

MELBOURNE CUP BANQUET

ON ARRIVAL

Bubbles or beer

Dip of cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)

Dip of roasted capsicum, sour cream, fried shallots, cream cheese (GF, V)

Served with warm sourdough cob (V)

ENTRÉE

(Served alternately)

Beef Carpaccio, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF)

Mushroom Arancini, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

MAIN

(To share)

Fish, Pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

Steak, eye fillet, served with Chef's house slaw, crispy polenta, red wine jus (GF) COOKED MEDIUM

Roasted Chicken, slow roasted overnight

Vegetarian Option: Gnocchi, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

SIDES

(To share)

Brussels Sprouts, smoked bacon, aged balsamic (GF)

Fries, sea salt, aioli (GF, DF, V)

Salad, cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)
