

MELBOURNE CUP 2021



ON ARRIVAL

ANTIPASTO BOARD | GFA, DFA

Prosciutto, salami, cornichon, hummus, pita, olive, brie, crackers.

ENTRÉE

OYSTERS | GF, DF

Served natural and Kilpatrick (1 of each)

CREAMY BURRATA | VG

Served with caprese salad (mixed of fresh tomatoes, basil, sea salt olive oil), fried capers, homemade olive and rosemary focaccia)

TRUFFLE ARANCINI | VG

Served with truffle aioli and grated manchego

MAIN

PAN FRIED OCEAN TROUT

Served with celeriac puree, fondant potatoes, broccolini, almond beurre noisette

24H SLOW COOKED LAMB RUMP CAPS | GF

Served in a tomato & rosemary lamb jus, served with creamy polenta, turnips, roasted beetroot, Dutch carrots and green beans

SIRLOIN STEAK | GF

served with garlic mash potatoes, pan fried vegetables, roasted mushroom, red wine & shallots jus.

PUMPKIN RISOTTO | V, GF, DF

DESSERT

ETON MESS | GF

mix berries, mascarpone and vanilla Chantilly, vanilla ice cream, crunchy swiss meringue

CHOCOLATE TART | VG

Chocolate tart shell, soft ganache 66%, white chocolate and vanilla ganache.(vg)

FRUITS SALAD | V, GF, DF