

Melbourne Cup Menu

Entree ALTERNATE DROP OF:

Crispy pressed pork belly with a pickled apple slaw on a bed of parsnip cream and applesauce (GF)

Thinly sliced atlantic salmon accompanied by a charred citrus dressing, garden cress salad and finished with basil oil (GF)

Vegan Option*

Twice fried panisse on a bed of ratatouille, accompanied by grilled king oyster mushroom and quinoa salad

Main ALTERNATE DROP OF:

Smoke salted pasture fed eye fillet on a bed of creamy paris mash, broccolini and grilled king oyster mushroom served with mushroom infused madeira sauce (GF)

Bacon wrapped chicken breast served on a bed of ratatouille sauce, roasted potato, spinach and zucchini topped with grilled tiger prawns and garlic butter (GF)

Pescatarian Option*

Grilled barramundi with tossed asian greens served with a grilled lemon, white wine cream and drizzled basil oil (GF)

Vegan Option*

House made vegan tart filled with sliced capsicum, sundried tomato and sweet potato topped with pumpkin mousse and plant based feta

Dessert ALTERNATE DROP OF:

Mango glaze coconut mousse centred with caramel, vanilla, a tropical fruit jelly insert, pineapple and almond cake set on a base of white chocolate macadamia crunch

Chocolate tart shell filled with chocolate custard with bitter chocolate mousse and a truffle shell

Vegan Option*

Delicious raspberry jelly & dark choc mousse encased in a rich dark choc glaze with a crunchy chocolate oat base

* Any dietary alternative options must be selected at time of booking

