

CHAMPAGNE

LALUNA x Veuve Clicquot
BEACH CLUB RICH

MELBOURNE CUP Menu



to start & share

FRESHLY BAKED BAGUETTE WITH EVOO + CARAMELISED BALSAMIC
BYRON BAY FRESH STRACCIATELLA + ROAST PUMPKIN HUMMUS (GF)
WARM MARINATED MEDITERRANEAN OLIVES (GF)
PROSCIUTTO SAN DANIELE (GF)
HIRAMASA KINGFISH CEVICHE, CITRUS + APPLE EMULSION, PICKLED ONION
FRIED CRISPY LOCAL BABY SQUID, FRESH LEMON

your choice of main

200G WAGYU SIRLOIN MB8+, COOKED MEDIUM, HAND-CUT CHIMICHURRI BUTTER,
PICKLED ONION, WHIPPED HORSE RADISH BUFFALO CURD, BONEMARROW JUS (GF)

SLOW-COOKED FILLET OF RED EMPEROR, QLD KING PRAWNS, CITRUS BUTTER, SALMON
CAVIAR, PICKLED FENNEL, HERB OIL (GF)

ARTISAN FUSILLI PASTA, PRESERVED LEMON + PISTACHIO BASIL PESTO,
BYRON BAY BURRATA, CHILLI PRESSED EVOO, PANGRATTATO

SIDES TO SHARE

SHOESTRING GREEK FRIES, PERSIAN FETTA, OREGANO, LEMON SALT (GF)

ITALIAN GARDEN SALAD, BABY GREENS, VINE-RIPENED TOMATOES, CUCUMBER,
PICKLED ONION, MARINATED OLIVES, SALTED RICOTTA, BALSAMIC DRESSING (GF)

dessert

CHEF'S SELECTION OF PREMIUM PETIT FOURS

RASPBERRY CHEESECAKE | OPERA | ALMONDINES WITH LEMON
CARAMEL + CINNAMON FINANCIER | CHOCOLATE CRUMBLE
STRAWBERRY SLICE | TRIPLE CHOCOLATE SQUARE | APRICOT FINANCIER

drinks selection

[Package 11.30am - 2.30pm]

CHAMPAGNE: VEUVE CLICQUOT - REIMS, FR | VEUVE CLICQUOT RICH - REIMS, FR

WHITE: CLOUDY BAY SAUVIGNON BLANC - MARLBOROUGH, NZ

ROSE: CHATEAU D'ESCLANS 'WHISPERING ANGELS' - PROVENCE, FR

RED: CLOUDY BAY PINOT NOIR - MARLBOROUGH, NZ

TAP BEERS: BIGHEAD | ESTRELLA DAMM | BURLEIGH LAGER 3% | STONE & WOOD PACIFIC ALE

ALL SOFT DRINKS

BRINGING YOU THE TASTE OF *French Riviera*