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MIMI'S | MELBOURNE CUP 2020

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a glass of Dom Pérignon

bread

salted kefir butter

rock oysters, kempot pepper mignonette

caviar and hash browns

chickpea pita, eggplant, chilli pickle, herbs

abrolhos scallop, chicken garum, chicken skin, brown butter

wagyu intercostal, pickled walnut, shio koji, rosemary

raw tuna, grilled cucumber, garlic oil, kombu, roasted chilli seeds

handpicked spanner crab, preserved lemon mayonnaise, chives, salted brioche

live tasmanian lobster slowly grilled with hand cut noodles, lobster coral XO, salad

roasted hapuka, sea lettuce butter, finger lime, chives, fennel

heritage wagyu rib eye, beef garum, new olive oil, lemon

hand cut chips, tarragon aioli

shaved brussel sprouts, parsley, ossau iraty

polenta cake, wild honey cream, mandarin granita, lemon thyme

warm chocolate sabayon tarte, spiced rye cream

croquembouche for the table

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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.