

MELBOURNE CUP SET MENU

AMUSE

Sydney rock oyster, finger lime, avruga 2 each DF, GF

FOR THE TABLE

Mixed Olives DF, GF, VG

Whipped cod roe, sourdough, extra virgin olive oil DF

ENTREE

Steamed zucchini flower, scallop mousse, pea puree, anchovies & rosemary dressing 2 each GF

CHOICE OF MAIN

Chargrilled spiced lamb backstrap 200g, watercress coulis, fennel & pomegranate DFO, GF

Snapper 200g, roasted Jerusalem artichokes, olive tapenade DF, GF

Roasted pumpkin, green tomato salsa verde, pickled yellow chilli DF, GF, VG

ALTERNATE DROP DESSERT

Crème brulee with raspberry sorbet GF, V

Dark chocolate and burnt orange mousse GF, V

Please make a member of the team aware of any dietary requirements

DF = Dairy Free | GF = Gluten Friendly | V = Vegetarian
VE = Vegan | O = Option