

MORENA

MELBOURNE CUP LUNCH MENU

\$ 9 9 p p

To start, *1 per person*

King fish tostada, salsa macha, avocado

Arepa, bresaola, chimichurri

ADD ON

1/2 Dozen Coffin Bay oysters, mirasol mignonette \$32

1 Dozen Coffin Bay oysters, mirasol mignonette \$58

Entrée, *to share*

Ocean Trout tiradito, Peruvian chili oil, kimchi, sliced cabbage

Mains, *to share*

Slow roasted lamb shoulder glazed in panela sauce, plantain and potato puree

Heirloom tomato salad, whipped goat cheese

Seasonal leaf salad, soursop dressing, nuts

Dessert, *to share*

Sweet butternut pumpkin flan, candied pepita seeds, dark caramel

BEVERAGE PACKAGES

Two hours | \$90 per person
Three hours | \$105 per person
Four hours | \$120 per person

NV Bandini Prosecco Glera | Veneto, ITA
2023 Pulenta Estate XIV Pinot Gris | Alto Agrelo & Uco Valley, ARG
2025 Ashbrook Sauvignon Blanc | Margaret River, WA

2024 William Downie 'Cathedral' Pinot Noir | Gippsland, VIC
2022 The Lost Plot "Grampians" Shiraz | Grampians, VIC

Estrella
Non-alcoholic beer on request
Soft drinks, juice & mineral water

BEVERAGE UPGRADES

Choice of cocktails on arrival \$25 each

Morena Daiquiri - Bacardi Carta Blanca, Transcaribbean Rum Line Flying King
Gold Rum, lulo, orange bitters
Pina Brava - Cazadores tequila, charred pineapple, habanero, lime
El Picantico - Cachaca Caetanos, raspberry, blueberry, habanero, lime, sugar
Inca martini - Aji amarillo infused Joadja vodka, Mancino Bianco, fino sherry
Sangria - Red wine, cognac, seasonal fruits, spices (\$19)

Champagne Upgrade Allouchery-Deguerne 1er Cru 'Selection'

Two hours | \$70 per person
Three hours | \$105 per person