



MELBOURNE CUP

Tuesday 2 November 2021

\$145pp

Glass of NV Mœt & Chandon OR signature cocktail on arrival

Appellation oyster, turmeric vinaigrette GF DF

Prawn toast sweet and sour sauce

Roasted shark bay scallop, ginger shallot, and Sichuan dressing

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Tuna tartare, koshikari rice, brown butter sesame dressing

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Roast glacier 51 toothfish, peas and pistachio, asparagus, jamon cream

Hand cut chips GF DF

Green salad, white balsamic dressing GF DF

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Roasted chamomile strawberries, cultured cream, salted butter
shortbread