

MELBOURNE CUP

2019.

French Champagne & Aperol Spritz 4 hour Premium Beverage Package

3 course Indulgent Menu by Executive Chef Mark Penna

Sweep Stakes & Prizes

\$159.50 per person





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on arrival

coffin bay pacific oysters mignonette, lemon [df] [gf]

peeled ocean king prawns cocktail sauce [gf] [df]

share style to the table

charcuterie dips, olives, freshly baked bread

mains

select from the following

swordfish

blackened with cajun spices, fine herb salad, coconut & lime yoghurt [gf][cd]

jacks creek rib fillet

crushed kipfler, broccoli, red wine sauce [gf]

hand torn pasta

tossed in light tomato sauce, parmesan cheese, black olives [gf][gfo][cd][v]

dessert buffet

cheese

petite sweets

macaroons

small cakes

margarita sorbet

beverages

buffet & table service

aperol spritz & pol roger on arrival

bay of fires nv, northern tasmania

domaine triennes rose, provence france

spy valley sauvignon blanc, marlborough nz

sidewood shiraz, adelaide hills, sa

yabby lake red claw pinot noir, mornington peninsula, vic

asahi + stone & wood beers

san benedetto mineral water

soft drinks & juices