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COOGEE PAVILION GROUND FLOOR | MELBOURNE CUP 2019

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## Share menu | \$125pp

### On arrival

A glass of Chandon Brut or Furphy

### Entrées to share

Focaccia

Prosciutto

Octopus, capers, lemon, Aleppo pepper

Heirloom tomato, basil, vincotto

Burrata, olive oil, smoked salt

Blistered peppers, parsley, olive oil

### Mains to share

Beef tenderloin, mushroom, burnt shallot, potato straws

Kingfish, shaved asparagus, peas, snow peas, snow pea shoots, chive beurre blanc

Chicken, lemon, rocket, fennel, salsa verde

### Sides

Baby cos, salad creme, eschallot rings

Broccolini, mint, ricotta salata

### Individual dessert

Lemon curd tart, meringue, strawberry

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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.