



COOGEE PAVILION GROUND FLOOR | MELBOURNE CUP 2020

First course to share

Focaccia

Prosciutto, melon

Crudit , tonnato

Cooked tiger prawns

Octopus, parsley, Spanish onion, capers, Aleppo pepper

Heirloom tomato, basil, dried black olive, vincotto

Burrata, thyme, honey

Mains to share

Beef tenderloin, Jerusalem artichoke, zhoug

Hot-smoked ocean trout, cos hearts, cr me fra che

Roasted chicken, watercress, baby potatoes, green garlic butter

Sides

Iceberg, salad cream, eschallots, pangrattato

Broccolini, mint, pepita vinaigrette

Dessert

Golden Gaytime dome

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.



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Inclusive beverage package

Chandon NV

Jasper Sauvignon Blanc - France

Vergajolo Rosé - Corsica, France

Langmeil 'The Long Mile' Shiraz - Barossa

Furphy

Soft Drinks

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