

Melbourne Cup 2019

Garden Grazing | \$55

Glass of Laurent Perrier La Cuvée on arrival

Our Grazing table includes

A superior selection of local & international cheese

A selection of cured meat

Tasmanian smoked salmon & complimenting accompaniments

Seasonally inspired tartlets

Fresh artisan bread from the local bakery

A selection of house made dips, chutney, relish, hummus, and fruit pastes

Fresh local fruit, dried fruit

Olives and crisps

Three Course Luncheon | \$85

Glass of Laurent Perrier La Cuvée on arrival

Entrée

Choice of:

Shredded duck, rolled turmeric wafer, soft herbs, tamarind & peanut sauce

Pan roasted octopus, cherry blossom char siu, plum vinegar sauce, chilli oil

Roasted Calabrese broccoli, chimichurri, soured cream, bbq salt

Main

Choice of:

Korean bbq chicken, sweet potato noodles, peanuts, herb salad

Slow cooked beef shin, rendang glaze, peanuts, coconut & cauliflower rice

Pan fried wheat noodles, eggplant XO, toasted sesame, leek

Dessert

Choice of:

Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear

Sweetcorn cake, buttered popcorn cream, salted caramel

STANDARD