



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

THREE
COURSES

MELBOURNE CUP

\$198
PER PERSON

ON ARRIVAL

GLASS OF NV LOUIS ROEDERER CHAMPAGNE

Remis | France

ENTRÉE

YELLOWFIN TUNA CARPACCIO

Spanner crab rice, ume plum sesame, citrus ponzu

GLAZED MISO SALMON

Crispy chilli eggplant, white soy tofu, shiitake mushroom

HAND CRAFTED BURRATINI CHEESE

Scorched tomato peperonata, black olive focaccia

SMOKED DUCK PASTRAMI

Roasted baby beets, blackberries, toasted brioche

MAIN

CRISPY SKINNED PINK SNAPPER FILLET

Steamed clams, smoked mussels, scallop cream

POLENTA & PARMESAN SOUFFLÉ

Buffalo de ricotta, slow roasted leek & black pepper butter

BLACK GARLIC HIBACHI GRILLED CHICKEN BREAST

Sweet glazed cabbage, roasted mushrooms, smoked onions

FLASH SEARED BLACK ANGUS BEEF TENDERLOIN

Candied & roasted tomatoes, grilled zucchini & flowers

FOR THE TABLE

ROASTED GARLIC POTATOES *Parsley butter, sea salt*

MARINATED SPRING VEGETABLE SALAD *Beans, pods & peas, persian feta, herbs & bitter leaves*

DESSERT

ICED MANGO & PASSIONFRUIT PAVLOVA

Mango sorbet, passionfruit cream, soft & crispy meringue

VALRHONA DARK CHOCOLATE & PISTACHIO TART

Salted caramel, 63% manjari cocoa, turkish pistachio ice cream

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE

Poached strawberries, white chocolate crumble, whipped triple cream cheese

CHEF'S CHEESE SELECTION

Australian artisan cheeses, house made breads, jams & pastes

*We care about your dietary needs. Please notify staff of any food allergies.
Please note a 10% service charge will be added to the final bill for groups of 8+*