



## MELBOURNE CUP 2024

### AMUSE BOUCHE

Beetroot Crisp, Goats Cheese, Dukkah  
Glass G.H. Mumm Grand Cordon Champagne

### ENTRÉE

#### CHOICE

Carpaccio of Aged Beef, Black Garlic, Celeriac Remoulade, Hazelnut Halves, Watercress  
Citrus Cure, Salmon, Herb Creme Fraiche, Pickled Cucumber  
Chicken Liver Parfait, Red Currant Relish, Crostini  
Seared Scallops, Corn Puree, Baby Tomato Truss, Asparagus, Micro Red Sorrel  
Roasted King Mushrooms, Macadamia Cream, Sprout Leaves, Puffed Wild Rice  
ADD: Sydney Rock Oysters, Natural, With Mignonette \$66 (1Doz)

### MAIN COURSE

#### CHOICE

Westholme Wagyu F1 Cross Top Sirloin (MBS4+) 250g  
Riverina Pature Fed Eye Fillet 200g  
Grasslands Pasture Fed Rib on Bone 500g 500g Supplement \$20  
Havericks Dry Aged Sirloin 400g Supplement \$20  
(Steaks served with Soubise Puree, Broccolini, Red Wine Jus)

Rack of Milly Hill Lamb, Celeriac Puree, Peas, Smashed Roasted Kipfler Potato, Red Wine Jus  
Pan Roasted Hiramasa Kingfish, Sauce Vierge, Broccolini  
Sautee Ricotta Gnocchi, Roasted Cauliflower, Pine Nuts, Currants, Curry  
ADD: Bowl of Chips \$10  
ADD: Seasonal Greens \$13

### DESSERT

#### TO SHARE

Selection of Australian Cheese, Fruit Paste, Muscatels, Lavosh  
Almond & Chocolate Brownie, Salted Caramel Sauce



NV G.H. Mumm Grand Cordon, France ~~\$139~~ \$110 | \$22gls

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