



Melbourne Cup

3-COURSE LUNCH

MENU

PRE-SELECT ONE ENTREE & MAIN

ENTRÉE

SEARED SUMAC LAMB LOIN

CELERIAC PURÉE, ROASTED & PICKLED BABY BEETROOT & CELERIAC CHIPS

PORK BELLY

COMPRESSED CUCUMBER, SWEET & SOUR APPLE & MUSTARD GEL

PRAWN & BETEL LEAF

TIGER PRAWNS WITH CRUNCHY VEGETABLE SALAD & NAM JIM

UPGRADE WITH A DOZEN SYDNEY ROCK OYSTERS +\$42
DILL & FINGER LIME JEWELS

MAINS

GRILLED GOLD BAND SNAPPER

CARROT & STAR ANISE PURÉE, GRILLED JAPANESE SCALLOPS, FRIED POTATO FONDANT, BABY SPINACH & BUERRE BLANC

EYE FILLET

DAUPHINOISE POTATO WITH STREAKY BACON, GREEN CHILLI OIL, CHARGRILLED ASPARAGUS & RED WINE JUS

BUTTERFLIED KING PRAWNS +\$15

PORCHETTA

ROLLED & STUFFED PORK BELLY WITH CONFIT CHAT POTATOES, ROCKET & PARMESAN SALAD, RED WINE JUS & APPLE & VANILLA COMPOTE

DESSERT

CHOCOLATE THREE WAYS

CHOCOLATE TART FILLED WITH A CREAMY CHOCOLATE CUSTARD FINISHED WITH A RICH CHOCOLATE MOUSSE & GOLDEN CHOCOLATE TRUFFLE

