



MELBOURNE CUP *Long lunch!*

Luncheon

(glass of bubbles on arrival and prizes on the day)

To Begin

Breads & Dips on Arrival

Assorted artisan breads with rocket pesto, hummus and roasted beetroot dip

V | VG on request | GF bread available

From the Sea

Fresh Australian Seafood Platter

South Coast oysters, cooked prawns and Tasmanian smoked salmon, traditional condiments, fresh lemon

GF | DF

Main

Barossa Valley Chicken

Herb-marinated chicken breast, potato rösti, roasted heirloom carrots, rosemary cream

GF | Contains dairy | Vegetarian alternative available

To Finish

Selection of French Pastries to Share

An indulgent selection of pastries, tarts and slices

V | Contains gluten, dairy, egg and nuts

V vegetarian | VG vegan | GF gluten free | DF dairy free

Please advise your host of any dietary requirements or allergies. Dishes are prepared in a kitchen that handles gluten, dairy, nuts, shellfish and egg; we cannot guarantee an allergen-free environment.

