

MELBOURNE CUP 2017



MENU

ON ARRIVAL

Oysters – South Coast
Natural / Kilpatrick / Lime granita
gls Pommery brut royal Champagne

CANAPE

Goats cheese tart, micro parsley, onion jam

ENTRÉE

Seared scallops, pressed pork shoulder croquette
onion puree, dried apple, radish salad

MAIN COURSE (ALTERNATE DROP)

Cone Bay Barramundi / cauliflower / air dried heirloom tomato
hazelnuts / red vein sorrel

Platinum Grain Fed Porterhouse (QLD, 250g)
with confit potatoes / parsley / lemon & caper butter

FOR THE TABLE

Miché batard w/ whipped herb butter
Mixed leaf salad

DESSERT

Mango pannacotta, lime granita, pistachio biscotti

PLUS 4 HR DRINKS PACKAGE INCLUDING:

BEERS: Corona / Little Creatures Pale / Balter XPA and Pilsner / Boags light

WINE: La Zona Prosecco / Chateau la gordonne rosé

Baby Doll pinot gris, marlborough NZ

Rolf binder cabernet sauvignon merlot, Barossa Valley SA

Thomas Goss Shiraz, McLaren Vale SA

BOOKINGS: 02 42 58 34 00 | TARA@DIGGIES.COM.AU

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NORTH BEACH WOLLONGONG