

The Ville

x

1800
TEQUILA

PRESENTS

**MELBOURNE
CUP**

IN THE PAVILION





FINGER SANDWICHES

HOUSE-SMOKED SALMON, AVOCADO, PICKLED RED ONION,
CHARCOAL BREAD (A)

CHIPOTLE PULLED CHICKEN, SHREDDED LETTUCE, LIME AIOLI, TURMERIC BREAD
CHARGRILLED VEGETABLES, ROASTED CORN RELISH, BEETROOT BREAD V

ANTIPASTO

SELECTION OF CURED MEATS AND CHEESES, MARINATED OLIVES, PICKLED
JALAPEÑOS AND ESCABECHE VEGETABLES, CHARRED CORN RELISH, GRILLED
SOURDOUGH & TORTILLAS AND ARTISAN CRACKERS

FOOD STATIONS

TACOS, TOSTADAS & BOWLS

YELLOWFIN TUNA TOSTADA, AVOCADO PURÉE, PICKLED CHILLI DF (A)

CHIPOTLE & PULLED CHICKEN NACHOS, AVOCADO, PICO DE GALLO, LIME DF

PORK BELLY TACO, PINEAPPLE SALSA, CORIANDER DF

SLOW-BRAISED BEEF BARBACOA BURRITO BOWL, RICE, BLACK BEANS,
CORN SALSA, AVOCADO, CHEESE, SOUR CREAM GF

VEGAN TACO, PUMPKIN, SOYBEAN, CHIPOTLE AIOLI, CHILI PEPITAS,
PICO DE GALLO, GREEN ROMESCO VEGAN

MEXICAN GRILL

GRILLED QUEENSLAND PRAWN SKEWER, FINGER LIME AIOLI DF, GF

CHARRED MEXICAN CORN, PAPRIKA BUTTER DF, GF, V

DESSERT

CHURROS WITH MEXICAN CHOCOLATE SAUCE



SPARKLING

NV CHANDON BRUT

2023 ALPHA BOX & DICE TAROT
PROSECCO

WHITE

2023 SHAW + SMITH SAUVIGNON
BLANC

PETES PURE MOSCATO

ROSÉ

2024 VASSE FELIX, CLASSIC DRY ROSÉ

RED

2021 TORBRECK WOODCUTTER'S
SHIRAZ

BEER & CIDER

CBCO GOLDY

CBCO PALE ALE

CBCO MIDDY LAGER

BERTIE GINGER BEER

BERTIE APPLE CIDER

NON ALCOHOLIC

SOFT DRINKS

ORANGE JUICE

MINERAL WATER

COCKTAILS

PALOMA SPRITZ

1800 BLANCO TEQUILA, GRAPEFRUIT SODA, LIME JUICE

COCONUT MARGARITA

1800 COCONUT, COINTREAU, LIME JUICE, COCONUT SYRUP

FIESTA FLEUR

VODKA, CHAMBORD, PINEAPPLE JUICE

DF dairy free | GF gluten free | V vegetarian | VEGAN

Seafood origin: (A) - Australian | (I) - Imported | (M) - Mixed origin

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Drink responsibly.

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