

MELBOURNE CUP LUNCH

STARTERS (TO SHARE)

BLUE SWIMMER CRAB CROQUETTES
ASIAN CUCUMBER SALSA

FRESHLY SHUCKED PACIFIC OYSTERS
CHAMPAGNE MIGNONETTE AND LEMON

SCHIACCIATA
KOMBU BUTTER

VE OPTIONS AVAILABLE

ARANCINI CROQUETTE PUMPKIN

MARINATED PLANT BASED SCALLOPS
FENNEL GREEN APPLE SALAD

SCHIACCIATA
KOMBU VEGAN BUTTER



MAINS (EACH CHOOSE 1 OPTION)

300G WAGYU BEEF RUMP
PARSNIPS BLACK TRUFFLE PUREE AND RED WINE SAUCE

CRISPY SKIN BARRAMUNDI 250G
BURNT APPLE PUREE AND FENNEL POMEGRANATE SALAD

WHOLE ROASTED CAULIFLOWER STEAK (VE)
TOFU COCONUT CREAM SAUCE, GALANGA AND CHILLI OIL

SIDES (TO SHARE WITH MAINS)

TRUFFLE FRIES

MIXED MESCLUN SALAD
WHITE WINE VINAIGRETTE

DESSERT

YUZU CRÈME BRULEE

VE OPTION AVAILABLE

VANILLA PANNA COTTA
COFFEE CARAMEL SAUCE