



MELBOURNE CUP

THREE COURSE LUNCHEON VEGETARIAN MENU

COLD ENTREE

Roast beetroot melody, radicchio, almond ricotta,
soy linseed cracker
(DF, GF, V)

MAIN

Truffle white polenta, wild mushroom, leeks,
crispy kale, fried chickpeas
(GF, VG, NF)

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)