

# Melbourne Cup Menu

## Amuse Bouche

Slow braised Pork belly, wakame, toasted sesame  
& Char Sui dressing.

## Entrée

Queensland King Prawns, Moreton Bay bug, avocado, fennel,  
tomato, watercress & horseradish crème fraiche.

## Main

Roasted rack of lamb, sweet potato, sauteed greens, charred  
pearl onions & seeded mustard jus.

## Dessert

Strawberry collage, fresh and compressed strawberry mousse,  
Nadine Blanc de Blanc jelly & fragrant caramelised white  
chocolate.