

MELBOURNE CUP MENU 2017

\$55 Per person for 3 courses including a glass of sparkling on arrival

SHARED ENTREES

House-made sourdough with mount zero olive oil and house-made dukkha

Beetroot, feta and oregano dip with chargrilled flat bread

Bresaola blistered heirloom tomatoes, Thai basil and pickled radish.

Char siu pork belly, mango & chilli salsa and kaffir lime, lemon grass and ginger caramel

Fresh pacific oysters with gin and tonic gel

Ham hock and gruyere croquettes with béarnaise

MAINS

All mains served with sides – Radicchio, black cabbage, dried apricot, French lentils and cumin vinaigrette and Triple cooked hand cut chips and aioli

Crispy skin salmon with spiced chickpeas, kipfler potatoes, eggs and dill
sous-vide chicken breast, pea puree, black tarama, charred spring onions,
potato fondants and jus

300g Angus Beef Sirloin cooked sous-vide with potato puree, heirloom
carrots and jus

DESSERT

Lemon Meringue Tart, vanilla cream, raspberry gel, freeze-dried raspberry
and candied lemon zest.

Coffee pannacotta, chocolate soil, frozen grapes, meringues and dark
chocolate.

