

THREE  
COURSES

## MELBOURNE CUP

165  
PER PERSON

### ON ARRIVAL

GLASS OF NV LOUIS ROEDERER CHAMPAGNE

Reims | France

### ENTRÉE

CONFIT PRESSED FREE RANGE THIRLMERE DUCK

*Roasted chestnuts, glazed sour cherries, toasted brioche*

HOUSEMADE WHIPPED FENNEL RICOTTA

*Blood orange, Turkish pistachio, radicchio marmalade, charcoal grissini*

CITRUS VODKA CURED HIRAMASA KINGFISH

*Baby fennel & cucumber escabeche, green oil, piquillo pepper crisps*

FLASH SEARED SCALLOPS

*Sumac spiced carrots, pickled organic chickpeas, pomegranate, sun shoots*

### MAIN

STEAMED BLUE EYE COD

*Smoked potato puree, fresh peas, zucchini flowers, black garlic tempura*

TWICE COOKED LAMB RUMP

*Miso glazed eggplant, roasted shiitake, pickled shimeji, grilled sesame leaf*

SLOW ROASTED WAGYU 6+ RIB CAP

*Black Beluga lentils, spring onions, caramelised confit fennel*

WILD MUSHROOM & SMOKED CORN TORTELLI

*White zucchini sauce, summer herbs, leaves and shoots, Reggiano & black pepper.*

### FOR THE TABLE

BAKED KIPFLER POTATOES

*Parsley, caper, shallot*

MARINATED SUMMER GREENS

*Mint, crumbled fetta, toasted seeds*

MIXED BABY LEAF SALAD

*Lemon, olive oil & chardonnay vinaigrette*

### DESSERT

BAKED DARK CHOCOLATE TART

*Compressed Strawberries, whiskey gel, clotted cream ice cream,*

BLUEBERRY & FRENCH WHITE CHOCOLATE PAVLOVA

*Whipped crème fraiche, Panama passionfruit, coconut sorbet*

SUMMER FRUITS SALAD

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

CHEESE PLATE (3)

*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% optional gratuity charge will be added to the bill.*