

LEONARDS

— BAR & BISTRO —

LEONARDS BISTRO | MELBOURNE CUP 2021

For \$179 per person, enjoy a three-course set menu featuring some of Leonards Bitro's favourite dishes and a three-hour beverage package from 12:00-3:00pm.

On arrival

Glass of NV Tattinger Champagne, *Reims, France*

Entrée

Market Beets

salt baked baby beetroot, goats curd, poached pear, pea puree, black olive tuille

Main

Fillet Mignon

white onion jam, crisp potato skins, red wine jus

Sides

Sautéed French beans, almond garlic puree, pickled cranberry

Green Leaves, fresh lemon vinaigrette

Mash potatoes

Dessert

Cheese platter

home made crisp breads, quince jam, muscadelles

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 Prosecco, La Gioiosa, *Veneto, Italy*

White

2020 Pinot Grigio, Santi Sortesele, *Veneto, Italy*
2020 Chardonnay, Battle of Bosworth, *McLaren Vale, SA*

Rose

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

Red

2019 Syrah Blend, Snake & Heering, *Frankland River, WA*
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