

CUP DAY MENU

ENTREE

(Shared)

Bruschetta heirloom tomatoes, basil, balsamic glaze, on a rustic loaf (vg, gfo, dfo)

Calamari roasted garlic aioli, lime (gf, df)

Pork Belly Bites vanilla apple jam, salt & vinegar crackle (gf, df)

MAINS

(Alt drop)

250g Sirloin Steak Guinness shorthorn sirloin, heritage carrots, dauphinoise potato, kale, jus (gf)

Orecchiette Verde green pea, baby broccoli, leek, baby herbs, mushroom crisp, pinenuts, orecchiette pasta (v, vgo, df)

Chicken Supreme crushed baby potato, confit cherry tomato, kale, salsa verde (gf, df)

DESSERT

Brownie white chocolate ganache, candied macadamia, chocolate ice cream (gf)

*df- dairy free | dfo - dairy free option | gf - gluten friendly | gfo - gluten friendly option
v - vegan | vg - vegetarian | vgo - vegetarian option*