



# MELBOURNE CUP LUNCH MENU

Complimentary glass of sparkling or beer on arrival

## To start

Canapes

Beef tartare, miso dressing, house lavosh

Salmon rilette, horseradish cream, dill, crouton

Eggplant caponata, basil and herb oil

&

Bread and house-smoked butter

## Course One

King fish crudo, avocado guacamole, spicy mayonnaise, blood orange dressing

## Course Two

Grilled sirloin, spring onion relish, house pickled cucumber, pomme puree

OR

Sous vide chicken breast, chorizo and white bean cassoulet, braised fennel

## Dessert

Crème Catalan, orange ice-cream, dark chocolate soil, citrus chutney