



IVY DEN & LOUNGE - BOOTHS | MELBOURNE CUP 2019

Roving canapés | \$200pp

Small Spring vegetables, crispy pita bread, cannelloni beans hommus (v, gd)

Organic chicken finger sandwiches, tarragon mayonnaise

Warm caramelized onion and chevre crostata, chives and pea sprouts (v, gd)

Poached king prawns, classic Marie rose sauce (gd)

Lamb pie, with English chutney

Free range herb crumbled chicken tenderloin, garlic mayo

Wagyu beef patty and cheese burger, zuni pickles, mayo

Thyme, grana padano, parsley, organic polenta chips, truffle oil (v) (gd)

Platters

Serrano ham, bresaola, fennel salami

Latticini burrata, heirloom tomato, fresh micro basil (gd)

The cheese platter, selected by Simon Johnson, grapes, lingue

Menu items may change due to seasonal availability

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.