

MELBOURNE CUP LUNCH MENU 2017

FIRST COURSE

ANTIPASTO SHARE PLATTERS

marinated olives, smoked salmon pate,
pastrami, sundried tomatoes, grissini, pickled vegetables

SECOND COURSE

COLD SEAFOOD PLATTERS

freshly shucked South Australian oysters with chilli lime and gin
dressing, whole crystal bay prawns and kingfish sashimi

MAIN COURSE

choice of

Cape Grim eye fillet with black garlic puree,
roasted shallots and shitake mushroom

or

Cone Bay barramundi fillet with diamond clams,
fondant fennel and salsa verde

SIDES TO SHARE

Roast new season baby potatoes with garlic herb butter
Mixed leaf salad with shallots, butter milk dressing and parmesan

DESSERT

choice of

Lemon tart with raspberry sorbet and chantilly cream

or

Chocolate and kahlua mess with chocolate marshmallow
and date ice cream

TO FINISH

Cheese boards to share

