

MELBOURNE CUP

Menu

Shared Entrée Platter

Whole King Prawns with Marie Rose Sauce, Oysters with Mignonette Vinaigrette, Prosciutto with Melon, Smoked Salmon and Dill Cream Blinis, Grilled Flatbread and Dips **GFO**

Alternate Serve Mains

Seared Barramundi Fillet, Zucchini Ribbons, Olive Oil, Garlic, Parsley, Capers and Kipfler Potatoes **GF, DF**

Grilled Chicken Breast, Quinoa, Currant, Freekeh and Basil Salad with Pomegranate and Lemon Vinaigrette **DF**

Sides

Mixed Garden Salad
Truffled Fries with Parmesan **v**

Dessert Platter to Share

Tartlets, Cakes and Chocolate-Dipped Strawberries **v**