

## Melbourne Cup Menu

On Arrvial

Assorted Breads and cultured butter

Entree

#### Beef Carpaccio (DF)

Horseradish aioli, crispy capers, smoked salt, croutes

OR

#### Confit and fried quail legs (GF, DF)

Pan roasted quail breast, quail egg, truffle & fungi puree, blackberry reduction, sorrel leaves

Main

#### 200gm Grain Fed Eye Fillet (GF)

Truffle potato dauphinoise, broccolini, red wine Jus

OR

#### **Seared Snapper Fillet (GF)**

Potato puree, asparagus, lemon hollandaise

Desgent

#### **Lemon Tart**

Vanilla cream, fresh berries, Davidson plum powder

OR

### Coffee Parfait (GF)

Chocolate cremeux, chocolate & honeycomb crumb, cocoa



# Melbourne Cup Specialty Menu

On Arrivial

Dinner roll with olive oil (VGN, GF)

Entree

Pickled fennel & citrus salad (VGN, GF)

Pistachios, baby spinach, grapefruit dressing

Main

Lime and black pepper cauliflower steak (VGN, GF)

Maple roasted baby carrots, crispy kale chips, chimichurri

Dessert

Sticky toffee pudding (VGN, GF)

Vanilla sorbet, candied walnuts, vegan butterscotch sauce