

MELBOURNE CUP

MENU

STARTERS

SELECTION OF OYSTERS

4pc Plain oyster served with mignonette sauce, red wine vinegar, garlic, shallots and a hint of chili

\$22

or

4pc Aussie Kilpatrick oyster, baked in a barbecue & Worcester sauce with shredded bacon

\$23

PRAWN COCKTAIL

Prawns served on a bed of avocado, drizzled in pink cocktail sauce. Accompanied by a red cabbage salad and lemon wedges

\$24

ANTIPASTO

salami, mortadella, italian sausage. Served with pickled vegetables, olives and bread.

\$28

MAC & CHEESE CROQUETTES

*Golden macaroni balls, breadcrumbed and fried, plated with a delicious cheese sauce**

\$14

STILL AVAILABLE FROM REGULAR MENU

<i>Chips</i>	<i>Wedges</i>	<i>Spring Rolls</i>	<i>Squid Tentacles</i> *
\$8	\$13	\$14	\$18



PLATTERS

\$120 EACH


BOTH SERVED WITH CHIPS,
SALAD AND SIDE SAUCES

MEAT LOVERS PLATTER

Porterhouse Steak
Lamb Chops
Bratwurst Sausages
Korean Beef Skewers
Honey Soy BBQ Ribs
Marinated Chicken
Bacon
Burger Patties

SEAFOOD PLATTER

Beer battered Hake
Squid Tentacles
Grilled Prawns
Oysters
Fried Prawn Cones
Calamari
Morton Bay Bug
Chilli Mussels



MAINS
BEEF ROLLATINE

*Thin beef filled with bacon ground & herbs rolled tightly to encase the flavour. Brazed in red wine
★ sauce & tomato. Served with creamy polenta & sautee peas with cherry tomatoes.*

\$34

**GRILLED MARINATED
LAMB CHOPS**

*Tender chops grilled with herbs and garlic served with ratatouille & potato bake, topped with lamb
gravy with a side of mint jelly.*

\$34

CRISPY PORK BELLY

*Roll of pork belly stuffed with chili, leek, lemon
grass & onion. Served with glazed apple,
broccolini, carrots & apple sauce*

\$32

GRILLED SALMON

*Crispy skinned salmon served with mash,
broccolini, smashed potatoes, carrots, garlic sauce
& balsamic glaze*

\$36

SURF AND TURF

*Half lobster accompanied by a porterhouse steak.
Served with Chat Potato, Carrots & Broccollini
Comes with your selection of sauce
(Mushroom, garlic, pepper & Diane)*

\$50



DESSERTS

LEMON MERINGUE TART

lemon tart with custard filling topped with fluffy meringue. Served with candied lemon and strawberry glaze

\$14

PAVLOVA

An Aussie classic topped with fresh blueberry, kiwi and cherry, drizzled in passionfruit juice.

\$14

STICKY DATE PUDDING

Warm sticky date pudding served with ice cream, butterscotch sauce, cherry and mint.

\$14

