



THE BERESFORD | MELBOURNE CUP 2020

On arrival

A glass of NV Veuve Clicquot or Furphy

Entrée

Appellation oysters, cabernet sauvignon mignonette

Mixed antipasto of prosciutto, mortadella, burrata, pickles and rosemary focaccia

Main

800g rib-eye on the bone, truffle and porcini mushroom butter

Kinkawooka mussels, bronze fennel, chives and grilled bread

Gnocchi Romana, pecorino, sage, hazelnuts

Side

Leaves, pear, parmesan, aged balsamic

Dessert

Classic tiramisu

Cheeses, dry fruit, lavosh

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.