



FRED'S | MELBOURNE CUP 2018

Shared snacks to start

Jerusalem artichoke skins with ocean trout tartare and horseradish

Fontina and cavolo nero arancini

Pickled Beetroot with stracciatella, dill and prosciutto

Choice of entrée

Buttermilk Ricotta Ravioli with, asparagus, broad bean leaves, brown butter and pistachio

Asparagus and spring onion tart with radish salad and sauce gribiche

Abalone schnitzel with broad bean salsa and lemon Aioli

Choice of main

Wood oven Hapuka with shitake mushrooms, turnips, peas, chives and egg yolk

Grilled spring Lamb with ghee fried potatoes and mint sauce

Wood oven King Prawns with green garlic butter and breadcrumbs and chili

Dessert Bar on Fred's main bench

Pistachio and brown butter cake with passion fruit frosting

Rhubarb galette

Lemon Ice cream sandwiches with blueberry sauce

Chocolate and salted caramel ice cream sandwiches

Chocolate covered strawberries

Chocolate coated hazelnuts

Sweet scones with lemon curd and cream

Sgroppino (lemon sorbet with vodka and prosecco)

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.