



HOTEL CENTENNIAL | MELBOURNE CUP 2019

Share menu | \$195pp

On arrival

A glass of Moët & Chandon Imperial or Kirin on arrival

To start

Baguette and butter

Entrées

Chicken liver, foie gras parfait, preserved figs, walnut toast

Smoked ocean trout, beetroot, cucumber, dill, yoghurt

Asparagus and buffalo ricotta zucchini blossoms

Mains

Rangers Valley beef, watercress, mustard, butter

Roast cornfed chicken, dried Italian herbs, grilled lemon

Fish of the day, cooked in the wood oven with fennel and citrus

Sides

Potatoes roasted with lemon thyme and rosemary

Roasted zucchini, cherry tomatoes oregano and parmesan

Butter lettuce, herbs

Dessert

Chocolate tart, crème chantilly

Berries and elderflower

Wood oven roasted nectarine, vanilla 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.