

Melbourne Cup Lunch *at* **GRANA**

TUESDAY 1 NOVEMBER 2022

\$169PP

Glass of *champagne* on arrival

Sydney rock *oysters*, white pepper and prosecco dressing

Tuna tartare, cucumber, grapefruit

Focaccia *prawn* toast, aioli

Pea and *goat's curd* tartlets

Cloudy Bay clam *capelli*, chilli, broccoli, lemon, garlic

House Made sourdough *ciabatta*, parmesan butter

Bone in grass-fed *sirloin*, salsa verde

Charred *broccoli*, smoked almond, chilli, parmesan

Potato and *stracchino* gratin

Mango, coconut and passion fruit *panna cotta*

**ADD A 3 HOUR BEVERAGE PACKAGE
FOR \$80PP**

Melbourne Cup Lunch

at

GRANA

3 HOUR BEVERAGE PACKAGE

\$80PP

Sparkling

2022 House Made Prosecco, NSW

White

2022 House Made Bianco by Mercer Wines, NSW

Rose

2021 Sangiovese Rose by Gilbert Family Wines, Mudgee NSW

Red

2021 House Made Rosso by Gilbert Family Wines, Mudgee NSW

Beer

James Squire 'Broken Shackles' Lager

Bondi Brewing XPA

Beer Farm 'Calm Ya Farm' Midstrength

Optional: James Squire 'Apple Crush' Cider

Cocktails

Hinchcliff House Negroni

Seasonal spritz cocktail

Non-Alcoholic

House Made sodas

Classic soft drinks

beverage pack only available between 12pm - 3pm

menu subject to change - 10% service charge applies to all final bills