



MELBOURNE CUP DAY LUNCH MENU

TO START

Warm Sourdough Bread, Salted Butter

SHARED ENTRÉE

Salt 'N' Pepper Prawns Lemon Aioli

Parma Ham, Artichokes, Pickled Mushrooms & Truffle dressing

MAIN COURSE

(Choice of)

300g Grasslands Premium Pasture Fed Rib Eye

160g Riverina Pasture Fed Eye Fillet

(steaks served with Chips or Baked Potato & Red wine Jus)

Roasted Barramundi, Pea Puree, Roast Dutch Carrots,
Parsley & Caper salad

SIDE

Garden Salad with Champagne Dressing

DESSERT

(Choice of)

Rhubarb & Custard Tart, Compressed Apple, Vanilla Cream

Salted caramel Brulee, Corn Bread



MELBOURNE CUP DAY BEVARGE PACKAGE

SPARKLING WINE

NV Tyrrells Ashmans Brut, Hunter Valley, N.S.W

WINE

Spy Valley Sauvignon Blanc, Marlborough N.Z

Les Jamelles Pinot Noir, Pays D'oc France

Kilikanoon Killermans Run Shiraz, Clare Valley SA

BEERS

Peroni, Italy

James Boags Premium, Tas

Cascade Light, Tas

* Set menu price includes 2 hour beverage package.
Additional beverage package \$15 per person / per hour.