



MELBOURNE CUP

SONOMA SOURDOUGH (V)

cultured butter, black salt

SYDNEY ROCK OYSTERS (DF, GF)

Hendricks gin & tonic granita, pickled cucumber & apple

CHARCUTERIE (GF)

tartufo salami, capocollo, stracciatella, melon, olive crumb

CURED SALMON (GF, DF)

yuzu ponzu, miso mayo, furikake

PANZANELLA SALAD (V)

heirloom tomatoes, buffalo mozzarella, sourdough, apple balsamic

CRISPY SWEET POTATOES (V)

fried sage, smoked salt

CHOOSE ONE OF THE BELOW FOR THE TABLE TO SHARE

BEER BRAISED BEEF CHEEK (DF)

pear & apple puree, caramelised grapes, green sauce

OR

PAN SEARED BARRAMUNDI (GF)

lemon myrtle, kale, saffron sauce, macadamia

OR

MB4 + FLANK STEAK (GF)

chimichurri, cabernet jus, café de paris butter

*All menu items may contain traces of nuts, gluten, shellfish and other allergens
VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free*

 James Quire

THE SQUIRE'S LANDING