



MELBOURNE CUP LUNCH

TO START

Complimentary Louis Bouillot

Sourdough garlic cob, Korean cream cheese, EVOO & sea salt (V)

ENTRÉE *(Choose One)*

Scallop in the Shell

Seared scallop, potato cream, salsa verde, parmesan crumb

Mushroom Dumplings (V)

Enoki mushrooms, pickled jalapeno, truffle mayo, mushroom dashi

Beef Carpaccio (GF)

Paper thin Angus, citrus soy, wasabi aioli, dehydrated olives, caper berries, white truffle, EVOO

MAIN *(Choose One)*

Eye Fillet (GF)

Sous vide mash, potato crisps, charred shallots, shiraz jus

Vegetable Lasagne (VGN OPTION)

Market fresh vegetables, kafir lime, lemongrass, coconut cream, bechamel, parmesan

Barramundi (DF)

Pan-fried, crisp-skinned fillet, crunchy chats, pan-Asian lemongrass ginger sauce, sorrel garnish

Roasted Chicken

Slow roasted overnight, creamed mash, gravy

SIDES *(To Share)*

Fries (GF, DF, VGN)

Russet fries, simply sea salt, truffle mayo

House Salad (GF, V)

Cucumber, tomato, pickled red onion, butter lettuce, buttermilk dressing, grated fetta
