TUESDAY

5th November 2024

M.Cup LUNCH

MENU

Cold Smoked Scallop Ceviche, Grape Fruit, Radish, Lime

Salumi Board, House Made Pickles, Toasted Bread

Wagyu Beef & Olive Empanada, Charred Sweetcorn & Black Bean Salsa Smoked Eggplant, Muhammara, Pearl Couscous, Goats Cheese Parfait

Chef Selection Of Dry Aged Steak, Jus, Crushed Potatoes & Heirloom Tomato Salad

Assorted Petit Fours

BEVERAGES

Grace Under Pressure Sparkling NV Ghost Rock Pinot Grigio Sidewood Rose Dandy Shiraz

> Seafire Lager Great Northern Cascade Light Heineken 0%

Assorted Soft Drinks & Juices

G R A C E









Threefold Distilling

Complimentary Gin Tasting With