

Melbourne Cup LUNCHEON



Menu

with glass of Lauren-Perrier

Choice of Entree

Kingfish Crudo

yuzu soy, green chilli, coriander [df, nf] (a)

Grilled Halloumi

Gingin honey, pineapple jam [gf, nf, v]

Guinness & Smoked Cheddar Croquettes 2pcs

house ketchup [nf, v]

Choice of Mains

O'Connor 200 Day Grain Fed Beef Fillet Mignon 250g MB3+

peppercorn sauce, mini rocket & parmesan,
triple cooked potatoes [gf, nf]

served medium

WA Snapper

champagne sauce, toasted panko, seasonal greens [nf]

Aglio e Olio Spaghetti

broccolini, lemon [df, gfo, nf, v, vg]

Choice of Desserts

Molten Chocolate Brownie

hazelnut ice cream, chocolate fudge sauce [nfo, v]

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream [nf]

Apple Crumble Crème Brûlée

spiced apples [gfo, nf, v]