

GOOD COMPANY.

Melbourne Cup

ENTRÉE

Natural Freshly Shucked Oysters
Mignonette sauce *gf*

Charcuterie Board
Assorted cured meats, lavosh, quince paste, marinated olives,
dried fruit, assorted cheese *gfo df*

SHARED MAIN

Linguine Marinara
Tomato, prawns, mussels, squid, gremolata *gfo vgo*

Lamb Rump
Salsa verde, grilled broccoli *gf df*

Roasted Vegetable Salad
Parsnip, red onion, pumpkin, fresh leaves, feta, balsamic dressing
gf dfo v

DESSERT

Strawberry Tart
White chocolate, cream *gf*



Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

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ON ARRIVAL

CHAMPAGNE *Veuve Clicquot, Reims, FR*

FREE FLOW

BRUT *Chandon, Epernay, FR*

ROSÉ *Chateau D'Esclans Whispering Angel, Provence, FR*

SAUVIGNON BLANC *Howard Park, Margaret River, WA*

CHARDONNAY *Below & Above, Pemberton, WA*

CHILLED RED *Fin 'Le Vin du Rosier', Goulburn Valley, VIC*

SHIRAZ *Larry Cherubino 'Pedestal', Margaret River, WA*

Tuscan Spritz

Beyond Distilling 'Super Tuscan' Gin, Sweet Vermouth, Lemon,
House-made Spiced Orange Syrup, Soda.

G&T

Beyond Distilling 'Citrus Bomb' Gin, Indian Fevertree Tonic

Spiked Clementine

Belvedere Vodka, Blood Orange + Thyme Syrup, Fever-Tree
Clementine Tonic

Vodka Soda

Belvedere Vodka, Fresh Lime, Soda

ALL BEER, CIDER & GINGER BEER ON TAP

JUICE, SOFT DRINK, TEA & COFFEE