



MELBOURNE CUP DAY LUNCH MENU

HOUSE BAKED BREAD TO SHARE

Cooked to order, rosemary, confit garlic, whipped butter

ENTREE

TRUFFLED BURRATA v

Pickled eggplant, EVO, pressed sourdough

KINGFISH & NECTERINE TARTARE a

Spring onion, basil oil

CHICKEN SATAY SKEWERS

House made satay, lime

MAIN

DAINTREE BABY BARRAMUNDI FILLET a

Spring pea velouté, asparagus, artichoke, fennel

HEIRLOOM TOMATO TARTE TATIN v vga

Meredith goats cheese, endive, sumac

LAMB NOISETTE

Spring vegetable, ratatouille, olive, saltbush, lamb jus

DESSERT

HAZELNUT PROFITEROLE

Cinnamon ice cream, hazelnut ganache, warm chocolate sauce

STRAWBERRY BOMBE ALASKA

Berry compote, lime

MANGO & YUZU TART

Mango salsa, yoghurt ice cream