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FELIX | MELBOURNE CUP 2019

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## Share menu | \$225pp

### On arrival

A glass of Moët & Chandon Grand Vintage or Kirin Megumi

### Canapé

Lobster tartlet, caviar, fennel cream

### Entrée

Terrine of foie gras, duck, chicken, prune, cornichon, grilled sourdough

Twice baked cheese soufflé, asparagus, watercress, walnut

Seared kingfish, horseradish crème, finger lime dressing

Grilled asparagus, chèvre, black olive, hazelnut

### Mains

Grilled Rangers Valley Black Angus sirloin, watercress, Café de Paris butter

Pan fried John Dory, fennel barigoule, caper, parsley

Confit duck leg, Toulouse sausage, petit pois à la française, pan jus

Sautéed herb gnocchi, grilled corn, broad beans, basil, buffalo curd, parmesan

### Sides

Fries, tarragon mayonnaise

Green salad, chives, mustard dressing

### Dessert

Profiteroles, vanilla ice cream, hot chocolate sauce

Rum baba, Chantilly cream

Crème brûlée, red fruit sorbet

Valrhona chocolate marquise, almond nougatine, yoghurt sorbet

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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.