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THE NEWPORT GROUND FLOOR | MELBOURNE CUP 2020

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## Shared starters

Sydney rock oysters Champagne mignonette, lemon

Ham croquetas, fried basil, chilli aioli

Tuna crudo, rocket oil, smoked paprika

Mezze plate, olive tapenade, ricotta, focaccia

## Mains to share

Shawarma chicken, blistered peppers, zhug

Butterflied, wood fired king prawns, chilli, garlic, lemon

Lamb tomahawk, zucchini, spring peas, goats curd

## Sides

Mixed leaves, fennel, soft herbs, lemon

Crispy new potatoes, rosemary salt

## Dessert

Affogato paletas

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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.



## Inclusive beverage package

NV Chandon

Jasper Sauvignon Blanc - France

Vergajolo Rosé - Corsica, France

Langmeil 'The Long Mile' Shiraz - Barossa

Furphy

Soft Drinks

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