

SBCC MELBOURNE CUP

Patio Menu

TO SHARE

Port Stephens Oysters
House-made mignonette (gf)

Pork & Pistachio Terrine Platter
Cumquat jam, fresh baked focaccia bread (gfo)



ALTERNATE DROP

Pan Roasted Barramundi Fillet
Greek salad, singed lemon (gf)

Slow Braised Lamb Shoulder
Olive oil potato puree, salsa verde (gf)



Orange & Almond Citrus Cake
Citrus zest glaze, candied orange (vg, gf, df)

SHOAL BAY COUNTRY CLUB