

## MELBOURNE CUP 2020

### ON ARRIVAL

G.H. Mumm Champagne



### CANAPE

Chorizo Croquettes, Chilli Jam  
Salmon Tartare, Cucumber Caviar, Crostini

### ENTRÉE

King Prawn Cocktail, Avocado, Cucumber, Mango, Chilli  
1/2 dozen Sydney Rock Oysters, Red Wine Vinegar, Eschalot  
Witlof Salad, Poached Pear, Blue Cheese, Candied Walnuts  
Steak Tartare, Sourdough Crisp, Chimichurri

### MAIN COURSE

Grasslands Pasture Fed Rib Eye 300g  
Riverina Pasture Fed Eye Fillet 200g  
Westholme Wagyu F1 Cross MBS4+ Top Sirloin 250g  
(Steaks served with Red Wine Jus, Rosemary Salted Chat Potatoes)  
Chicken Breast, Quinoa Salad, Roast Sweet Potato, Peppers, Apple, Kale  
Salmon Fillet, Spinach, Zucchini Ribbons, Edamame Salad

### WEDGE SALAD

Iceberg Lettuce, Buttermilk Dressing, Croutons, Bacon, Chives

### DESSERT

Lemon Curd Meringue, Cream Candied Lemon Zest  
Dark Chocolate Mousse, Honey Comb

### CHEESE BOARD

Lavosh, Quince Paste, Grapes  
Truffle Cream Brie, Woombye Old  
Tarwin Blue Vein, Berry Creek Vic  
Red Wax Mafra Cheddar, Gippsland Vic

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NV G.H. Mumm Cordon Rouge Brut, France ~~\$139~~ \$99 | \$20gls

All prices are GST inclusive. Credit Card surcharges apply. A 10% service charge applies to all tables.