

**HOTEL**  
**STEYNE**  
**MANLY**

**MELBOURNE CUP 2021**

**BEACH BAR**

**SET MENU \$50 P/P**

**TO SHARE:**

**CURED MEAT PLATTER**

**CHARCUTERIE WITH HOUSE MARINATED OLIVES, PICKLES, RELISH & BREADS**

**MAIN:**

**SLOW COOKED LAMB SHOULDER**

**WITH GARLIC ROSEMARY AND CONFIT DUCK FAT POTATOES, CHARRED  
BROCCOLINI AND MERLOT JUS**

**OR**

**SMOKED EGGPLANT**

**HERB SMOKED AND BAKED EGGPLANT, CHICKPEA PUREE, LEMON ROCKET,  
FETA, AND MACADAMIA SUNFLOWER AGAVE BAKED SEEDS**

HOTEL  
**STEYNE**  
MANLY

**GLASSHOUSE MELBOURNE CUP 2021**

**\$80 P/P**

**4 COURSE MENU**

**ON ARRIVAL**

**FRESH SHUCKED OYSTERS GF**

**GIN LIME NEGRONI DRESSING**

**WHIPPED CASHEW NUT & BEETROOT TART V GF**

**HORSERADISH CREAM AND CHIVE**

**ENTRÉE:**

**CHOICE OF**

**TUNA SASHIMI GF**

**TOASTED SESAME MISO SASHIMI ON CRISPY NORI MICRO SHISHO**

**OR**

**PRESSED THREE PIG TERRINE GF**

**HOUSE HOCK BELLY & SCOTCH, POACHED FIG JAM, GRAIN MUSTARD CREAM &  
CRESS**

**OR**

**SMOKED EGGPLANT**

**HERB SMOKED AND BAKED EGGPLANT, CHICKPEA PUREE, LEMON ROCKET,  
FETA, AND MACADAMIA SUNFLOWER AGAVE BAKED SEEDS**

**HOTEL**  
**STEYNE**  
**MANLY**

**MAIN:**

**CHOICE OF**

**ASADO SALMON**

**CITRUS CHIMICHURRI WITH TOMATO, CORIANDER, AND PICKLED RED ONION  
SALAD**

**OR**

**SOUS VIDE & GRILLED PORK SCOTCH FILLET, CHORIZO PRAWN CIDER JUS,  
POTATO PUREE  
SEASONED CRACKLE CRUMBLE GF**

**OR**

**PORCINI AND ROASTED MUSHROOM RISOTTO, BABY SPINACH  
TRUFFLE OIL AND SHAVED PECORINO VG GF**

**HOTEL**  
**STEYNE**  
**MANLY**

**TO FINISH**

**ASSORTED PETIT DESSERT PLATTER TO SHARE FROM OUR IN-HOUSE PASTRY  
CHEF INCLUDING;**

**GIN FIZZ CURED TART V**

**BRULEE CRUST**

**CHOCOLATE TART V**

**CARAMEL PEANUT TOFFEE**

**BAKED TRIPLE BRIE TART**

**APPLE FIG RELISH**

**HOTEL STEYNE FILLED DOUGHNUTS**

**DULCHE DE LECHE VANILLA BEAN SALT**

**XO PATRON CHOCOLATE**

**RASPBERRY COINTREAU**