



## MELBOURNE CUP NOV 3RD

Glass of Prosecco or Lord Nelson Three Sheets Tinny on arrival

### SHARED ENTREE

Taramasalata / Pickled Eggplant / Cuttlefish ragu / Salmon Croquettes  
24 month Jamon / Pork Terrine / Manchego / Spiced Pepitas

### CHOICE OF MAIN COURSE

#### **Porcini Mushroom Ravioli**

with portobello mushroom, creme fraiche, truffle oil

#### **Grilled Humpty Doo Barramundi**

with romesco sauce

#### **De-boned Spatchcock Half**

with saute corn

#### **Slow Cooked Beef Cheeks**

with roasted vegetables salsa

#### **Roasted Kent Pumpkin**

With labna, mung bean salad, pepitas, toasted sesame,

### SHARED GARNISH

Polenta Chips / Mash Potato / Iceberg / Steamed Spring Peas

### DESSERT ASSIETTE

Loukoumades with honey syrup & hazelnuts

Cannoli with lemon ricotta filling

Mascarpone with fresh berries, almond crumb