

Cup Day

Luncheon

ENTRÉES

Pastry Feta Parcel (V, LGO)

Fig purée, honey, sesame seeds

Aubergine Dip & Pizza Bread (VG, LGO, LD)

Eggplant dip, sesame oil, sesame seeds, lemon zest

Charcuterie (LD, LG)

Selection of cured meats, marinated olives, guindilla peppers

MAINS

Prawn Risoni (LGO, LD, I)

Confit grape tomato, bisque, chilli, zucchini, lemon, parsley

Pressed Lamb (LG, LDO)

Mint pea purée, red wine jus

Garden Broccoli Salad (V, VGO, LDO, LG)

Broccoli, pepitas, feta, red onion, pear, cranberry, pomegranate molasses, house orange dressing

DESSERT

Baklava with Ice Cream (LD, VG, LGO)

Cinnamon Syrup

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option (lg) Low Gluten (lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option
Seafood Origin: (A) Australian / (I) Imported / (M) Mixed

*Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in the kitchen, there may be trace allergens.

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SPRITZES

Aperol Spritz

Aperol, Sparkling, Soda, Orange

Hugo Spritz

Elderflower, House Sparkling, Soda, Lime, Mint

Limoncello Spritz

Limoncello, Prosecco, Soda

Wild Hibiscus Spritz

Peach, Wild Berry, Prosecco, Hibiscus

WINE

Mr Mason Sparkling Cuvée Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rosé

Henry & Hunter Shiraz Cabernet

BEER

Swan Draught