



CUP DAY

TO SHARE

Salumi and cheese

English Cave aged cheddar, Woombye Camembert, salami sopressa,
mortadella, olives, grapes

Rosemary sea salt focaccia, EVOO, sherry reduction

Coffin Bay Pacific oysters, Mignonette dressing

Corn and gruyere croquettes, truffle mayo, pickles

SHARED MAINS

Baby Snapper, sauce vierge, herb salad, dill oil

Angus Sirloin Steak MB2+ MSA, red wine jus, café de Paris butter

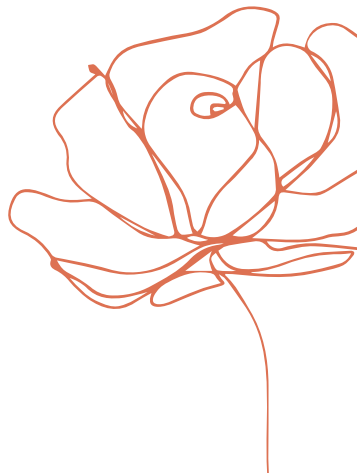
SIDES

Chat potatoes, tarragon butter

Iceberg salad, maple citrus vinaigrette, cherry tomato

DESSERT

The Winery's Tiramisu





CUP DAY

TO SHARE

Vegan dip platter, sourdough baguette, lentil dip, mushroom pate, olives

Zucchini fritti, espalette pepper, aioli

Pumpkin arancini, vegan aioli

Mushroom pate tartlets, pickled red onion, micro basil

SHARED MAINS

Miso-glazed pumpkin roast, pearl couscous salad, mint, coriander

Linguini, semi-dried tomato pesto, summer mushroom, olives, capers, oregano

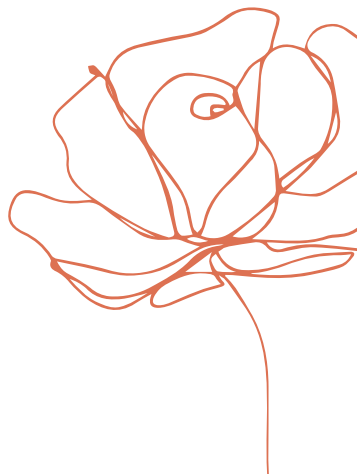
SIDES

Chat potatoes, lemon olive oil

Iceberg salad, honey citrus dressing, cherry tomato

DESSERT

The Winery's Tiramisu





CUP DAY

GARDEN CANAPE EXPERIENCE

CANAPES

Oysters natural, lemon

Corn and gruyere, fennel mayo

Pork and kimchi spring rolls, sriracha mayo

