

OUR ANNUAL MELBOURNE CUP EVENT IS ONE NOT TO MISS, WITH INCREDIBLE 3 COURSES LUNCH, TV'S SCREENING THE RACE, SWEEPSTAKES, LUCKY DOOR PRIZES PLUS AN INCREDIBLE BACKDROP, GET IN QUICK TO ENJOY THE CELEBRATION KICKING OFF FROM 12 PM.

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MENUS PACKAGES STARTING FROM \$40 PER PERSON
INCLUDES A GLASS OF PROSECCO ON ARRIVAL
ADD ON A 3 HOUR BEVERAGE PACKAGE OPTIONS STARTING AT \$40
FOR ALL ENQUIRES PLEASE CONTACT SALT MEATS CHEESE DEE WHY
ON (02) 9043 1458 OR DEEWHY@SMCG.COM.AU

*Salt
Meats
Cheese.*



MELBOUNE CUP MENU

\$40 PER PERSON

◆ ANTIPASTI - TO SHARE ◆

MARINATED OLIVES (DF, GF, VG)

SAFFRON ARANCINI WITH PAPRIKA MAYO (GF, V)

FOCACCINA WITH TOMATOES AND OLIVES (VG, DF, GFO)

FRIED CALAMARI & BATTERED ZUCCHINI WITH TARTARE MAYONNAISE (DF, GFO)

ANTIPASTO RIVIERA - Selection of cured meats, sundried tomatoes pesto, wood fired bread, truffle Manchego, buffalo mozzarella, olives, pickled onions (GFO)

ROCKET SALAD - Rocket, Parmigiano, figs, peaches, balsamico (V, GF, DFO, VGO)

◆ OWN CHOICE OF 3 PIZZA TO SHARE ◆

All pizzas could be - DFO, GFO

MARGHERITA - Tomato, fior di latte, basil

DIAVOLA - Spicy salame, pumpkin puree, sundried tomatoes, black olives

VEGETARIANA STUFFED CRUST RICOTTA & JUMBO OLIVES - Fried eggplant, zucchini, pesto Genovese

SUPER TRUFFLE - Roasted mushroom, fior di latte, truffle manchego, truffle oil

CAPRICCIOSA - Fior di latte, tomato, Double smoked ham, mushroom, artichokes, olives



V Vegetarian
VO Vegetarian Option

VG Vegan
VGO Vegan Option

DF Dairy-free
DFO Dairy-free Option

GF Gluten-free
GFO Gluten-free Option

No multiple split bills, a maximum of two credit cards accepted per table. A 10% discretionary surcharge applies to groups of 10 and more. Please advise your waiter of any food allergies as all ingredients may not be listed.



MELBOUNE CUP MENU

\$50 PER PERSON

◆ ANTIPASTI - TO SHARE ◆

MARINATED OLIVES (DF, GF, VG)

SAFFRON ARANCINI WITH PAPRIKA MAYO (GF, V)

FOGACCINA WITH TOMATOES AND OLIVES (VG, DF, GFO)

FRIED CALAMARI & BATTERED ZUCCHINI WITH TARTARE MAYONNAISE (DF, GFO)

ANTIPASTO RIVIERA - Selection of cured meats, sundried tomatoes pesto, wood fired bread, truffle Manchego, buffalo mozzarella, olives, pickled onions (GFO)

ROCKET SALAD - Rocket, Parmigiano, figs, peaches, balsamico (V, GF, DFO, VGO)

◆ OWN CHOICE OF 3 PIZZA TO SHARE ◆

All pizzas could be - DFO, GFO

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DIAVOLA - Spicy salame, pumpkin puree, sundried tomatoes, black olives

VEGETARIANA STUFFED CRUST RICOTTA & JUMBO OLIVES - Fried eggplant, zucchini, pesto Genovese

SUPER TRUFFLE - Roasted mushroom, fior di latte, truffle manchego, truffle oil

CAPRICCIOSA - Fior di latte, tomato, Double smoked ham, mushroom, artichokes, olives

◆ CHOICE OF 2 PASTA TO SHARE ◆

HANDMADE TAGLIOLINI - Crab, zucchini, chilli & parsley (DF, GFO, VO)

RAVIOLINI - Mint, peas, stracciatella, pesto Genovese (GFO, VGO)

GNOCCHI MUSHROOM - Truffle, brown butter, sage and walnuts (GFO, V, VG)

PAPPARDELLE SLOW COOKED LAMB RAGÚ - Sangiovese and pecorino (GFO, DFO)

V	Vegetarian	VG	Vegan	DF	Dairy-free	GF	Gluten-free
VO	Vegetarian Option	VGO	Vegan Option	DFO	Dairy-free Option	GFO	Gluten-free Option

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◆ **BEVERAGE PACKAGES** ◆
MELBOURNE CUP

3 HOURS STANDARD PACKAGE \$40

- Includes Prosecco, Wayville Sem Sav Blanc, Wayville Cab Merlot and Pure Blonde Draft Beer
- Also includes Soft Drink, Juice and Sparking Water

3 HOURS PREMIUM PACKAGE \$50

- Includes Prosecco, Choice of 2 Whites, Choice of 2 Reds and Draft Beers (Pure Blonde & Four Pines Pale Ale)
- Also includes Soft Drink, Juice and Sparking Water

ADD ON'S AVAILABLE WITH EITHER DRINK PACKAGE:

HOUSE SPIRITS PACKAGE (\$20 PER/PERSON)

Sky Vodka, Beefeater Gin, Bacardi Rum, Espolon Tequila, Cointreau, Bourbon, Ballantines Scotch Whiskey

PREMIUM SPIRITS PACKAGE (\$35 PER/PERSON)

A range of premium and top shelf spirits (please enquire for more details)

SPRITZ PACKAGE (\$20 PER/PERSON)

Aperol Spritz | Wild Berry Spritz | Bellini Spritz | Garden Spritz



◆ **BEVERAGE PACKAGES** ◆
MELBOURNE CUP

CHOICE OF WINES:

PROSECCO

Cielo | Prosecco Superiore Brut, (Veneto, IT)

ROSÈ

Fantini Cerasuolo | Rosè, (Abruzzo, IT)

WHITE

Wayville | Semillion Sauvignon Blanc (Riverina, NSW)

Vigna Dogarina | Pinot Grigio, DOC, 2018 (Veneto, IT)

Starborough | Sauvignon Blanc, 2018 (Marlborough, NZ)

Nine Brunches | Chardonnay, 2019 (Orange, NSW)

RED

Wayville | Cabernet Merlot (Riverina, NSW)

Mount Trio | Pinot Noir (Great Southern, WA)

Lisa Mcguigan Platinum 'Maximum' | Shiraz (Mudgee, NSW)

Fattoria Uccelliera, "Soluva" | Sangiovese, 2016 (Toscana, IT)



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