



# GIN & GALLOPS

MELBOURNE CUP, 5 NOV 2019, 12PM

## Beverage Package

*on arrival*    **French 75 cocktail** | gin, lemon, sugar, sparkling wine

**Ink Gin tonica** | Fever Tree, grapefruit, edible flower

*free flowing  
beer & wine*

Stone & Wood Pacific Ale

Mandala M sparkling

Balter XPA

Skipjack sauvignon blanc

Ballistic Revelation IPA

Zilzie 'The Source' shiraz

Asahi Lager

soft drinks & juices

*free flowing  
gin*

Tanqueray & tonic

## Banquet Package

**Crispy pork** | kaffir lime, fried shallots, sticky orange & chilli sauce (g)

**Chargrilled prawns** | chermoula rub, harissa, preserved lemon aioli, goat's cheese, za'atar

**Chicken tagine** | harissa rub, citrus couscous, fresh herbs, sumac yoghurt, flatbread

**Lamb shoulder** | toasted almonds, pomegranate molasses, smoked labneh, walnut & parsley

**Warm broccolini salad** | pumpkin, onion, goat's cheese, almond, tarragon dressing (v)

**Yoghurt panna cotta** | date leather, vanilla, cherries, chocolate oil, edible flowers (v, g)

*All-inclusive 3 hour Beverage & Banquet*

*\$139pp*