



BERT'S BAR & BRASSERIE | MELBOURNE CUP 2020

On arrival

A glass of 2010 Dom Pérignon or Kirin

To start

Oysters, chardonnay mignonette, lemon

Warm brioche toast, fragrant salmon and fennel pollen

Caviar bumps from the trolley

To share

Handpicked mud crab, crab head mayonnaise, soft herbs, brioche

Smoked fish pate, baby cos, endive, radish

Steak tartare, pickled chilli, mustard leaf, egg yolk

To share from the grill

Murray cod, eggplant, sea spray, shiso vinaigrette

Brooklyn Valley rib eye, lemon jus, confit garlic

Heirloom sprouting broccoli, miso butter, black sesame

Sides

Dutch cream potatoes, olive oil, marjoram

Butter lettuce, lemon dressing

Pre-dessert

Peach granita, pastis crema, fennel sorbet

Dessert

Valrhona chocolate mousse tart, malt ice cream, yoghurt caramel

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.