

20  21

SPRING FLING

MELBOURNE CUP

LUNCH MENU

TO START

Pumpkin and mozzarella arancini
with herb mayo GF

Duck pancakes with green slaw and
nuoc cham dressing DF GF

Baked ricotta and olive tart with
mascarpone and sorrel

ENTRÉE

Beetroot and juniper cured salmon, caper salsa,
lemon, grissini and cauliflower crumb DF

MAIN

- Served alternate drop -

Twice cooked chicken breast, pumpkin purée,
sesame bok choy, anise jus and mint

- or -

Roasted eye fillet, sweet potato ecrasse,
asparagus, light jus GF DF

DESSERT

Raspberry mille feuille with spring compote
and honey whipped ricotta

DRINKS MENU

ON ARRIVAL

Piper Heidsieck Champagne Reims, FR
Tropical Aviation Cocktail

SERVED DURING EVENT

- Wine -

Josef Chromy NV Sparkling
Giesen 'The August' Sauvignon Blanc
La Linea Rosé
Josef Chromy 'Pepik' Pinot Noir

- Beers & Cider -

Byron Bay Lager
Heineken 3
Stone & Wood Pacific Ale
Monteith Cider