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FELIX | MELBOURNE CUP 2020

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## On arrival

A glass of 2012 Veuve Clicquot or Kirin

## Canapé with the champagne

Tartlet of Alaskan king crab, smoked salmon caviar, chive crème fraiche

## Choice of entrée

Terrine of foie gras, pork, pistachio, watercress, cornichon

Twice baked cheese soufflé, soubise, watercress, walnut

Seared yellow fin tuna, baby gem lettuce, nicoise vinaigrette

Asparagus, artichoke crème, smoked duck breast, black olive, hazelnut

## Choice of main

Wagyu mbs 6 Sirloin, watercress, pan jus

Pan fried John Dory, cauliflower, chive and caviar butter sauce

Confit Duck leg, pomme sarladaises, radicchio salad, almond

Sautéed herb gnocchi, sweet corn, broad beans, basil, buffalo curd, almonds

## Sides for the table

Fries, tarragon mayonnaise

Green salad, chives, mustard dressing

## Choice of dessert

Profiteroles, vanilla ice cream, hot chocolate sauce

Ile flottante, meringue, berries, crème anglaise, pistachio praline

Crème brûlée, pistachio crumble, raspberry sorbet

Yoghurt sorbet, fresh berries, lemon curd, almond nougatine

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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.