



Melbourne Cup Lunch

3 courses Mumm Petit Cordon Prestige Brut NV with a flute of on arrival ~ \$95*

3 courses with bottomless Mumm Petit Cordon Prestige Brut NV
with a premium selection of wines ~ \$145*

3 courses with bottomless Mumm Cordon Rouge Champagne NV
with a premium selection of wines ~ \$295*

ENTREE

shucked oysters / caviar / raspberry & lemon gin granita ^{GF}
wagyu beef carpaccio / pickled kohlrabi / ribberries / parmesan foam ^{GF}
heritage tomato / figs / tapenade / basil / vincotto / olive soil ^{GFVG}
blue swimmer crab cake / lemongrass sambal / dill lime crème fraîche ^{GF}

MAIN COURSE

harissa rubbed lamb loin / honey glazed heirloom carrots / whipped potato / pepper berry jus ^{GF}
sweet potato & walnut ravioli / basil / rainbow tomato pesto / red pepper coulis ^{VG}
crispy skinned salmon / confit fennel purée / pickled beets / quinoa / smoked labneh ^{GF}
organic chicken breast / maple chestnuts / chèvre / medley mushrooms / parsnip creme ^{GF}

DESSERT

dark chocolate salted caramel torte / peanut butter ice cream /
fairy floss / toffee popcorn ^{GFV}
caramelised peach & raspberry tart / coconut praline /
strawberry rhubarb crumble ice cream ^{GFV}



GF - Gluten Free | V - Vegetarian | VG - Vegan

*15% Surcharge applies on Public Holidays

