



Melbourne Cup Three Course Menu \$99pp

Entrée [to share]

Malt bread, brown butter labna
Crab cakes, cream cheese, pickle cucumber (GF)
Hervey bay scallop crudo, jalapeno, pineapple (GF, DF)
Marinated zucchini, stracciatella, black lentil, watercress (GF, DFO)

Main [choose one each]

Market fish, peas, green tomato, mint (GF, DFO)
BBQ quail, duck sausage, almond, black berry vinaigrette (GF, DF)
Braised short rib, urban valley mushroom, black garlic, horseradish (GF, DFO)

Sides [to share]

New potatoes, capers, lemon and parsley (GF, DFO)
Iceberg salad, sesame dressing, pumpkin seed (GF, DF)

Dessert [to share]

Peach granita, raspberry, verjus (GF, DF)
Malt brownie, malted milk parfait, pecans (GF)

Optional Premium 2.5 Hr Beverage Package \$59pp

House Cocktail on Arrival
Sapporo Japanese Lager
Balter Captain Sensible
Verve Ambal Rose Sparkling, Burgandy
Artigiano Pinot Grigio, Italy
Bouchard Pinot Noir, Burgandy
Artea Rose, Provence

Non 1 Salted Raspberry & Chamomile, VIC

(Non-Alcoholic Wine Alternative)

Rover XPA, VIC

(Non-Alcoholic)

Soft Drinks & Juices