

# BLACK

— BAR & GRILL —

## *MELBOURNE CUP* *Tuesday 3rd of November 2020*

*Glass of NV Möet & Chandon on arrival*

### ENTRÉE

OYSTERS (6) chilled, freshly opened, red wine vinegar and shallot dressing <sup>GF</sup>

*OR*

YELLOW FIN TUNA aged, sesame dressing, crispy nori

*OR*

OXHEART TOMATO salad, stracciatella, olives, purslane, crispy sourdough

### MAINS

CORN RISOTTO, grilled cuttlefish, red mullet, parmigiana Reggiano, annatto seed oil

*OR*

KING SALMON herb crusted, semolina gnocchi, citrus sabayon, pearl onions, eggplant caviar

*OR*

FILLET wagyu MBS 7+ wood grilled, smoked potato, charred onion, shiraz sauce <sup>GF</sup>

***Served with a selection of sides to share***

### DESSERTS

BLUEBERRY vacherin, lavender & honey jelly, fromage frais

*OR*

CRÈME BRULEE white chocolate, passion fruit, crispy brown butter

*OR*

CHEESE SELECTION (2) served with house made chutney, soda bread and crackers