



FRED'S | MELBOURNE CUP 2020

On arrival

A glass of Dom Pérignon or Kirin Megumi

Shared snacks to start

Fougasse with butter and olive oil

Warm gougères with salmon roe and crème fraîche

Pig's head croquettes with gribiche

Choice of entrée

Oysters (4) with Fred's mignonette and lemon

Yellowfin tuna carpaccio, marjoram, pistachio, sweet peas and lemon

Charcoal grilled king prawns, chili jam

Fennel and steamed asparagus salad with goats curd and tarragon vinaigrette

Tagliatelle with a duck and pork sausage ragu

Choice of main

Grilled beef tenderloin with café de paris, hash brown potatoes and red wine jus

Grilled King George whiting with verjus butter and purslane

Wood-oven braised lamb shoulder with romesco, crispy vine leaves and confit white beans

Smoked Andean gold and ricotta ravioli with broad beans and nettle butter

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Lettuces and herb roasted potatoes to share

Choice of dessert

Vanilla and buttermilk panna cotta with strawberries and coffee palmier

Chocolate and salted caramel tart with whipped crème fraîche

Two cheeses, lavosh and honeycomb

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.