

# MELBOURNE CUP

SHARE STYLE | 2024

## AMUSE BOUCHE

### SCALLOP CEVICHE

Summer Citrus | Pomegranate | Jalapeno | Cucumber

*LG*

## ENTREE

### STUFFED ZUCCHINI FLOWERS

Goat Cheese | Ricotta | Caramelized Fig | Apple Balsamic

*V, VGO, LDO, LGO*

## FOR THE TABLE

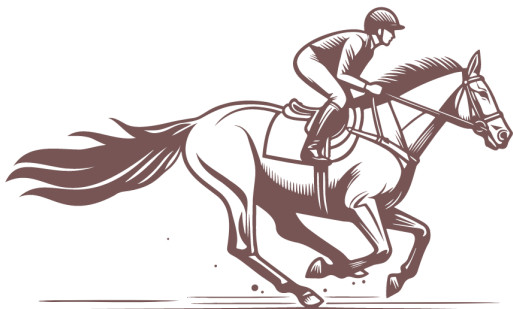
### MARINATED OLIVES

*VG, LG, LD*

### ARTISAN BURRATA

Heirloom Tomatoes | Basil | Aged Balsamic | Pinenut | Toasted Baguette

*V, LGO, Contains Pinenuts*



## MAINS

### RIB EYE ON THE BONE

Yardstick | Parsnip Puree | Red Wine Jus

*LG, LDO*

### OCEAN TROUT

Scalloped Potatoes | Beurre Blanc | Petite Bouche

*LG, LDO*

### WILD MUSHROOM RAGU

Orecchiette, Passata, Grana Padano

*V, VGO, LGO, LDO*

## SIDES

### ROCKET LEAVES

Pickled Grapes | Fennel | Pear | Shaved Parmesan | Apple Cider Vinaigrette

*V, VGO, LG, LDO*

## DESSERT

### RASPBERRY LEMON SORBET

Champagne

*VG, LG, LD*

*V - VEGETARIAN VG - VEGAN O - OPTION*

*LG - LOW GLUTEN LD - LOW DAIRY*

# MELBOURNE CUP

## DRINKS

### BEER

#### JAMES BOAGS PREMIUM LIGHT

Launceston, TAS

2.5%

#### BALTER CERVEZA

Currumbin, QLD

4%

#### SYDNEY BEER CO LAGER

Sydney, NSW

4.5%

#### KOSCIUSZKO PALE ALE

Jindabyne, NSW

4.5%

#### STONE & WOOD PACIFIC ALE

Byron Bay, NSW

4.4%

### CIDER

#### LITTLE CREATURES PIPSQUEAK APPLE CIDER

Fremantle, WA

5.2%

### SOFT DRINKS & JUICES

### SPARKLING

#### ALPHA BOX & DICE 'TAROT' PROSECCO

Mclaren Vale, SA

### WHITE

#### 821 SOUTH SAUVIGNON BLANC

Marlborough, NZ

#### 1858 CIRCA CHARDONNAY

Central Ranges, NSW

#### PALOMA RIESLING

Clare Valley, SA

### RED

#### AIRLIE BANK PINOT NOIR

Yarra Valley, VIC

#### HEARTLAND 'SPICE TRADER' SHIRAZ

Langhorne Creek, SA

### ROSE | ORANGE

#### BERTAIN ET FILS ROSE

Aude Valley, FRA

#### GOLDEN CHILD ' TROPICANA BLANC' ORANGE

Adelaide Hills & Mclaren Vale, SA

