



On Arrival

Freshly shucked seasonal oysters, selection of condiments & citrus

Boatshed Tasting Board: Shaved leg ham, pork rilette, brisket pastrami, aged cheddar, marinated olives, boiled egg, crudité's, hummus, dried apple, quince paste, mustard, assorted breads

Entree

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

Crispy pork belly, spiced apple chutney, pear slaw

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 hazelnut tart, blueberry crème, local honey

Entree, main & dessert will be served alternately.

MELBOURNE CUP

luncheon





Vegan & Gluten Free Alternative Menu

Entree

Potato, leek & caramelised onion tart, dressed greens

Main

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

Dessert

Banana & vanilla pudding, poached pear, berry compote, vanilla sorbet

MELBOURNE CUP

luncheon

