

MELBOURNE CUP MENU

STARTERS FOR THE TABLE

OYSTERS
Kilpatrick

CHARCUTERIE BOARD
Chef's selection

LOCAL CHILLED PRAWNS
With lime aioli

SIDES TO SHARE

STEAKHOUSE CHIPS

CHARRED BROCCOLI SALAD
*Red onion, labneh, preserved lemon,
pine nut*

MIXED LEAF SALAD
*Seasonal vegetables, sweet chilli balsamic
vinaigrette*

DESSERT CHOICE OF

INDIVIDUAL CHEESE PLATE
*Quince paste, fresh fruit, infused honey,
candied nut*

VANILLA CRÈME BRULÉE
Biscotti

EARL GREY CHOCOLATE PAVE
Pecan, bourbon, crème fraîche ice cream

MAINS

CHOICE OF

*All steaks are served with choice of
sauce*

200G EYE FILLET
Pasture-fed, Nature's choice

350G SCOTCH FILLET
*120 day grain-fed,
Riverine Premium Beef marble score
2+*

FISH OF THE DAY
Please ask your waiter

ADDITIONAL

Want to add more?

SOFT SHELL CRAB
*With mains
\$10PP*

CHEF'S SELECTION OF 3 CANAPÉS
\$15PP

ALASKAN KING CRAB LEGS
*For the table to share
\$10PP*