

Melbourne Cup Luncheon Menu
(\$75 per person 3 course, glass of champagne on arrival)

to start

Blue swimmer crab and prawn salad with celeriac and lemon

or

Jamon Iberico with marinated beetroot, artichoke and heirloom tomato

or

Cauliflower & corn fritter with herbed goat's cheese, asparagus and rocket leaves

mains

Steamed red snapper fillet in a soy & ginger broth, with soba noodle, baby bok choy
and sugar snaps

or

Salt marsh lamb backstrap with dauphinoise potato and king brown mushroom

or

Spinach & ricotta ravioli with stuffed zucchini flowers and truffle pecorino

to follow

Almond meringue roulade with caramelised peaches and vanilla mascarpone

or

Tangelo and Belgian white chocolate parfait with candied kumquats and tuile

or

Fresh strawberry & champagne jelly with trifle and dark chocolate wafer