



TUESDAY 2 NOVEMBER

MELBOURNE CUP

MENU

COMPLIMENTARY BEVERAGE
WITH EVERY MAIN PURCHASED
FROM THIS MENU*

ENTREE & BREADS

Trio of Dips 12/15

Oysters Natural
1/2 Dozen 20 | 1 Dozen 38

Oysters Kilpatrick
1/2 Dozen 22 | 1 Dozen 40

Seafood Plate 20/23

Coconut prawn, calamari, battered garfish, & smoked salmon w/ tartare sauce

Goat Cheese & Caramelised Onion Tart 16/19

MAINS

Slow-Cooked Tri Tip 32/35

Slow-cooked beef medallions topped with grilled prawns
in a garlic cream sauce, served with roast vegetables

Grilled Salmon 27/30

On a rustic potato cake, broccolini topped with scallops

Falafel 23/26

Grilled vegetables, tahini & grilled halloumi stack

DESSERTS

Black Forest Cake 8.5

Vanilla Slice 8.5

Orange Almond Cake (GF) 8.5

Chef's Chocolate Macadamia Brownie 12.5
w/ Chantilly Cream

* APPLIES TO HOUSE CHAMPAGNE, WINE OR BEER ONLY

