

MELBOURNE CUP
SET MENU

2 COURSES \$40.00 | 3 COURSES \$45.00
Served with bread roll & butter | Choose your own entrée, main course and/ or dessert



ENTRÉE

SPICY SALT & PEPPER SQUID

Squid coated with spicy salt, served with garden salad & aioli

ASIAN PLATE

Crispy fried pork dim-sim, BBQ duck spring rolls, served with sweet chilli sauce

SYDNEY ROCK OYSTERS - 5PCS

Sydney Rock Oyster Natural, served with lemon wedge & marie rose sauce

TIGER PRAWNS & AVOCADO SALAD

Mesclun leaf with QLD tiger prawn & avocado, served with cocktail sauce

SUNFLOWER SALAD (VE, GF)

*Mesclun leaf with halloumi, beetroot, pomegranate, mango & sunflower seeds,
tossed with honey mustard vinaigrette*

MAIN COURSE

CHICKEN PARMIGIANA

*Crispy fried chicken schnitzel topped with smoked ham, napolitana sauce &
melted cheese, served with fries, garden salad & gravy*

BARRAMUNDI FILLET

*Barramundi fillet rubbed with citrus herbs,
served with potatoes & vegetables*

REKINDLING PLATE

*Seafood plate with Oyster Kilpatrick, tempura prawns, fish cocktails &
salt & pepper squid, served with fries, garden salad & lime aioli*

FLORENTE (VG)

*Beetroot & Butternut squash wellington, served with broccolini,
roasted carrot puree & vegan gravy*

PRINCE OF ARRAN

*Chargrilled grain-fed minute steak with prawns & fried egg,
served with fries & garden salad*

DESSERT

APPLE STRUDEL

With vanilla sauce

CHOCOLATE BROWNIE

With seasonal fruits

NEW YORK CHEESECAKE

With seasonal fruits

STICKY DATE PUDDING

With butterscotch sauce & vanilla ice cream

TIRAMISU

With fresh cream

VE - VEGETARIAN | GF - GLUTEN FREE | VG - VEGAN