

# Plonk!

beach cafe

## melbourne cup menu

glass of sparkling wine on arrival

### starter

wood fired bread with balsamic vinegar and extra virgin olive oil

### entree

cold seafood & vegetable antipasto platters  
oysters, prawns, marinated octopus, smoked salmon,  
assortment of antipasto

### mains

pan seared john dory on creamy mash potato, baby bok choy and a baby  
caper butter sauce

fennel and chilli salt rubbed pork fillet on pear, toasted pine nut and cress  
salad with apple sauce

chicken Kiev wrapped in bacon on roasted parsnips & snow peas drizzled  
with garlic butter

ocean trout infused with blood orange, baby prawns wilted spinach,  
mizuna and tomato tarragon sauce

### dessert

cheese plate  
selection of three cheeses with lavosh and quince paste

\$75pp