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**PUBLIC  
DINING ROOM**  
BALMORAL · SYDNEY  
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# *2019 Melbourne Cup Luncheon*

## *Entrées*

6 FRESHLY SHUCKED SYDNEY ROCK OYSTERS, SERVED WITH LEMON MYRTLE DRESSING  
—  
CURED PETUNA OCEAN TROUT, WHIPPED HORSERADISH, CUCUMBER GEL, ROE, GRANNY SMITH  
—  
CRISPY SKIN PORK BELLY, PICKLED APPLE, PUMPKIN KIMCHI, MUSTARD SEED JUS  
—  
ROASTED BEETROOT, GOATS CURD, SUNFLOWER SEEDS, FENNEL

## *Mains*

GOLD BAND SNAPPER, BROCCOLI, TURNIP FONDANT, AGRODOLCE, PRESERVED LEMON  
—  
GRASSLANDS EYE FILLET, CONFIT HONEY PARSNIP, KUMERA, PEAS, PANCETTA  
—  
ROASTED CORNFED CHICKEN BREAST, PEARL COUS COUS, BASIL, BRUSSELS SPROUTS, YOUNG GARLIC  
—  
BROAD BEAN & PEA RISOTTO, 18 MONTH GRANA PADANO, BABY LEEK, PICKLED NETTLE  
—  
TO SHARE:  
SLOW COOKED LAMB SHOULDER, ROASTED VEGETABLES, CRISPY FRIED POTATOES, MINT SAUCE

## *Sides*

DARLING MILLS SALAD LEAVES, AVOCADO, BLUSH TOMATOES, RADISH, BALSAMIC  
DUTCH CREAM FONDANT POTATOES, HOUSE SMOKED RICOTTA

## *Dessert*

1950'S BATHING CAP BOMBE – COCONUT PARFAIT, RASPBERRY SORBET, DULCE DE LECHE, BURNT BUTTER SHORTBREAD,  
TOASTED MERINGUE, FRILLY BITS  
—  
PAVLOVA, POACHED RHUBARB, STRAWBERRIES & CREAM  
—  
CHOCOLATE MOUSSE, CONFIT RASPBERRIES, DARK CHOCOLATE & PRALINE FEUILLANTINE, VANILLA ICE CREAM  
—  
CLOTH AGED MAFFRA CHEDDAR, ROUZAIRE BRIE DE NANGIS & BLEU D'AUVERGNE  
SERVED WITH FRESH PEAR, DRIED MUSCAT GRAPES, QUINCE PASTE, FIG JAM, HOUSEMADE LAVOSH