

Melbourne Cup Luncheon

5 Course Menu

\$85 per person, bookings essential on 9251 1255

On Arrival

Mumm Cordon Rouge Champagne

Tasting Menu

Crab Betel Leaf

chive, salmon roe and wasabi mayo

Hand-Sliced Smoked Salmon

radish, red onion, capers and lemon

Warm Pumpkin and Goat's Cheese Tart

pine nuts and fine herbs

Roast Eye Fillet of Beef

horseradish mashed potato, green beans and red wine jus

Rocket, pear and parmesan salad for the table

White Chocolate Panna Cotta

almond tueil

