

# MELBOURNE CUP

## MENU

### Warm Olives

Lemon, garlic, herbs (vg, gf)

### Grilled Pita

Extra virgin olive oil, oregano (vg)

### Taramosalata

Traditional fish roe dip

### Tzatziki

Yoghurt, cucumber dip (v, gf)

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### Saganaki

Fried cheese, honey walnuts (v, gf)

### Slow Cooked Lamb Shoulder

Baked onion, herb salsa, tzatziki (gf)

### Greek Salad

Tomatoes, cucumbers, capsicum, onion,  
olives, feta, oregano (v, gf)

### Lemon Potatoes

Duck fat, lemon, oregano (gf)

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### Yiayia Sylvia's Famous Baklava

Layered filo, syrup, almonds (v)



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## DRINKS

### Sparkling

2022 Wicks Estate Sparkling  
*Adelaide Hills, SA*

### White

2022 Kir-Yianni 'Paranga' Malagousia Roditis  
*Naoussa, Greece*

### Rosé

2023 Ara Single Estate  
*Marlborough, NZ*

### Red

2019 Thymiopoulos 'Atma' Xinomavro Mandilaria  
*Naoussa, Greece*

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### Bottled Beers

Alfa Lager, *Greece*  
Fix Lager, *Greece*  
Mythos Lager, *Greece*  
Carlton Dry, *Victoria*  
Great Northern Super Crisp, *Queensland*  
Stone & Wood, *New South Wales*

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Full spirit and  
cocktail menu available  
for purchase.



Atmos Shoal Bay

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