

Beneath our radiant Southern Cross, set against one of the world's most iconic backdrops, with its timeless designs and mesmerising landscapes, Executive Sous Chef Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils, immersing the best seasonal local produce from the land and ocean to create a standout twist on modern Australian grill.

MELBOURNE CUP 2022

FOUR COUSE MENU | 159

FREE FLOW OF SPARKLING WINE | + 40
FREE FLOW OF BEVERAGE PACKAGE | + 70

AMUSE

GREEN PEAS TART

TRUFFLE, PRESERVED LEMON – V, DF

ENTRÉE

COLD SMOKED SWORDFISH

WHITE ASPARAGUS, INK, CUCUMBER, GRANNY SMITH APPLE SPIRULINA, SEA HERBS,
SESAME LEAF, PONZU DRESSING – DF

OR

WAGYU OYSTER-BLADE PASTRAMI

ROSEVALE POTATO SALAD, CURED SMOKED EGG YOLK CHARCOAL LEEK OIL,
PICCALILLI EMULSION – DF, GF

MAIN COURSE

LAMB LOIN

PISTACHIO CRUMBLE, LAMB SHOULDER TERRINE, GRILLED ZUCCHINI,
TEXTURES OF TOMATO ROASTED ARTICHOKE, ROSEMARY INFUSED LAMB JUS – GF, N

OR

PAN FRIED BARRAMUNDI

ROASTED CAULIFLOWER, TURNIP, BLACK GARLIC, MACADAMIA NUTS, LEMON ASPEN,
BOTTARGA, SEA HERBS – GF

DESSERTS

GREEN TEA TIRAMISU

SHIRO MISO MASCARPONE CREAM, CARAMELISED HAZELNUT, CINNAMON MYRTLE - N

OR

STAWBERRY MOUSSE

STAR ANISE COCONUT GELATO, RHUBARB, ROSELLA FLOWER – GF, V



= VEGETARIAN V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE N = NUTS

15% Surcharge applies for Sundays and Public Holidays.

Whilst we do our best to deliver every request possible, we cannot rule out our cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.