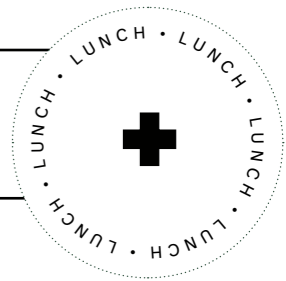
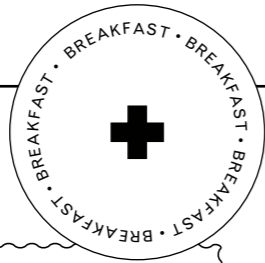


ASCOT FOOD + WINE



BREAKFAST



Toast Sourdough, Multigrain, Gluten Free (V)	9.0
Acai Pure Acai, Almond Milk, Banana, Berries, Cashew Butter (G)(V)	18
Avocado On Toast Avocado + Garden Herbs, Pickle Zucchini, Goats Cheese (G)(V) Add Egg	19.0 3.0
Chilli Eggs Chilli Folded Eggs + Chimichurri, Garden Herbs Add Chorizo Add Lobster	19.8 6.0 9.0

Waffles Buttermilk Waffles + Maple, Ice- Cream Add Berries	16 6.0
-------------------------------------------------------------------------	-----------

Salmon Smoked Salmon + Whipped Cod Roe, Pickles Add Salmon Caviar Add Egg	21.0 5.0 3.0
-------------------------------------------------------------------------------------------	--------------------

Corn Fritters Fried Corn Fritters + Avocado, Pickles, Tomato Jam, Poached Egg Add Haloumi	25.0 5.0
-----------------------------------------------------------------------------------------------------------	-------------

Eggs Your Way Poached, Fried, Scrambled, Sourdough, Multigrain, Gluten Free (G)	13
----------------------------------------------------------------------------------------------	----

(V) Vegan (G) Gluten Free (D) Dairy Free options available upon request

Goats Cheese	4.0
Cured Salmon	8.0
Lobster	9.0
Fries	7.0
(G)(V)	

Oysters Natural Oyster Cured Pork, Apple Dressing (G)	3.0e 4.0e
--------------------------------------------------------------------	--------------

Calamari Local Calamari, Wild Roquette, Herb Vinaigrette	21.0
-----------------------------------------------------------------------	------

Chop Salad Tomato, Avocado, Cucumber, Beetroot, Onion, Capsicum, Balsamic Dressing Add Tofu Add Salmon Add Chicken (G)(V)	18.0 6.0 9.0 9.0
-------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------

Cauliflower XO Slow Roasted Cauliflower + Cashew Cream, Mushroom XO, Crisp Chilli, Chive Add Tofu Add Cured Salmon (G) (V)	18.0 6.0 9.0
-----------------------------------------------------------------------------------------------------------------------------------------------	--------------------

Seafood Linguini Frutti Di Mare, Local Seafood Linguini + Fresh Garden Herbs, Garlic + Chilli	31.0
------------------------------------------------------------------------------------------------------------	------

Lobster Roll Poached Lobster + Celery Heart, Spanish Onion, Watercress, Kewpie Add Fries	23.0 5.0
----------------------------------------------------------------------------------------------------------	-------------

Cheeseburger Ground Beef + American Cheddar, Ice Berg, Pickles, Mac Sauce Add Fries	21.0 5.0
-----------------------------------------------------------------------------------------------------	-------------

Chicken Schnitzel Crumbed Chicken Breast On The Bone + Fried Tarragon, Capers, Parmesan Add Fries	26.0 5.0
-------------------------------------------------------------------------------------------------------------------	-------------

Ravioli Buffalo Mozzarella Ravioli + Burnt Pumpkin, Sage Add Mortadella	
--------------------------------------------------------------------------------------	--

Steak Frites Gippsland Natural Eye Fillet 250g + Fries, Ascot Sauce (G)	38.0
--------------------------------------------------------------------------------------	------

SIDES

Fries (G)	7.0
-----------	-----

Iceberg, Goddess, Anchovy, Egg (G)(V)	13.0
---------------------------------------	------

Steamed Winter Vegetables + Lemon, Olive Oil (G)	12.0
--------------------------------------------------	------

SWEET

Ice-Cream Sandwich Neapolitan Snickers	13.5
----------------------------------------------	------

SIDES	Dry Aged Bacon	6.0
	Chorizo	6.0
	Haloumi	5.0
	Mushrooms	6.0
	Avocado	5.0

TEA - BY LOVE TEA

Black Tea - By Love Tea	5.0
Breakfast Tea	5.0
Green Tea	5.0
Lemongrass & Ginger.	5.0
Peppermint	5.0
Earl Grey	5.0
Spring Tonic	5.0

HOT CHOCOLATE - BY MORK

Using 100% Cacao, a blend of powder and liquor lightly sweetened with unrefined coconut sugar.

Original Dark 70%	5.0
Junior Dark 50%	5.0
Iced Chocolate	8.5

COLD PRESS JUICES

Orange	7.0
Watermelon & Lime	7.0
Orange, Pineapple, Carrot, Ginger.	7.0
Cloudy Apple	7.0
Celery, Kale, Cucumber	7.0

MILKSHAKES

Syrup By Giffard. Milk By St. David Dairy

Almond	Xtra 0.70c
Soy	Xtra 1.0
Chocolate, Cacao	8.5
Salted Caramel	8.5
Strawberry	8.5
Golden Gaytime Chocolate,	
Caramel & Almond	8.5

SMOOTHIES

Salted Cashew Almond milk, banana, dates, cashew nut butter, maple	11.0
---------------------------------------------------------------------------------	------

Berry Ripe Coconut milk, berries, banana, cacao, shredded coconut	11.0
--------------------------------------------------------------------------------	------

Green Detox Kale, apple, lemon, spirulina, mango, hemp seeds, coconut water, ginger	12.0
-----------------------------------------------------------------------------------------------------	------

Mango Mango, banana, coconut milk	12.0
---------------------------------------------	------



COCKTAILS

Espresso Martini Espresso, Vodka, Kahlua	16.0
----------------------------------------------------	------

Mimosa Cold pressed OJ & sparkling wine	14.0
---------------------------------------------------	------

Morning Mule Vodka, OJ, ginger beer & lime	14.0
------------------------------------------------------	------

Aperol Spritz Aperol, prosecco, soda & orange	14.0
---------------------------------------------------------	------

Bloody Mary Vodka, tomato juice, tabasco, horseradish worcestershire, lime, pepper & chilli salt	16.0
---------------------------------------------------------------------------------------------------------------	------

Negroni Gin, Vermouth, Campari & orange	17.0
---------------------------------------------------	------

Classic Margarita Tequila, Triple Sec, Fresh Lime	16.0
-------------------------------------------------------------	------

FIZZY POP

Coca-Cola	3.5
Coke Zero.	3.5
Strange Love Yuzu Soda	5.0

BEER

Peroni	9.0
Melbourne Bitter	8.5
Corona	8.0
Asahi	9.0

WHITE WINE

'The Left Field' 2018 Thick As Thives 'Sylvaner Blend' King Valley	14.0/64.0
-----------------------------------------------------------------------	-----------

RED WINE

'Plump' 2018 Thick As Thives 'Pinot Nior' Yarra Valley	16.0/72.0
-----------------------------------------------------------	-----------

SPARKLING & CHAMPAGNE

NV Billecart-Salmon 'Bruit Reserve' Mareuil-Sur-Ay	20.5./100.0
NV Guerreru Rizzardi 'Prosecco' Italy	11.0./48.0

MINERAL WATER

S. Pellegrino Sparkling Mineral Water	7.0
---------------------------------------	-----

10% Service charge on weekends & 20% Service charge on Public Holidays

(v) Vegan (vg) Vegetarian (*) Can Be Made Gluten Free



COFFEE

Black - By "St. Ali"	4.0
Dairy	4.3
Decaf	0.50c
Soy/Oat/Almond	1.00
Cold Drip	5.5
Iced Latte	6.5
Iced Coffee	8.5
Golden Grind	
Turmeric Blend Latte With Coconut Milk	5.0
Chai Latte - By Calmer Sutra	5.0