



MELBOURNE CUP
Seafood
LUNCHEON

MENU

FRESH OFF THE TRAWLER

South Australian pacific oysters

Fresh prawns

Moreton bay bugs

Sand crabs

HOT SELECTIONS

Oven-baked Northern Territory barramundi with lemon butter

Seasoned roast chicken selections

12hr slow roast beef sirloin with red wine jus

Salt & pepper calamari

Battered flathead fillets

SIDES

Cracked pepper chats

Creamy parmesan mash

Buttered asparagus

Brocollini

Baby carrots

SALADS

Garden salad

Chive & spring onion potato salad

Caesar salad

DESSERTS

Gourmet petite desserts & slices

Chantilly cream

Fruit salad

**Menu subject to change.*