

Melbourne Cup Menu

THREE COURSE

CANAPÉS

SYDNEY ROCK OYSTER GF DF MSC

Elderflower, cucumber, finger lime

TUNA & ROE CONE DF MSC

Spiced tuna, avocado, salmon roe

WILD MUSHROOM V

Jaffle of mushroom, truffle, goats cheese

BUSH TOMATO TARTE TATIN V DF

Sun dried bush tomato with bush pesto

MAINS

Alternate serve

HUNTER VALLEY CHICKEN DF

Roasted with Nduja mash

QLD BARRAMUNDI GF MSC

Wild mushroom with caviar

DESSERTS

GELATO CART GF DF V

A selection of gelato

SIDES

To share

COS V

Green cos salad with herbed dressing

ROASTED VEGETABLES V

Saltbush + herb buttered potatoes,

Honey roasted carrots with native

dukkah

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VEG) Vegan, (MSC) Sustainably Sourced

This is a sample menu and subject to change. The menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergies. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard. This is a sample set menu and items are subject to change.

MENU BY
**NELLY
ROBINSON**