

LUNCH

MELBOURNE CUP | 2020

\$165pp

THREE COURSE

ON ARRIVAL

A glass of NV Louis Roederer Champagne

ENTRÉE

DUCK RILLETTE AND HOUSEMADE PASTRAMI

Fried salt & pepper cauliflower, mustard fruits, red endive, sourdough toasts

STRACCIATELLA, MOZZARELLA & RICOTTA

Watermelon & papaya salad, green pistachio, wheat berries

KING SALMON TARTARE

Minted cucumber salad, mandarin & yuzu marmalade, durum wheat crispbreads

FLASH SEARED SCALLOPS

Charred & creamed sweetcorn, spanner crab, scorched chilli

MAIN

SPICED CRUSTED HIRAMASA KINGFISH

Pan seared, robata grilled eggplant, tomato sofrito, baby fennel

TWICE COOKED LAMB RUMP

Olive oil poached then flash grilled, spiced butternut pumpkin, organic dates, coriander pesto

RARE ROASTED BEEF FILLET

Charred hispi cabbage, claypot braised mushrooms, pearl onions

POTATO & MACADAMIA GNOCCHI 'PRIMAVERA'

White zucchini sauce, summer herbs, leaves & shoots, aged parmesan, black pepper

FOR THE TABLE

WARM KIPFLER SALAD *Confit shallots, herbs, verjuice*

STEAMED SUMMER GREENS *Salted citrus & chilli dressing*

MIXED LEAVES *Lemon olive oil & chardonnay vinaigrette*

DESSERT

PISTACHIO 'CHEESECAKE' ICE CREAM PARFAIT

French chocolate, broken biscuits

COLD SET TOASTED COCONUT & LIME PUDDING

Roasted strawberries, panama passionfruit, shaved cedro

SUMMER FRUITS SALAD

Almond milk sponge, mango & ginger sorbet, mint & ginger syrup

CHEESE PLATE (3) | \$10 SUPPLEMENT

Ripe Australian cheese, compressed fruit chutney, seeded water crackers

We care about your dietary needs. Please notify staff of any food allergies.
Please note: a 7.5% discretionary gratuity charge will be added to the bill.