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HOTEL CENTENNIAL | MELBOURNE CUP 2018

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## Shared three-course menu

Baguette, pepe saya butter/alto olive oil

Duck liver parfait, preserved figs, walnut toast

Smoked ocean trout, asparagus, fine herbs

Salad of sugar snaps, ricotta, panisse, zucchini blossom

## Mains

Rangers Valley beef, watercress, herb butter

Roast cornfed chicken, dried Italian herbs, slow roast tomatoes

Today's fish, cooked in the wood oven with fennel and citrus

## Sides

Warm spring vegetables

Potatoes roasted with lemon thyme and rosemary

Salad of grains, preserved lemon, herbs, feta

## Dessert

Chocolate tart, crème chantilly

Berries and elderflower

Meringue, roasted pineapple, lime

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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.