

Melbourne Cup

restaurant 11:30am - 3:30pm

to start

House Baked Sourdough (v) (df)

course one (shared)

Natural Pacific Oysters | finger lime, shizo (df) (gf)

Tostada | Geraldton Yellowtail kingfish, grapefruit, avocado (df)

Croquette | Fraser Isle Spanner Crab, yuzu kosho cream

main

Cone Bay Barramundi | Crushed kipfler potato, spring vegetables, lemon butter

dessert

Vanilla & buttermilk panna cotta | Meringue, spring fruit, blood orange sorbet (gf)

beer

Tap | Heineken, Kosciuszko Pale, XXXX Gold, 150 Lashes, Hahn Superdry, Orchard Crush Apple Cider, Kirin, Heineken 3, Birra Moretti, Little Creatures Pale, Rogers

wine

Glass | Veuve Cliquot & a selection of premium wines

spirits

Premium Basics | Ketel One, Tanqueray, Bundaberg, Pampero Blanco, Pampero Especial, Don Julio Blanco, Johnnie Walker Black, Bulleit

cocktails

Espresso Martini, Aperol Spritz, Froze, Pimms

DARLING & CO

vegetarian (v), dairy free (df), gluten free (gf)