



MELBOURNE CUP LUNCH

APERITIF

"Glass of Bollinger Champagne Or French Inspired Cocktail On Arrival"

CANAPE

Duck Liver Parfait & Cornichons

L' ENTRÉE

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

Scallop Ceviche, Spanner Crab, Cucumber, Pickled Fennel & Baby Capers

Quail Ballantine, Foie Gras Date & Roast Shallot Jus

PLAT PRINCIPAL

Cone Bay Barramundi, Prawn, Sweet Corn Risotto & Crustacean Veloute

Duck Confit, Orange, Pancetta, Fermented Cabbage & Pommes Anna

Beef Fillet, Wood Mushrooms, Pommes Puree & Béarnaise

LES DESSERTS

Mango Souffle & Passion Fruit Ripple Ice Cream

Blood Peach Bomb Alaska, Honeycomb & Pistachio Brittle

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

4 Courses & a Glass of Champagne 110 per person