



Melbourne CUP

MENU

BUILT FOR SHARING!

GRAZING PLATTER

Pumpkin Hummus, Sliced Cured Meats, Marinated Olives, Semi-Dried Tomatoes, Fire Roasted Capsicums, House-Made Labneh, Duck Liver Pate, Grilled Artisan Breads

COLD SEAFOOD ENTRÉE

Sydney Rock Oysters, Lime & Bonito Dressing
Cooked Ocean caught Tiger Prawns, Marie Rose Sauce
Sesame-Seared Tuna Loin, Ginger & Soy glaze

SHARED MAINS

Roast Free Range Chicken, Romeso
Smoked Pepper Crusted Beef Brisket
Baked Atlantic Salmon, Dill, Lemon
Charred Pumpkin Wedge, Chimichurri

SIDES

Steamed Broccolini
Roast Kipfler potatoes
Garden salad

DESSERT

Tropical Pavlova, Mango Chantilly, Toasted Coconut, Passionfruit,
Grilled Pineapple, Blueberries, Freeze Dried Strawberries