

MELBOURNE CUP

CHOICE OF ENTREE

Beer Steamed Prawn Cocktail

Cocktail Sauce, Iceberg, Cucumber, Tomato,
Tiny Shrimp, Prawns, Horseradish

Wood Baked Oysters "Marchetti Style"

4 Oysters Lightly Gratinated in the Wood Oven Topped with Black Shredded Fungi,
Jamón, Panko Crumbs, Garlic & Lemon Butter

Salt Baked Baby Beetroot Salad with Ashed Chèvre

Beet Juice, Goat's Curd, Garnet Leaf Salad Shallots, Beet Pepper

CHOICE OF MAIN

The Provincial Wood Roasted Black Truffle 1/2 Chicken

Lemon Thyme, Paris Mash Potatoes,
Steamed Rainbow Chard with Green Garlic

Pepper "Steak au Poivre"

Angus Hereford, Cape Grim TAS, 250g
Gowings Red & Green Whole Peppercorn Sauce, Cognac

Wood Fired BBQ Spice Crusted Calamari

Smashed Steamed Zucchini, Preserved Lemon,
Red Chilli & Peppers, Flat Rocket

SIDES FOR THE TABLE

Shoestring Fries

A Salad of Butter Lettuce, Coz, Frissee, Mint, Chervil, Vingrette

Steamed Squash, Asparagus, Zucchini, Peas, Mint, Ricotta

Kale Me Green, Sautéed, Greek Yoghurt, Sumac

DESSERT

Tiramisu

Classic But My Way, Served At The Table,
Loads Of Alcohol, Espresso, Mascarpone

CAPITOL
BAR AND GRILL