



“MELBOURNE CUP LUNCH”

Tuesday 3rd November

APERITIF

“Champagne Or French Martini On Arrival”

CANAPE

Duck Liver Parfait, Cornichons & Port Jelly

L' ENTRÉE

Zucchini Flower, Goats Cheese, Blood Orange, Beetroot & Salted Walnuts

Scallop Ceviche, Spanner Crab, Cucumber & Pickled Fennel

Quail Ballantine, Foie Gras Date, Whitlof & Tarragon Salad

PLAT PRINCIPAL

Barramundi, Saffron Kipflers, Mussels, Sweet Corn & Crustacean Veloute

Duck Confit, Pancetta, Pommes Anna, Radicchio & Watercress Salad

Beef Fillet, Wood Mushrooms, Pommes Lyonnaise & Béarnaise

LES DESSERTS

Mango Souffle, Passionfruit Ripple Ice Cream

Blood Peach Bomb Alaska, Honeycomb & Caddied Pistachios

Dark Chocolate Tarte, Crème Fraiche, Almond Praline & Candied Orange

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4 Courses & Aperitif 95