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**I'M SO HUNGRY
I COULD EAT A HORSE**

MELBOURNE CUP LUNCH

TO START

Selection of shared entrées for the table:

Smithfield Market meat board, chefs' selection of deli meats,
chicken parfait, house-made piccalilli toasted
sourdough GFO

Smoked salmon, capers, pickled red onion & salmon caviar DFO

Vegetable arancini, beetroot hummus rocket salad VVO/DFO

MAIN COURSE

Stirling Ranges scotch fillet (*cooked medium-rare*)
duck fat potatoes, red wine jus

Chicken cordon bleu, charred broccolini, creamy mashed potato

Soft polenta, seasonal vegetables, salsa verde, truffle oil VVO

Cone Bay barramundi, potato and spinach rosti,
beurre blanc

FINISH

Selection of shared dessert for the table:

Petits fours, chocolate brownie, caramel slice

Cheese board, honeycomb, water crackers
Cave aged cheddar, UK
Shropshire blue, UK
Comté, FR

