

MELBOURNE CUP SHARING MENU

(\$55 per person)

Freshly shucked Sydney Rock oyster, mignonette (gf) (df)

Prawn cocktail slider, special sauce, iceberg lettuce

Salt & pepper calamari, green mango salad, cashew nuts & nam jim dressing (gf) (df)

Crispy wonton salmon tostadas, chimichurri, guacamole, tomatillo salsa (gf*) (df)

House-made potato & ricotta gnocchi, pumpkin puree, hazelnut brown butter, roast pumpkin, mushrooms, kale & cashew nut pesto, parmesan, fried rosemary, crispy kale (v) (gf)

Roast porchetta, celeriac remoulade, spiced apple sauce, watercress (gf) (df*)

Gem lettuce salad, seeds, palm sugar vinaigrette, herbs (v) (ve) (gf) (df)

Chips, chipotle mayo (v) (gf*)

Churros, truffle honey, whipped crème fraîche (v)

Vegan & vegetarian options/substitutes available upon request

(v) These dishes are vegetarian (ve) These dishes are vegan

(gf) These dishes are gluten free (gf) These dishes can be done gf*

(df) These dishes are dairy free (df) These dishes can be done df*

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-Hotel-