



MELBOURNE

CUP

—
TUESDAY
7TH
NOVEMBER
—

3 COURSE MEAL

\$65 PER PERSON / \$77 PER PERSON

[MEMBERS]

[VISITORS]



ENTRÉE (CHOICE OF)

PAN FRIED PRAWN & CHORIZO

on sourdough toast, lime aioli

GRILLED CHICKEN (GF)

marinated spiced chicken, beetroot labneh, pickled carrots

TUNA CROQUETTES

fried tuna, potato, lemon & dill crumbed balls, confit garlic mayo

BBQ EGGPLANT (GF/VG/V)

hummus, crushed balsamic tomato, soft herbs

MAIN (CHOICE OF)

CHICKEN SUPREME (GFO)

lemon & herbs infused, chat potato, beetroot yoghurt, fattoush salad

BARRAMUNDI (GF)

mash potato, broccolini, bearnaise

200G SIRLOIN STEAK (GFO)

parmesan fries, house salad, red wine jus

COCONUT CHICKPEA CURRY (GF/V/VG)

steamed rice, spinach, pickled cabbage, peanuts, sesame

DESSERT (ALTERNATE)

HOUSE MADE TIRAMISU

savoardi biscuit, mascarpone

DECONSTRUCTED PAVLOVA (GF)

mixed fruits compote, whipped cream, almonds

- VEGAN OPTION -

RICE PUDDING (VG)

coconut & almond milk, cinnamon, raisin, berry coulis



GF: GLUTEN FREE GFO: GLUTEN FREE OPTIONS V: VEGETARIAN VG: VEGAN

Members price only, visitors will incur a 15% surcharge. No further discounts apply. Not to be used in conjunction with any other offer. No variations or substitutes.