

# MELBOURNE CUP

## SAMPLE MENU

### ••• STARTERS •••

Dry roasted nuts, espelette pepper (V)  
Marinated olives with preserved lemon, chilli and garlic (V)  
Sweet potato fries, chipotle mayo (V)  
Scorched dips, aged feta, red capsicums, nuts and seeds (V)  
Charcuterie platter, bresaola, jamon, mortadella,  
chicken liver parfait and mozzarella with hand rolled grissini  
Fried buttermilk chicken karaage, soy and ginger

•••

### ••• ROLLING TAPAS •••

Aromatic duck spring rolls, sesame dipping sauce  
Cheese & spinach arancini, truffled pecorino (V)  
Steamed prawn gow gee, shallot & ginger  
Miso salmon fishcakes, tamarind dipping sauce  
Sticky glazed chicken and crab meatballs  
Wagyu rib fingers, fire hot chilli jam  
Tofu and capsicum skewers, sesame and ginger, coriander (V)  
Grilled king mushroom, garlic, lemon & chimichurri (V)  
Wagyu beef sliders, iceberg, swiss cheese, house pickles & crisp onion ring  
Grilled haloumi, lemon, garlic & oregano (V)

•••

### ••• SWEET TREATS •••

Chocolate truffle mousse  
Strawberry and caramelised balsamic eton mess tarts  
Frozen mini lamingtons  
A plate of little sweet treats

•••

