



MELBOURNE CUP

Lunch with a view

CANAPES

Beef Tartare - Brioche - Egg Yolk Caviar
Hamachi Tataki - Ponzu, Nori & Sesame
Pacific Oyster - Apple Mignonette
Fried Camembert - Quince jam
Chicken Karaage - Gochujang sauce

MAINS

Beef Short Rib - Two Doctors' Whiskey Glazed Ribs
Confit Ocean Trout - Fennel Orange Caponata - Lemon Myrtle
Dukkah Crusted Cauliflower Steak - Quinoa Tabouli - Beetroot Hummus

SIDES

Honey and Rosemary Glazed Heirloom Carrots and Beetroots
Truffle Potato Mousseline
Mesclun Garden Salad - Green Goddess Dressing

DESSERT BUFFET

Strawberry Eton mes
Lamington
Mini Pavlova
Melbourne Cup Theme HAT Cake
Horseshoe Short Bread Cookies

(Vegan options are available as per guest request)

Our menu and kitchen contain multiple allergens and foods which may cause intolerances. We will make every effort to accommodate dietary requirements. However, due to our shared production and service environment, we cannot guarantee the complete absence of allergens or ingredients that may cause intolerance. Please inform our team if you have a food allergy or intolerance.

