

MELBOURNE CUP MENU

FOR THE TABLE

OLIVE AND ROSEMARY BREAD, HERB MASCARPONE

STARTER

WAGYU BRESAOLA

Buffalo mozzarella, grilled peaches, shaved zucchini, smoked almonds, vincotto dressing

CHOICE OF MAIN:

250G GRASS-FED SIRLOIN STEAK

café de Paris, white asparagus, red wine jus. (GF)

SPICED BLUE EYE TREVALLA FILLET

fennel puree, green olive salsa, soft herb dressing.
(GF)

ROAST PUMPKIN

farro, mint, rocket, Smoky coconut sauce, puffed amaranth (GF, DG, VG)

SIDES

CREAMY POTATO MASH

chives, truffle oil.

HEIRLOOM TOMATO

mixed leaves, red wine vinaigrette

DESSERT (ALTERNATE DROP)

LEMON CHEESECAKE MOUSSE

shortbread, candied citrus.

FLOURLESS CHOCOLATE SPONGE

whipped chocolate cream, raspberries (GF)

Dietary: Vegan/GF - Mojito jello - mint - lime