

Nose to Tail Victorian Beef

Small \$9

Smoked ham and spring vegetable broth

GF

Crisp tempura asparagus, ponzu dressing

V, DF

Pickled beetroot caramelised apple balsamic & baby herbs

GF, V, DF

Braised octopus terrine, confit shallot, lime & dill dressing

DF, GF

Seven's Creek wagyu flank bresaola, fresh horseradish & ciabatta

GFA, DF

Medium \$19

Roasted pumpkin tart, green olive tapenade, pine nuts & feta cheese

V

Hot-smoked ocean trout, pickled egg, potato salad,

green bean salad GF

Steamed baby snapper fillet, green chilli, ginger, broccolini

& sesame seeds GF, DF

Ricotta gnocchi, braised ox tail, mushrooms

& shaved markwood cheese

Spicy fried chicken oysters, baby gem, green chilli, red onion

& coriander salad DF

GF- Gluten Free
VE- Vegan

GFA- Gluten Free Adaptable
VEA- Vegan Adaptable

DF- Dairy Free
V- Vegetarian

DFA- Dairy Free Adaptable

Nose to Tail Victorian Beef

Large \$28

Roast of the day (dinner only)

GF, DFA

Crispy fried bean curd, shitake mushrooms,
green paw paw & tatsoi salad

Whole thyme roasted flathead, preserved lemon, caper
& quinoa salad GF, DF

Dry aged sirloin of beef, mashed potato, spring greens
& merlot balsamic jus

GF

Chargrilled cured pork, smoked tomato salad & salsa criolla

GF, DF

Oregano & lemon marinated lamb kebab, farro, cucumber,
tomato & feta salad

Desserts \$10

Yarra valley cheese plate, glazed figs, crackers & quince paste

GFA, V

Rosemary infused panna cotta, roasted lychees & shortbread

V

Crisp meringue, lemon curd, cream & strawberries

V

Chocolate pecan tart, French vanilla ice cream

V

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Iced raspberry and vanilla parfait, white chocolate & fresh raspberries v

The Bells

At the start of each sitting day, bells are rung throughout the Parliament to summons Members of Parliament to their respective Chambers.

Often referred to as “Division Bells”, these bells operate in all rooms and public spaces in and around the parliamentary building. The bells are activated by the Clerk or Table Officers in each Chamber. Standing Orders (rules) of the Parliament, state that once a division (vote) has been demanded in the Chamber, the Clerk will ring the bells for a period of time – three minutes in the Legislative Council and three minutes in the Legislative Assembly.

Bells are also rung should there not be a quorum present in the Chamber – at least a third of Members in the Legislative Council and twenty Members in the Legislative Assembly.

On 10 October 1933, the bells were rung to summon Members to the Assembly Chamber in order to commence the sitting. No one turned up! The bells continued to ring for the nominated 3 minutes. The Chamber continued to remain empty and with no Member present to put the motion to adjourn the sitting, the sitting lapsed. The Members??? – They were attending a funeral in North Creswick for the colourful politician, Sir Alexander “Kookaburra” Peacock.

Our Food & Wine Philosophy

At Parliament of Victoria we are committed to sourcing the finest products from our great state. During the year, our creative catering team will be showcasing the richness and diversity of Victoria's produce to all our guests and Members.

Meats are supplied by Victorian farmers and fisherman, fruit and vegetables are locally harvested, wines are sourced from local and national vineyards, and altogether transformed by our creative team of chefs to bring a region to you on a plate.

The Catering Department of the Parliament of Victoria has developed our food and beverage philosophy for 2013. It is our aim to use locally grown and produced Victorian foods, wherever possible, to offer the best quality seasonal menus for all catering venues.

We are committed to sourcing and working with suppliers whom demonstrate the best possible practices; we will never use cage-reared eggs and we use free-range poultry, lamb, beef, pork and free-range smallgoods wherever possible. We will only ever use Australian farmed and or wild seafood. We will use local nuts, grains, vinegars and mineral waters.

We look forward to showcasing to you the Victorian communities' tastes and beverages when next you choose to enjoy Strangers Corridor, Members Dining Room or Sessions Cafe food and beverage offerings.