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THE COLLAROY | MELBOURNE CUP 2020

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## Starters

Rosemary focaccia, olive oil, sea salt

Sydney Rock oysters 2pp

Black pepper mignonette, lemon

Kingfish crudo

Jalapeño salsa, chilli oil, bronzed fennel

## Entrée

Spiced roast eggplant dip, seasonal crudités

Charred grilled baby octopus, red chilli salsa, lemon

## Mains

Crispy porchetta, fennel salt, salsa verde

Grilled barramundi, rocket pesto, lemon

Spiced roast cauliflower, mint gremolata, almond spice (vegetarian option)

## Sides to share with mains

Seasonal beans, slow cooked cherry tomato, almonds

Crispy fried potatoes, spicy aioli

Mix leaf, soft herbs (optional)

## Dessert

Almond and strawberry galette, wild fennel cream

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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

Chanson Royale - French Sparkling

House Spritz

Little Jasper Sauvignon Blanc - Marlborough, NZ

Vergajolo Rosé - Corsica, France

#Malbec - Argentina

Furphy

Soft Drinks

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