



MELBOURNE CUP

3 Course Luncheon

ALTERNATE 3 COURSE MENU

Served alternate drop

ENTREE

CURED ATLANTIC SALMON GF DF

Celeriac & dill remoulade, brown butter emulsion & salmon pearls

PRAWN & SAND CRAB TIAN GF DF

Avocado, shaved fennel, gazpacho gel & basil oil

MAIN

WAGYU TENDER

Rosti potato, onion ketchup, beef shin tart & charcutiere sauce

PAN ROASTED BARRAMUNDI GF

Cauliflower tahini, crispy potato cake, broccolini & sumac butter sauce

DESSERT

VANILLA BEAN CHEESECAKE

mixed berry compote

CHOCOLATE MARQUISE GF

passionfruit curd & almond tuile

3 Hour Beverage Package

A SELECTION OF BEER, WINE & SOFT DRINK

Additional beverage options are available for purchase at the bar

GF Gluten Free

DF Dairy Free