

MELBOURNE CUP

SHARE MENU

WHIPPED FETA 15

with sun-dried tomato oil and lavosh crackers

CHARGRILLED SOURDOUGH 10

with balsamic and olive oil

FRIED HALLOUMI 15

with honey and lemon yoghurt sauce

SALT & SICHUAN PEPPER SQUID 17

with aioli and lemon

SALT & PEPPER YAMBA PRAWNS 22

with chilli and lime mayonnaise

CRISPY DUCK FAT POTATOES 12

with rosemary, parmesan and green herb aioli

MELBOURNE CUP CHARCUTERIE BOARD 45

Arancini balls, mini cob, oysters Kilpatrick, cured meats, smoked cheese, pickles, olives, chutney, relish, lavosh and toasted Turkish bread

