

HOTEL ESPLANADE

18 — *St. Kilda* — 78



SPRING RACING FEASTING MENU

Freshly shucked oyster w. coriander + green chili dressing (GF) (DF)

Potato blini w. smoked eel + horseradish cream

Chickpea fritter w. dukkah + mint (VG) (GF)

Local heirloom tomatoes w. shiso vinaigrette (VG) (GF)

Albacore tuna w. grilled beans, capers + black olive (GF) (DF)

Nichols chicken, leek + tarragon terrine w. pickles (GF) (DF)

12-hour slow roasted lamb shoulder w. smoked eggplant + salsa verde

Roast potatoes w. sour cream + chives (V) (GF)

Biodynamic grains + BBQ broccoli salad (VG) (DF)

Yarra Valley berries + elderflower pavlova (GF)

- ▶ (V) Vegetarian
- ▶ (DF) Dairy Free
- ▶ (GF) Gluten Free
- ▶ (VG) Vegan

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy and soy products.

0.7% surcharge applies to all EFTPOS and credit card transactions
10% surcharge on public holidays

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VEGAN SPRING RACING FEASTING MENU

Chickpea fritter w. dukkah + mint (VG)

Red lentil falafel w. green goddess (VG)

Green asparagus + grilled focaccia (VG)

Local heirloom tomatoes w. shiso vinaigrette (VG) (GF)

Roast zucchini w. almond, oregano + lemon dressing (VG) (GF)

Over cooked red beets w. broken grape dressing (VG) (GF)

Slow-roasted eggplant, chickpea, macadamia + sumac (VG) (DF)

Roast potatoes w. thyme + garlic (VG)

Bio dynamic grains + BBQ broccoli salad (VG) (DF)

Yarra Valley berries w. elderflower + coconut mousse (VG) (GF)

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- ▶ (VG) Vegan

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11 The Esplanade St Kilda VIC 3182