

MELBOURNE CUP

ONSITE
BOOK MAKER

FASHION IN
FEATHERS

MENU

ENTRÉE CHOICE

THAI POACHED CHICKEN BREAST SALAD, FRIED SHALLOTS, CHILLI,
COCONUT & LIME DRESSING. GF DF

OLIVE, ASPARAGUS & BASIL FRITATTA, TOMATO COULIS, BABY HERB,
PINE NUT & PARMESAN SALAD GF V

MAIN COURSE CHOICE

ROASTED HUON ATLANTIC SALMON, CHAMPAGNE BUTTER SAUCE, ASPARAGUS,
CREAMED POTATOES A GF

CHARGRILLED 300G MSA BEEF FILLET, POMMES DAUPHINOISE, OLIVE TAPENADE, CONFIT
ROMA TOMATO GF

WILD MUSHROOM RISOTTO, TRUFFLE OIL, CRISPY KALE, PINE NUTS,
PECORINO V GF

SHARED PETITE TARTS

LEMON MERINGUE, DARK CHOCOLATE, SALTED CARAMEL,
STICKY DATE & VANILLA (VGN GF)

3 COURSE + BUBBLES \$80 PH

2 COURSE \$60 PH



EVERY TICKET SUPPORTS MND SA
TUESDAY 3RD NOVEMBER

