

THE COMMERCIAL HOTEL

CUP DAY MENU

DRINKS ON ARRIVAL

Selection of Breads, Cultured Butter & Marinated Olives

GRILLED YAMBA PRAWNS

Spiced Nduja Butter, Chimichurri, Dill & Lemon

PULLED LAMB & POTATO CROQUETTES

Tarragon Mustard, Pickled Red Onion & Parsley

BURRATA & WATERMELON

Vannella Burrata, Toasted Pistachios, Balsamic Honey & Ciabatta

PEPPER CRUSTED EYE FILLET

Organic Peppercorn & Herb Crusted Beef Tenderloin, Broccolini, Duck fat Roasted Potatoes,
Tarragon Mustard & Red Wine Jus

CRISPY SKIN CHICKEN SUPREME

Paris Mash, Black Truffle & Champagne Cream, Cavolo Nero, Crispy Pancetta

MISO GLAZED SALMON

Parsnip Puree & Crisps, Roasted Fennel, Shallots & Dressed Greens

HARISSA GLAZED CAULIFLOWER STEAK

Rocket, Fennel & Charred Orange Salad, Romesco, Pistachio

CHEESE PLATE

Australian Brie & Cheddar, Quince Paste, Fresh Fruits & Crackers

STICKY DATE PUDDING

Salted Coconut Butterscotch, Whipped Vanilla Cream

STRAWBERRY & MANGO SORBET

Mixed Fresh Berries, Mint



Includes a Mumm or Asahi on arrival

