



MELBOURNE CUP

Shared Menu

GRAZING BOARD

Cured Meats, Mature Cheddar, Artichokes, Marinated Olives,
Chickpea Hummus, Cornichons, Fresh Grapes, Charred Sourdough
& Grissini

ENTREE

Sydney Rock Oysters with Tarragon Mignonette *gf df*
Queensland Tiger Prawns with Marie Rose Sauce *gf df*

MAINS

Baked Humpty Doo Barramundi with Minted Dill Yoghurt Sauce,
Sundried Tomato & Feta Couscous, Rocket and Sweet Honey
Mustard Dressing

BBQ Beef Brisket with Sweet & Sticky BBQ Sauce *gf df*

Miso Caramel Eggplant with Beetroot Hummus, Toasted Sesame
Seeds, Crispy Shallots, Confit Garlic Chilli Oil *vg gf*

SIDES

Caesar Salad with Cos Lettuce, Crunchy Croutons, Bacon Bits,
Parmesan Cheese with Tangy Caesar Dressing

Crispy Golden Chips with Chicken Salt & Truffle Mayonnaise *df*

DESSERTS

Selection of Dulce de leche & Chocolate Tartlets & Mini Macarons



Dietary requirements can be catered for upon request.





MELBOURNE CUP

3 Hour Beverage Menu

A SELECTION OF:

WHITE WINE

RED WINE

SPARKLING WINE

ALL TAP BEERS

HEINEKEN ZERO

HENKELL 0% SPARKLING

ARA 0% SAV BLANC

DEAKIN ESTATE 0% SHIRAZ

BOAGS LIGHT

SOFT DRINK



Includes a Glass of Piper Heidsieck on Arrival

