



MELBOURNE CUP

Menu

Two-Course Alternate Drop Menu

Mains

LAMB RUMP

Sous vide lamb rump, potato gratin, honey-glazed Dutch carrots, asparagus, lamb jus, salsa Verde

BARRAMUNDI (A)

Crispy skin Barramundi, potato fondant, charred broccolini, blistered cherry tomatoes, saffron beurre Blanc, basil oil

Desserts

DECONSTRUCTED PAVLOVA (GF)

Lemon curd, fresh seasonal berries, passionfruit gel, mini meringues

STICKY DATES AND FIG PUDDING

Salted caramel sauce & vanilla bean ice cream