

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 cheesecake, Champagne gel, short cake crumbs
& strawberry sorbet.