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THE PADDINGTON | MELBOURNE CUP 2020

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### To start

Pioik Bakery baguette, whipped butter

Edamame dip, wonton skins

Burrata, grilled asparagus, sorrel pesto

Gravlax, dill, mustard

Mooloolaba spanner crab toast, sourdough, togarashi, mixed herbs

### Main

Roast chicken, fries, cos salad

### Side

Heirloom tomato salad, ricotta, Iranian pistachio

### Dessert

Chocolate mousse, salted caramel, chocolate feuilletine

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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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