

Melbourne
Cup Banquet

Entrees shared per banquet

A glass of house bubbles on arrival

Zucchini flowers

Stuffed female zucchini flowers w lemon zest ricotta, summer herbs, tomato sugo, shaved grana padano & wild rocket

Oyster pillows tempura

Pambula Sydney rock oysters lightly fried until golden w coriander yoghurt, Yarra Valley caviar, cumin salt & lemon

Salt & pepper calamari fritti

Lightly coated in falafel crumbs & fried until golden, w sea salt, baby rocket & preserved lemon aioli

Woodfired garlic pizza

Garlic pizza bread, buffalo mozzarella, sea salt & confit garlic

Melbourne

Cup Banquet

Mains – Alternate serve

Seared fillet of Huon Salmon w butternut pumpkin puree, sautéed mushrooms, summer peas & marinated feta

250g wagyu scotch fillet w twice cooked potato gratin, sauce chimichurri, fresh lemon & rosemary sea salt

Optional veg - spinach & lemon zest ricotta cannelloni w burnt butter sauce, shaved parmesan & crispy sage

Sides - 1 between 4 guests

Maple granola baked pumpkin, w marinated feta, pomegranate, fresh mint & soft herbs

French fries w rosemary salt & parmesan aioli

Seasonal greens roasted cashews & sea salt

Desserts may be offered at an additional price