



ESTABLISHMENT | MELBOURNE CUP 2020

Entrée

Sliced prosciutto and olives served with focaccia and grissini

Queensland Tiger prawns with cocktail sauce and lemon

Heirloom tomato and burrata salad with basil

Main course

Roasted Bannockburn chicken with thyme gravy

Slow-roasted lamb shoulder with chimichurri

Green salad

French fries

Steamed broccoli with anchovy and lemon dressing

Dessert

Spring fruit platter

Warm chocolate brownie with vanilla ice cream and salted caramel sauce

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

NV Chandon

Riot House Spritz

Little Jasper Sauvignon Blanc - Marlborough, NZ

Vergajolo Rosé - Corsica, France

#Malbec - Argentina

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