



BERT'S BAR & BRASSERIE | MELBOURNE CUP 2019

Share menu | \$195pp

On arrival

A glass of Moët & Chandon Imperial or Kirin and canapés

To share

Crudo selection, virgin grape seed, muscatel vinegar dressing

Crudité, bagna cauda, black pepper, hojiblanca olive oil

Chicken liver pate, madeira jelly, toasted sour dough

Pipis, lemon myrtle, espelette pepper

Spoil yourself - Add Scarlet prawns roasted over coal, extra virgin olive oil, smoked chilli @ \$60.00 / person

Choice from the grill

Hapuka, artichokes, Turkish peppers, preserved lemon

Brooklyn Valley rib eye, lemon jus, confit garlic

Ravioli, stinging nettle, buffalo ricotta, sage

Spoil yourself - Upgrade to tagliolini, lobster, white wine, marjoram @ \$100.00 / person

Sides

Dutch cream potatoes, olive oil, marjoram

Australian spinach, lemon, virgin rice bran oil

Butter lettuce, lemon dressing

Desserts

Passionfruit pavlova, mango sorbet, elderflower

Milk chocolate mousse, buckwheat, Jersey milk ice cream

Menu items may change due to seasonal availability
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.