



BUNGALOW 8

Melbourne Cup

MENU

FIRST COURSE

KING FISH CARPACCIO (GF)

SECOND COURSE - CHOICE OF

250G SIRLOIN (GF)

Parsnip puree, charred asparagus, gravy

BARRAMUNDI (GF)

Roasted truss tomato, hand cup chips, lemon, salsa verde

TO SHARE

HOUSE SALAD (GF)

THIRD COURSE

PETITE FOUR (GF)



DUNGALOW &

Melbourne Cup

VEGAN MENU

FIRST COURSE

ZUCCHINI FLOWER

cashew cheese, salsa verde

SECOND COURSE

FENNEL AND ASPARAGUS RISOTTO

basil oil

HOUSE SALAD (GF)

THIRD COURSE

SORBET SPIDERS