



MELBOURNE CUP

THREE COURSE LUNCHEON MENU

COLD ENTREE

Served Alternately

Fremantle octopus, green tomatillo and cucumber Aguachile , avocado, tomato gel, green chili
(GF, DF, NF)

Cured smoked duck breast, baby beets, blood orange gel, elderflower
(DF, GF, NF)

MAIN

Served Alternately

Pan Fried Humpty Doo Barramundi, braised leeks, cauliflower puree, crustaceans sauce & samphire
(GF, NF)

Chicken supreme, truffle white polenta, wild mushroom, puff grains, petit bouche, Jus
(NF, GF)

DESSERT

Served Alternately

Strawberry panna cotta
Strawberry jelly, vanilla bean panna cotta, white chocolate snow, strawberry coulis & fresh strawberries
(Contains Dairy and Soy)(GF)

Valrhona Chocolate mousse , almond sablè, almond cremeux , passion fruit gel & diced mango
(Contains Nuts and Soy)(VG, NF)