

LEONARDS

— BAR & BISTRO —

LEONARDS BAR & DAWN | MELBOURNE CUP 2021

For \$149 per person, enjoy a selection of delicious canapés created by Chef Enda Gaffey and a three-hour beverage package from 12:00-3:00pm.

Canapés

Oysters, freshly shucked, champagne jelly

Devils on horseback - slow cooked bacon, smoked date puree and goat's cheese

Steak tartare, gaufrette potato, cornichons

Chicken liver parfait, rose jelly, pink pepper dust, on toasted brioche

Haloumi zucchini cakes, chilli dressing and burnt lime vinaigrette

House made kettle fried potato crisps with truffled mushroom duxelles

Hot smoked trout, shaved fennel, pickled apple, crème fraiche dressing on lavosh

Beef cheek tartlet, pulled beef, red wine sauce, crispy leeks

Saltbush and mountain pepper dusted calamari, with chili mayo and lemon

Moreton bay Bug slider, jalapeno aioli, herb and cabbage slaw

Petit fours selection

SURCHARGES : Visa & Mastercard transactions incur a 1.1% surcharge.
AMEX transactions incur a 1.5% surcharge.

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Inclusive three-hour beverage package from 12:00-3:00pm.

Sparkling

NV Veuve Tailhan Blanc de Blancs Brut, *Loire Valley, France*

White

2020 Pinot Grigio, Santi Sortesele, *Veneto, Italy*

Rose

2020 Marquis de Pennautier, *Pays D'oc, France*

Red

2019 Pinot Noir, Craggy Range "Appellation" *Martinborough, NZ*

Beer

Tap Beer: All
Bottle Beer: Cider

Non-Alcoholic

Soft Drinks, Sparkling, and Filtered Still Water

Melbourne Cup Cocktails

Millinery Cup

Kettle One Vodka, Limoncello, Lime

Man 'o' War

Johnie Walker Black, Clarified Grapefruit juice, Champagne Acid, Jasmine Liqueur, Soda

Race Day & Tonic

Tanqueray Gin, Hibiscus, Fever Tree Tonic, Bouquet Garni

St Tropez

Aquia Bianca, Elderflower Cordial, Mint, Prosecco Soda