



THE BERESFORD BISTRO | MELBOURNE CUP 2019

Banquet | \$120pp

On arrival

A glass of Moët & Chandon Imperial

Entrées

Sydney rock oysters, mignonette vinaigrette

Romaine lettuce, stracciatella, bottarga & salmon roe

The Beresford antipasto board: fennel & cumin lamb skewers, mortadella, bresaola, prosciutto San Daniele, burrata & rosemary foccacia

Main

Black mussels, fregola, chilli, tomato & wood-fired bread

Grilled spatchcock “alla diavola”, rosemary & garlic potatoes

Ocean trout, pea, broad bean & preserved lemon vignarola

Dessert

Tiramisu classico

Gorgonzola naturale with buckwheat crackers, orange & apple mostarda

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.