

Melbourne Cup Menu

TUE 3RD NOV | 12PM

3 COURSE LUNCH

TO START

GIN CURED OCEAN TROUT

Pickled cucumber, crème fraîche, chervil

BEETROOT & WHIPPED RICOTTA

Roasted & pickled beets, orange, pistachio, mint

MAIN

ROASTED SUPREME OF CHICKEN

Tomato, eggplant, olive, capers

CRISPY SKIN BARRAMUNDI

Capsicum, zucchini, chickpea, salsa verde

SIDES TO SHARE

Baby Potatoes, Garlic & Herb Butter

Garden Salad, House Dressing

DESSERT

COCONUT PANNA COTTA

Poached pineapple, vanilla