

Melbourne Cup Day 2024 \$99pp

choice of entree

half dozen natural sydney rock oysters GF LF

Rock with mignonette dressing

prawn tian LF GF

queensland tiger prawns, smoked salmon, potato salad and chives

sauid GF LF

loligo squid with lime aioli, szechuan chilli pepper coriander and fried garlic

crispy pork belly GF LF

served with miso sauce, apple celeriac salad and balsaic glaze

choice of main

barramundi fillet GF (HUMPTY DOO NORTHERN TERRITORY)

grilled & served with romesco sauce, roasted sweet potato, asparagus, grilled fennel & pebre salsa

salmon fillet GF (TASMANIA)

grilled crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille and creamy lemon caper jus (cooked medium)

beef sirloin 250g GF

grilled & served with truffle mash potato, asparagus, dutch carrots, cafe de paris butter and red wine jus (cooked medium)

confit duck leg GF

served with roasted sweet potato, dutch carrots, green beans with wild mushroom sauce

choice of dessert

lemon tart

meringue & raspberry coulis

paviova

berry coulis, passion-fruit, chantilly cream and chocolate swirls

vanilla bean panna cotta

served with mango coulis, toasted coconut & short crispbread

toblerone pate GF

served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream

VEGETARIAN MEALS ALSO AVAILABLE ASK YOUR SERVER





Melbourne Cup Day 2024 children menu \$40pp

children under 12

choice of entree

crumbed calamari salad & tartare sauce prawn cocktail salad & seafood sauce

choice of main

battered fish served with chips, salad & tomato sauce grilled barramundi served with chips, salad & tomato sauce grilled veal scaloppine served with chips, salad & tomato sauce

dessert

rainbow gelato