

MELBOURNE CUP WEEK

MENU

HOUSE BAKED BREAD TO SHARE

Cooked to order, rosemary, confit garlic, whipped butter

ENTREE

KINGFISH TARTARE

Shallot, cucumber, yuzu sesame, soy jelly, crisp rice paper

TOMATO, FENNEL & SAFFRON TARTIN v

Soft herb salad

CHICKEN SATAY SKEWERS

House made satay, lime

MAIN

DAINTREE BABY BARRAMUNDI FILLET

Spring pea velouté, asparagus, artichoke, fennel

GLAZED CAULIFLOWER STEAK vg

Green tahini, braised harissa chickpea & kale

SOUTHERN RANGES BEEF TENDERLOIN

Tombu of mushroom & shallot, spinach, beef jus

DESSERT

PASSIONFRUIT & VANILLA PANNA COTTA

Raspberry & mint granita

HAZELNUT PROFITEROLE

Cinnamon ice cream, hazelnut ganache, warm chocolate sauce

RUM & VANILLA ROASTED PINEAPPLE

Yoghurt sorbet, pistachio, mint, coconut



LUDLOW

CHANDON

v-vegetarian vg-vegan