

Melbourne Cup

VENTUNO ANTIPASTO BOARD (M) (df)

Sydney Rock Oysters, Prawn Cocktail, Frittura di Calamari
Prosciutto di Parma, Mortadella, Salami Cacciatore
Ricotta Mousse, Pecorino Toscano, Caponata di melanzane
Focaccina al Rosmarino

STROZZAPRETI MORETON BAY BUG MEAT

Prawns Bisque, Spiced herbs Crumb (A)

TAGLIATA DI MANZO WILD ROCKET LEAF

Shaved Pecorino, Aged Balsamic Dressing (gf)

SUMMER LEAF SALAD

Radicchio, Cos Lettuce, Fennel, Citrus & Dill Dressing (ve, gf, df)

OVEN ROASTED POTATOES

Rosemary

TIRAMISU

Savoardi, Mascarpone (v)

VENTUNO

Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.