



MELBOURNE CUP LUNCH

*3 Course Lunch Menu
3 Course with a glass of GH Mumm NV Champagne on arrival
or
3 course with bottomless GH Mumm NV Champagne
with a selection of our premium wines*

ENTREE

(CHOICE OF)

shucked oysters with grilled watermelon chilli granita ^{gf df}

*goats chèvre croquette with roasted heirloom beets, avocado mousse,
zested candied orange, smoked pecan soil ^v*

*confit pork belly, green mango, mint, spanner crab micro salad
& chilli mirin dressing ^{gf df}*

peking duck pancake with chive, mandarin plum glaze

MAIN COURSE

(CHOICE OF)

*olive caramel glazed lamb rump, almond milk potato puree,
sesame seed crusted sweet bread, sweet heirloom sautéed carrot ^{gf}*

*crispy skin tasmanian salmon with jerusalem artichoke puree,
sugar snap, watercress & cherry belle shaved radish ^{gf}*

*organic chicken breast with charred baby corn
& goats cherve panacotta, broccoli puree & jus gras ^{gf}*

*pan seared saffron gnocchi with cherry tomato passata,
basil crisps & mascarpone creme ^v*

DESSERT

(SHARED)

*rhubarb blackberry tart, kiwi poppyseed and
vanilla vodka ice cream ^v*

*warm dark chocolate & xo rum torte, triple creme,
salted peanut butter popcorn ^{v gf}*