



# MELBOURNE CUP MENU

## TO START

Pol Roger Brut Champagne or French Martini

## ENTRÉE

Zucchini Flower, Goats Cheese, Baby Beetroot & Blood Orange Salad

Scallop Ceviche, Crab, Cucumber & Baby Caper Salad

Citrus Cured Salmon, Celeriac Remoulade, Prawn Beignet & Kosciusko Pearls

Quail Ballantine, Roasted Fig & Haricot Blanc

## Mains

John Dory, Artichokes, Roasted Peppers, Fennel & Preserved Lemon Butter

Ocean Salmon, Asparagus, Samphire & Lemon Myrtle Veloute

Duck Confit, Pancetta, Endive & Blood Orange Marmalade

Sirloin 200gm, Wood Mushrooms, French Onion Puree & Café De Paris

## Dessert

Macerated Strawberries, Raspberries & Champagne 3 Ways

Dark Chocolate Mousse, Spiced Cherries & Pistachio Brittle

Pavlova, Roasted Peaches, Mango, Passion Fruit Sorbet & Crème Diplomat

Honey Comb Parfait, Caramelized Banana & Pistachio Crouqaunt

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**\$85**

