

MELBOURNE CUP LUNCH 2017

TO THE TABLE

Morpeth sourdough with:

Bunna Bunoo extra virgin olive oil
FUCHS caramelised balsamic vinegar

TO START

Seafood Plate For The Table

Cooked North Coast prawns, South Australian blue swimmer crab, salt and szechuan pepper squid, “Holberts” Sydney rock oysters and accompaniments

MAINS

A Choice Of:

180gm “Grainge” grain fed Angus beef tenderloin,
braised eschallot, cauliflower puree and red wine jus

250gm free range chicken supreme,
forest mushroom medley, sprouts and corn puree

200gm Tassal salmon fillet,
asparagus, hollandaise and poached egg

Mushroom risotto,
oyster mushrooms, crème fraiche and Grana padano

DESSERT

Share Plate For The Table

Chef’s selection of assorted petit tarts
and cakes served to the table