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ASH ST. CELLAR | MELBOURNE CUP 2019

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## Share menu | \$150pp

### On arrival

A glass of Moët & Chandon Imperial or Furphy

### To share

Sourdough & marinated alto olives

Prosciutto San Daniele, Piel de Sapo, fennel pollen, white balsamic

Baba ghanoush, walnut tarator, mint, spiced flat bread

Game terrine, gardenia of spring vegetables

Raw kingfish, baby zucchini, cucumber, fennel, citrus dressing, roe

### Choice of main

Roasted baby beetroots, barley, witlof, hazelnut cream, sorrel, orange vinaigrette

Seared swordfish fillet, grilled spring onion, pistachio pesto, lemon oil

Rangers Valley eye fillet, caviar butter, poached asparagus

### Sides to share

Selection of local spring leaves, white balsamic, fresh horseradish

### To share to finish

Selection of petit fours

Smoked chocolate truffle, pistachio biscotti, passionfruit tart

Holy Goat La Luna, Pedro prunes, fresh honeycomb, house made lavosh