



Melbourne Cup Luncheon & 22 Year Celebration!

Tuesday 5th November 2024 – 12pm to 4pm

To Start

NV Champagne Charles Heidsieck Reserve Brut

Gazander Coffin Bay oysters, Chardonnay mignonette

Entrees- To share

Rosemary & potato sourdough, locally pressed olive oil + our taramasalata

Hiramasa Port Lincoln Kingfish crudo, green apple, radish, labneh, dill oil (gf)

Stracciatella, smoked almonds, crispy shallot & chili dressing (gf)

Roasted Beetroot, walnut vinaigrette, broad leaf rocket, Woodside goats curd (gf) (v)

Mains- Choice of

Market fresh fish, prawn bisque, mussels, crème fraiche, English spinach

Signature lamb Press, pancetta, roasted cauliflower hummus, pomegranate (gf)

Roasted eggplant, pearl barley, chimichurri, cannellini bean crema (v)

served with mains

Crispy potatoes, rosemary salt (gf)

Butter lettuce, radish, shallots, avocado, ricotta salata, white balsamic (v) (gf)

Dessert- Choice of

Ossau Iraty, SA fresh honeycomb, quince paste, apple, poppy seed lavosh

Portokalopita (Greek orange cake), poached pear, mascarpone ice-cream, rosemary crumble

\$155- pp