



feral brewing company
MELBOURNE CUP 2008
\$48 Per Person
entrée

feral tasting platters

chef's selection of seasonal gourmet produce

main (choice of one of the following)

aged scotch fillet

w/ hand cut chips topped with malbec port
wine and basil butter

pink snapper

oven baked w/ fresh melon salsa & grape seed vinaigrette

warm chicken salad

cajun spiced chicken, w/ cashews, cherry tomato,
avocado & cajun aioli

eggplant lasagne (v)

layers of grilled eggplant filled with
tomato fondue and buffalo mozzarella,
topped with basil pesto
alongside a crisp garden salad

please note: in the interest of patron safety all food must be consumed on premises

(v) vegetarian-friendly