



MELBOURNE CUP 2019

\$129 including a glass of champagne/cocktail on arrival

Grilled Pita Bread

Marinated Greek and Local Olives

Three Roe Taramosalata, White Cod's Roe Dip, Salmon Roe, Avruga

Spanakopita, Coiled Spinach Pie, Caramelised Leeks, Feta, Dill

Prawn Saganaki, Kinkawooka Vongole, Tomato Cream, Chilli, Manouri

Greek Spiced, Slow Roasted Lamb Shoulder, Lemon Potatoes, Tzatziki

Horiatiki Salad, Tomatoes, Cucumbers, Peppers, Feta, Kalamata Olives

Almond Bougatsa, Hot Chocolate, Red Berries, Roast Almond Ice Cream