



ASH ST. CELLAR | MELBOURNE CUP 2020

Antipasti to share

Rosemary focaccia & marinated alto olives

Yellow fin tuna crudo, caviar, pickled shallots, mandarin oil, crostini

Prosciutto San Daniele, buffalo burrata, Piel de Sapo melon

Garden pea and avocado pesto, macadamia, spiced flat bread

Choice of main

Grilled eye fillet, bordelaise butter, steamed asparagus

Pan roasted ocean trout, confit kipfler potatoes, bottarga, green olive salsa

Baked Sicilian eggplant, cashew and basil pesto, curly endive

Side to share

Selection of local spring leaves, white balsamic, nectarines

Dessert to share

Selection of petit four

Coconut and chocolate truffle, almond biscotti, lemon tart

Holy Goat La Luna, prune jam, crostini

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.



Inclusive beverage package

NV Chandon

Prieuré St Come Petit Chablis

Les Quatre Tours 'Un été en Provence'

Alexa Grenache - Barossa Valley, SA

Furphy

Soft Drinks

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.