



# Menu

## On Arrival

*Freshly shucked seasonal oysters, selection of condiments & citrus*

*Boatshed Tasting Board: Shaved leg ham, duck & shiraz pate, country pork terrine, aged cheddar, marinated olives, boiled egg, crudités, dried apple, quince paste, mustard, assorted breads.*

## Entree

*Wood smoked trout, crab, citrus mayonnaise, compressed cucumber, dill*

*Cider braised pork belly, apple chutney, pear & walnut salad*

## Main

*Herbed beef tenderloin, potato spinach galette, balsamic beetroot relish, prosciutto roasted carrots, truffle cognac butter*

*Bingil Bay Barramundi, pan seared, crushed garlic herb potatoes, roasted asparagus, tomato salsa*

## Dessert

*Rosewater panna cotta, raspberry, pomegranate, rhubarb*

*Chocolate macadamia tart, blueberry crème, local honey*

*Entree, main & dessert will be served alternately.*

# MELBOURNE CUP

*luncheon*





# Vegan & Gluten Free Alternative Menu

## Entree

*Potato, leek & caramalised onion tart, dressed greens*

## Main

*Falafel, tahini sauce, hummus, tabouli salad, charred vegetable skewer, pickled chillies, lemon*

## Dessert

*Apple & rhubarb pudding, poached pear, berry compote, vanilla sorbet*

MELBOURNE CUP

*luncheon*





## Beverages

### Beer & Cider

*Goose Island*

*Stella Artois*

*Lazy Yak*

*Peroni*

*Peroni Leggera*

*Stone & Wood Pacific Ale*

*Bonamys*

### Champagne

*Veuve Clicquot*

### Henschke Wines

*Coralinga Sauv Blanc*

*Peggy's Hill Riesling*

*Henry's Seven*

*Noble Gewurtztraminer 2013*

### Soft Drink & Juice

MELBOURNE CUP

*luncheon*