



est. | MELBOURNE CUP 2019

Menu | \$250pp

On arrival

A glass of Dom Pérignon

Entrée

Hand picked crab, cavolo nero, hazelnut, horseradish, trout roe, lemon jam

Scallop sashimi, radish, apple, chilli, ginger oil, smoked tuna consommé

Confit hapuka, white onion, walnuts, caviar, sake lees

Potato agnolotti, smoked butter, cured egg, broad beans, peas

Main

Murray cod, white beans, pippies, salted chilli, artichoke, guanciale, pil pil

John dory, grilled oyster, shellfish cream, celery, tarragon, peas

Lamb loin and belly, smoked broccoli, young garlic, curd, black olive

Wagyu rib eye, salsify, shiitake, burnt onion, thyme

Sides

Salad leaves, fines herbs

Potato mash, smoked butter, potato skin

Dessert

Valrhona chocolate cake, burnt bread custard, armagnac, muscatels

Fresh berries, meringue, frozen cream, raspberry sorbet, fennel, dill

Baked apple, puff pastry, artichoke, miso caramel ice cream

Selection of artisan cheese, quince paste, fruit bread

Coffee, tea and petit fours

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.