

Melbourne Cup Menu

Share & Bar Snacks

Calamari \$19

Fried calamari, preserved lemon, aioli, pangrattato

Karaage Chicken \$16

Korean BBQ Sauce

Sushi Taco \$17

Puffed nori, salmon, cucumber, wasabi, tare

Popcorn Cauliflower \$16 (GF, V)

Beetroot hummus, pistacchio, mint, feta

Salads

Sashimi Salad \$22 (GF)

Salmon, avocado, cherry tomato, cucumber, mix leaf, spicy lemon & lime dressing

Spinach & Veg \$19 (GF, V)

Roast pumpkin, sweet potato, labneh, walnuts, puffed farro, Harissa dressing

Mains

Cone Bay Barramundi \$32 (GF)

Grilled prawn, panzanella, harissa, capers, herb butter

Lamb Shoulder \$32 (GF)

Slow braised lamb shoulder, broccolini, roast tomato, smoked eggplant, tahini yogurt

Vegetable Primavera Pie \$24 (V)

Zucchini, fennel, parsley, lemon

Roast Duck & Fries \$30

Duck breast, grilled baby gem lettuce, shallots, plum sauce

Fish Bowl \$24

Salmon, pickle red onion, edemame, cherry tomato, ginger and shallot, furikaki, tare, kewpie mayo, sushi rice

Grain Fed Rump \$28

marble+2 with chips and café de paris

Artisan Pizza

Margherita (VG) \$22

Buffalo mozzarella, fior di latte, tomato & garden basil

Chorizo \$24

Spanish chorizo, fior di latte, black olives, piquillo pepper mayo, tomato, caramelised onions

Pollo \$24

Chicken breast, fior di latte, pesto, halloumi, pine nuts

Pepperoni \$24

Spicy pepperoni, fior di latte, mushrooms, oregano

Sides

Steamed Asian Greens \$8

Chips & Aioli \$10

Flynn Garden Salad \$6

Truffle Chips, Parmesan, Truffle Mayo \$12

Sweet Potato, Sour Cream & Sweet Chilli \$10

