



MELBOURNE CUP NOV 5TH

Prosecco on arrival

SHARED ENTREE

Hummus / Olives / Octopus ragu / Cacio e pepe Arancini
24 month Jamon / Beetroot & Stracciatella

CHOICE OF MAIN COURSE

Porcini Mushroom Ravioli

with portobello mushroom, creme fraiche

Grilled Swordfish

with a green pea puree

Chicken Supreme

with French lentils

Slow Cooked Beef Cheeks

with roasted vegetables & red wine jus

Cauliflower Steak

With chickpea puree, chimichurri sauce, toasted sesame seeds,

SHARED GARNISH

Polenta Chips / Mash Potato / Rocket Salad / Steamed Spring Peas

DESSERT ASSIETTE

Loukamades with honey syrup & hazelnuts
Cannoli with lemon ricotta filling
Sabayon gratine with fresh berries