



MELBOURNE CUP
Menu

CHEF SNACKS

- Lamb back strap, toasted focaccia, minted pea, rosemary DF
- Crab salad, papaya, apple, yuzu, Sebago crisp GF
- Buckwheat cracker, muntrie salsa, whipped cashew, banyan nut pesto GF VG

ENTRÉE

- Moreton bay bug cocktail, endive, tomato gel, pickled cucumber, finger lime, squid ink coral GF DF
- Heirloom tomato salad, Wamuran fetta, smoked tomato, polenta crisp GF V
(Vegetarian option)

MAIN

- Grain fed beef tenderloin, potato fondant, carrot scratching, red onion gel, black garlic jus GF DF
- Tempura zucchini flower, macadamia, spiced pumpkin, harissa, coconut yoghurt GF VG
(Vegetarian option)

SIDE

- Radicchio & rocket salad, pickled red onion, walnut dressing GF VG

DESSERT STATION

- Selection of Petite desserts

^{GF} Gluten Free ^V Vegetarian ^{DF} Dairy Free ^{VG} Vegan