



THE COLLAROY | MELBOURNE CUP 2019

Share menu | \$99pp

On arrival

A glass Chandon Brut or Furphy

To start

Sydney rock oysters, chardonnay mignonette

Australian prawns, cocktail sauce, lemon

House made Fougasse, sea salt butter

Shared entrées

Tarama, spring vegetable crudites

Margherita pizza

Glory Bay salmon, apple, cucumber, bronzed fennel

Shared mains

Barramundi, brown butter, hazelnut, lemon

Beef rump, salsa verde, aioli

Japanese pumpkin, green goodness, mint, pepitas

Sides

Roast potatoes, garlic, thyme

Rocket, balsamic, Grana Padano

Charred cabbage, burnt butter dressing, cashew

Dessert

Seasonal fruits, meringue, passionfruit curd, praline

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.