



melbourne cup menu

to start

Sourdough baguette w/ fresh churned butter (V)
Sydney rock oyster w/ orange zesty ponzu, cucumber, apple & ginger salsa (GF,DF)

entrée

Pan seared scallops on seaweed w/ togarashi & brown butter w/ currants & pine nuts (GF)
Burrata, chipotle, onion jam, pickled beetroots, rocket, pomegranate molasses, nut dust & mint oil (V,GF)

mains

Slow cooked lamb shoulder w/ rainbow chard, red wine lamb jus, parsnip & mint jelly (GF,DF)
Pickled roasted chicken breast served w/ mushroom XO & chicken jus (GF,DF)

sides

Crispy fried kiflers, roasted seaweed, chives & parsley mayonnaise (GF,DF)
Pan fried green beans w/ honey, English mustard dressing & almond flakes (GF,DF)

dessert

Summer fruit (V,VE,GF,DF)
Petit fours (V)
Wattle-seed baked chocolate cheesecake w/ lemon thyme caramel, hazelnut praline, lavender & honey anglaise (V)