

MELBOURNE CUP LUNCH - TUESDAY 6TH OF NOVEMBER 2018

- Three course menu

AMUSE BOUCHE

Tartare Spencer Gulf Hiramasa kingfish verrine, *lemon crème fraîche, pickled golden beetroot, chives, Henschke Prue's Verjuice gel, roe*

ENTRÉE

Miso poached free range chicken breast salad, *sugar snaps, shimeji, radish, coriander, sesame seeds, honey soy dressing*

MAIN COURSE (ALTERNATE PLATING)

Coffee rubbed Black Angus beef fillet, *bunya puree, fermented cabbage, ruby mustard, mulberry & native pepper berry jus*
or

Pan-fried ocean trout, *cauliflower celeriac cream, shaved fennel, nigella seeds, asparagus, blood orange & tamarind sauces*

SIDES (SERVES TWO PEOPLE)

Crispy chat potatoes, *Café de Paris butter & herbs*

Ngeringa salad, quinoa, sultana, pear, cranberry, seeded mustard. Leonardi white balsamic vinaigrette

DESSERT

Kaffir lime & lemongrass tart, *meringue, white chocolate pocky, pistachio nougat, citrus gels, pistachio soil*