



DINE AROUND VICTORIA

~ Private Clubs Edition ~

Starter

Wild Mushroom Soup

Aromatic herbs, white wine, cream

Arugula & Pear Salad

Toasted walnuts, goat cheese, grainy mustard vinaigrette

Main

Caprese Chicken

Pan-seared chicken breast, marinated grape tomatoes, fresh mozzarella, basil, balsamic reduction, nugget potatoes, seasonal vegetables

8oz New York Steak

Creamy peppercorn & brandy sauce, bacon-wrapped potato rosettes, seasonal vegetables

Chimichurri Salmon

Bright herb and garlic chimichurri, turmeric rice pilaf, seasonal vegetables

Dessert

Red Velvet Cake

Cream cheese frosting, Chantilly cream

Puff Pastry Cream Horn

Vanilla cream, fresh fruit medley

Thoughtfully created by Chef Leah Smith

To reserve a table, please email
fbmanager@gorgevalegolf.com