



MELBOURNE CUP

Luncheon

VEGAN ALTERNATIVE MENU

TO START

Potato, Leek & Caramelised Onion Tart

Dressed greens (vgn)(gf)

ENTRÉE

Smoked Eggplant

Peppers, cumin, sesame, confit tomatoes (vgn) (gf)

MAIN

Grilled Cauliflower

White bean mash, chimichurri, crispy onions, pine nuts (vgn)(gf)

DESSERT

Roasted Apple & Rhubarb

Streusel, cinnamon, vanilla sorbet (vgn)(gf)

VGN – Vegan

GF – Gluten Free