



Melbourne Cup

LUNCH

Entree

- KING PRAWN avocado, baby lettuce, seafood mayo G
- RARE BEEF bruschetta, mushroom, garlic toast, rocket, ranch dressing G
- KING GEORGE WHITING beer battered, baby gem salad, tataro
- PORK BELLY satay, rice noodle cucumber salad, pineapple chilli chutney, peanuts
- PUMPKIN & FETA arancini, rocket salad, dipping sauce V
- AVOCADO grilled, pearl couscous, beetroot, pepitas, vegan mayo, smoked almonds VG

Main Course

- SALMON crispy skin, crispy potato, heirloom beetroot, roasted fennel, artichoke puree G
- ROASTED CHICKEN breast, leek and potato pie, sugar snaps, chicken gravy
- BEEF FILLET black Angus, potato stack, crumbed mushroom, broccolini, frazzled onion, black garlic aioli G
- DUCK ragu, wild mushroom, gnocchi, parmesan, porcini cream
- SCALLOP and prawn ravioli with seared scallops, edamame, cauliflower, flying fish roe
- SURF AND TURF beef, prawn, potato stack, broccoli, asparagus, dashi cream G
- LAMB slow cooked roast, creamy mash, pumpkin, broccolini, shallot, lemon yogurt G
- RISOTTO mushroom, spinach, pinenut, vegan mayonnaise V VG

Dessert (optional)

- CHOCOLATE soft centred pudding, honeycomb, icecream G
- PEAR AND ALMOND tart, coconut icecream GF VG
- CHEESECAKE baked, orange glaze, almond crumbs
- STICKY DATE pudding, toffee walnut icecream, caramel sauce G
- CHEESE PLATE with brie, blue, cheddar, lavosh, quince paste G
- AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico G

G - can be gluten free, V - can be vegetarian, VG - can be vegan
Please advise at time of ordering of any dietary requirements

Entree and Main \$57
Add Dessert \$14

