



THE GRAND HOTEL | MELBOURNE CUP 2019

Share menu | \$69pp

On arrival

A glass of Chandon Brut or Furphy

Starters

Cured Atlantic salmon
apple, fennel salad and yoghurt dressing

or

Za'atar roasted beets salad
arugula, heirloom tomato, goat cheese, walnut, honey-sesame vinaigrette

Mains

Seared duck breast
Sweet potato purée, maple roasted carrot, citrus segment, fried kale and jus

or

Surf and turf
Grilled beef tenderloin with garlic shrimps, young asparagus,
parsnip purée and hollandaise sauce

or

Fusilli pasta
Sundried tomato, baby spinach, mushroom and parmesan cheese

Dessert

Vanilla panna cotta with mint, meringue and berry coulis

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.