



Melbourne Cup Menu 2017

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↓ On Arrival

Champagne Taittinger NV Cuvee

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↓ Snacks

Angassi rock oysters, fennel and vermouth ice

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Salt and vinegar 'kettles', cured roe emulsion, caviar

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↓ To Start

Paroo kangaroo tartar, beetroot, sweet potato, Tasmanian
Pepperberries, cavalo nero, bone marrow rye crumb

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Alpine Salmon (Mount Cook, NZ) rillettes, cucumber relish, soured
cream, rye sourdough crisps

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↓ To Follow

Skate roasted on the bone, asparagus, caper, blood orange, brown
butter dressing

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Rump of lamb, smoked eggplant cream, fresh garden peas, black
olive, young spring garlic

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↓ To Finish

Chilled coconut rice, mango, ginger, lemon myrtle

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Artisan cheese selection, muscatels, pear jelly, lavosh bread

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\$120.00 per person

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