



Melbourne Cup Day

TUESDAY 03 NOVEMBER 2020

BAR MENU



Spicy wedges crème fraiche sweet chilli	\$13
Warm heirloom olives chilli Rodriguez chorizo (GF)	\$13
Buffalo chicken wings smoky barbecue sauce	\$13
BBQ pulled pork pie shoestring chips Carolina sauce	\$13
Cajun spiced beer battered barramundi bites chimichurri	\$13
Salt & pepper squid Maria de Rosa mayonnaise	\$13
Oven roasted beurre bosc pear, rocket, pumpkin seed & Shaw River buffalo mozzarella salad, fig balsamic reduction	\$15
Lemon myrtle & bush pepper Tasmanian salmon gravlax, toasted brioche, crème fraiche, Riesling & vanilla dressing	\$18
Cep & morel risotto, five spice yoghurt, grilled asparagus, mache & Reggiano Parmigiano salad	\$18
Clear Range truffle butter roasted corn fed chicken breast, grilled asparagus, sweet potato, raspberry & baby fennel salad	\$28
Mango & Galliano mousse white chocolate box, raspberries, gold leaf	\$18
Fromage – Adelaide Hills triple cream & blue charcoal falwasser lavosh rosemary pane croccante fruit paste	\$20