

LEONARDS

— BAR & BISTRO —

LEONARDS PRIVATE DINING ROOM | MELBOURNE CUP 2021

Host up to 22 guests in your own private dining space. The room also includes your own private bar and a screen to watch the big race. Enjoy a delicious banquet lunch created by Chef Enda Gaffey and a three-hour deluxe beverage package from 12:00-3:00pm)

Canapés

Oysters, freshly shucked, champagne jelly
House made kettle fried potato crisps with truffled mushroom duxelles
Shaved san Daniella prosciutto, quince jam, brioche

Entrée

Burrata
persimmon endive, crispy pancetta, mandarin vinaigrette

Main

Crispy Duck Breast
coconut carrot puree, green grape jus

Sides

Sautéed French beans
Mash potatoes
Green leaves
House spice skin on fries

Cheese Platter to share

Dessert

Crème Caramel
burnt caramel, sour cherry and almond tuille

Petit fours selection

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

On arrival

Glass of NV Tattinger Champagne, *Reims, France* / Giddy Up Cocktail

Sparkling

NV Prosecco, La Gioiosa, *Veneto, Italy*

White

2020 Riesling, Leeuwin Estate Art Series, Margaret River, AUS

2020 Chardonnay, Battle of Bosworth, McLaren Vale, SA

Rose

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

Red

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

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

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