

MELBOURNE CUP DAY

RESTAURANT

\$180 per person

12pm - 3pm food & beverage package

GLASS OF BOLLINGER ON ARRIVAL

CANAPE:

Caramelised leek and goats cheese tartlet

SHARED ENTREES:

Lobster buns, cos lettuce with smoked mussel mayonnaise.

Natural oysters with finger limes and sweet shallots.

Pan fried haloumi with heirloom beetroots, fig tapenade and KI honey.

Cured wagyu and borlotti beans, black garlic and sherry vinegar.

MAINS (CHOICE OF):

Chargrilled wagyu rump, beetroot, sweet and sour onions, horseradish and red wine jus.

Lightly smoked barramundi, clams, mushrooms and guanciale.

Cauliflower risotto with radicchio, asparagus, goats cheese and candied walnuts.

DESSERTS (CHOICE OF):

Chocolate marquise with banana, peanut brittle and salted vanilla caramel.

Honey and rose panna cotta, melting moments, roasted strawberries and rhubarb sorbet.

Frozen black current mousse, lemon meringue and hazelnut japonaise.

Selection of local and imported cheeses

BEVERAGES

Henschke Drinks Package:

Johanne Ida Selma Blanc de Noir, Peggy's Hill Riesling, Sass the Tailor Pinot Gris, Henry's Seven Shiraz Grenache Mataro, Giles Pinot Noir

Beers available on tap: Heineken, Uraidla Session Ale, Uraidla Future Light, Hahn Super Dry, Soft Drink + Juice

*Subject to change

For all enquires, please contact Events Manager Ashleigh Sandford on **(08) 8367 0222**

MELBOURNE CUP DAY

JERNINGHAM ROOM

\$130 per person

12pm - 3pm food & beverage package

CANAPE:

Roasted pumpkin, saffron and tallegio arancini balls with garlic mayonnaise.

SHARED ENTREES:

Natural oysters with finger lime and sweet shallots.

Pan fried haloumi with heirloom beetroots, fig tapenade and KI honey.

White pea hummus with pickled chickpeas, curry leaves, sumac, raisins and flatbread.

Buttermilk fried chicken ribs with bacon ranch sauce.

MAINS (CHOICE OF):

Chargrilled kidman beef sirloin, beetroot, sweet and sour onions, horseradish and red wine jus.

Lightly smoked barramundi, clams, mushrooms and guanciale.

Cauliflower risotto with radicchio, asparagus, goats cheese and candied walnuts.

DESSERTS (CHOICE OF):

Chocolate marquise with banana, peanut brittle and salted vanilla caramel.

Honey and rose panna cotta, melting moments, roasted strawberries and rhubarb sorbet.

Frozen blackcurrant mousse, lemon meringue and hazelnut japonaise.

Selection of local and imported cheeses

BEVERAGES

Jansz & Yalumba Drinks Package:

Jansz Rosé, Yalumba Wild Ferments Sauvignon Blanc, Yalumba Samuel's Collection Chardonnay, Yalumba Wild Ferments Rose, Yalumba Samuel's Collection Bush Vine Grenache, Yalumba Samuel's Collection Shiraz

Beers available on tap: Heineken, Uraidla Session Ale, Uraidla Future Light, Hahn Super Dry, Soft Drink + Juice

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MELBOURNE CUP DAY

BISTRO — GENERAL ADMISSION

\$95 per person

3-course shared food + 4 drink tickets

SHARED ENTREES:

Natural oysters with finger lime and sweet shallots.

Roast pumpkin, saffron and tallegio arancini balls with garlic mayonnaise.

White pea hummus with pickled chickpeas, curry leaves, sumac, raisins and flatbread.

Buttermilk fried chicken ribs with bacon ranch sauce.

SHARED MAINS:

Kidman beef sirloin (120g) with duck fat roasted potatoes, sweet and sour onions and red wine jus.

Lightly smoked barramundi with clams, mushrooms and guanciale.

PETIT FOURS TO FINISH

BEVERAGES

4 drink tickets

Wines available: Lane Lois Blanc de Blanc, Pomona Road Sauvignon Blanc, Pomona Road Shiraz

Beers available on tap: Heineken, Uraidla Session Ale, Uraidla Future Light, Hahn Super Dry, Soft Drink + Juice

*Vegetarian alternative available on request

*Subject to change

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