



ESTABLISHMENT MAIN & GARDEN BAR | MELBOURNE CUP 2019

Share menu | \$120pp

On arrival

A glass of Chandon Brut or Furphy

Entrées

Charcuterie board with prosciutto San Daniele, mortadella, Wagyu bresaola, fennel salami, chicken liver mousse, pickles

Smoked salmon, lemon, black pepper, capers

Watermelon, feta, mint, witlof salad (V)

Freshly cooked tiger prawns, Marie Rose sauce

Sourdough and grissini, olive oil and balsamic vinegar

Choice of main

Roast free-range chicken, burnt lemon and thyme, chicken gravy

Slow roasted lamb shoulder, silver beets, green sauce

Sides

Coz wedge salad, walnuts, chives, ranch dressing

Roasted broccolini, orange & barley dressing

Shoestring fries

Choice of Dessert

Chocolate oreo cheesecake choux buns, salted caramel

Passionfruit, strawberry & kiwi pavlova

Menu items may change due to seasonal availability. Dietary requirements will be catered for on the day. 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.