



MELBOURNE CUP MENU
TUESDAY 7TH NOVEMBER - 12.30PM

5 COURSE LUNCH | \$120PP

Glass of Taittinger Rosé Champagne on arrival

Edamame | nori salt
Peking Duck Truffle Croquette | black eggplant espuma

New Style Sashimi | ocean trout | hiramasa kingfish | ponzu jelly | popped rice

Wagyu Tataki | marinated egg yolk | sweet potato wafer
Barramundi Kabayaki | chinese cabbage | bacon sauce | sichuan pepper
Scampi Kataifi | shiso & heirloom tomato salsa

Black Spatchcock | garlic crust | asian vegetables | wasabi cream
Mixed Green Salad | apple dressing

Sesame Blancmange | strawberry compote | sorbet

Exclusive Venue Hire Available