

Melbourne Cup Menu

APPETISER

Stone Baked Bread

ENTREE

Seafood Medley

Oyster w/ salted melon & verjuice , Fresh prawns,
Kingfish cured in yuzu & white soy, S&P calamari & BBQ
Octopus

MAIN

Pulled lamb shoulder

slowly braised with apricots and fig
w/ charred carrots, Paris mash , chimichurri & fig
juss

Wild barramundi

on sliced potatoes' lyonnaise w asparagus, eschalot,
picked herb salad, lemon & cracked pepper butter

DESSERT

Burnt Basque cheesecake.

w roasted strawberry, Chantilly cream

Salted chocolate Ganache tart

w fresh raspberries, dulce de leche , Chantilly cream

BEVERAGES

Great Northern Super Crisp, Carlton Dry, Cascade
premium light, Harper Park Sauvignon Blanc, Harper
Park Shiraz, St Louis Blanc De Blanc, Soft Drinks,
Juice, Mineral Water, freshly brewed Tea & Coffee

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