



MELBOURNE CUP  
Menu

**AMUSE ON ARRIVAL, ON TABLE**

Lamb back strap, toasted focaccia, crushed peas, radish

Pakora rouge, pickled lilly pillly, cumin yoghurt

GF V

**ENTRÉE, SEAFOOD ASSIETTE**

Citrus cured Tasmanian salmon, ruby grapefruit, kewpie mayo, wasabi dressing

GF DF

Poached Mooloolaba prawn cocktail, baby gem, pickled cucumber, sesame cracker

GF DF

Hervey Bay scallops, broccoli stem salad, cauliflower puree, crispy pancetta

DF GF

**ENTRÉE, VEGETARIAN OPTION**

Grilled stone fruit, Persian fetta, gremolata

GF V

Stuffed zucchini flower, sundried tomato, almond hummus, pomegranate

GF VG

Roast cauliflower, chermoula, caper raisin purée

GF VG

**MAIN**

Darling downs beef short rib, potato fondant, carrot scratching, red onion gel, black garlic jus

GF DF

Ricotta gnocchi, artichoke, herb salad, white balsamic, desert oak  
(Vegetarian option)

V

**SIDE**

Radicchio & rocket salad, pickled red onion, walnut dressing

GF VG

**DESSERT**

Warm Chocolate fondant, coco nib tulle, espresso foam, mascarpone cream

V

Assorted Petit fours, selection of three

<sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian <sup>DF</sup> Dairy Free <sup>VG</sup> Vegan