

# Melbourne Cup Luncheon

## Tuesday 2nd November 2021

(SAMPLE MENU ONLY)

### Entrée

CRISPY COFFIN BAY CALAMARI, SMOKED AIOLI, LIME, SOFT HERBS

—  
6 FRESHLY SHUCKED SYDNEY ROCK OYSTERS, CHAMPAGNE & FINGER LIME DRESSING

—  
VODKA & BLACK SALT CURED SALMON, BLACK GARLIC EMULSION, HORSERADISH CREAM, ROMANESCO

—  
CRISPY SKIN BANGALOW PORK BELLY, ROMESCO, GOLDEN BEETROOT, SUNFLOWER DUKKAH

### Main

GRASSLANDS EYE FILLET, ASPARAGUS, RED CABBAGE PURÉE, CHIVE POMMES DAUPHINE,  
GREEN PEPPERCORN JUS

—  
CORN FED CHICKEN BREAST, TOASTED SEEDS & GRAINS, BABY SPRING VEGETABLES,  
CHERVIL & KIPFLER MOUSSE, CHICKEN JUS

—  
RISOTTO OF SUNDRIED TOMATO, YELLOW SQUASH, ZUCCHINI, PICKLE RADICCHIO, BLUE CHEESE

—  
PAN ROASTED OCEAN TROUT, BEURRE BLANC, GLOBE ARTICHOKE, PICKLED CUCUMBER,  
FLYING FISH & TROUT ROE, MUSSEL DUST

—  
TO SHARE: SLOW COOKED LAMB SHOULDER, DUTCH CARROTS, POTATO PURÉE,  
MINT SALSA VERDE, JUS

### Sides to Share

DARLING MILLS SALAD, RADISHES, GREY ZUCCHINI, LEMON THYME DRESSING

—  
BEANS & BROCCOLINI, BURNED CITRUS & SAGE BUTTER, SMOKED ALMONDS

### Dessert

PINEAPPLE CRÈME BRÛLÉE, PASSIONFRUIT CURD, COCONUT & ALMOND CRUMB,  
LEMON POWDER

—  
VALRHONA CHOCOLATE MOUSSE, FEUILLANTINE, BERRIES, DULCE DE LECHE ICE CREAM

—  
MAFFRA CLOTHED AGED CHEDDAR & MOUNTAIN MAN WASHED RIND,  
SERVED W/ FRESH PEAR, MUSCATELS, FIG JAM & HOUSE MADE LAVOSH

—  
STRAWBERRY PAVLOVA, MIXED BERRIES, FRESH CREAM