloom beets, orange, fennel and manzanilla olives

Salad of local asparagus, pea mousse, soft quail egg, pickled shimeji mushrooms, parmesan and herb dressing

Chef's Friday night special

Main

Navarin of Victorian lamb with spring vegetables

John Dory wrapped in prosciutto with shellfish ragout, broad beans and artichokes

Chef's cut of the day

Dessert

Classic lemon tart with citrus salad and raspberry sorbet

Rich chocolate and cardamom tart with Turkish delight ice cream

Chef's Friday night dessert special

Important notice regarding food allergies: While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.