



# MELBOURNE CUP

\$180<sub>PP</sub>

## AMUSE BOUCHE

Oyster, yuzu, salmon roe

Smoked salmon, pikelets, crème fraiche, lemon jam

## SHARING MENU

### *Entrée*

Chicken liver mousse, green shallot crumpets, raisin jam *(nf)*

Broadbean hummus, furikake, grilled flatbread, garlic oil, cress *(df, v)*

Yellow fin tuna tataki, sesame, horseradish, kohlrabi, goat's curd

Eggplant miso, witlof, pickled eshallots, chives *(v)*

### *Main*

Twice cooked chicken breast, roasted mushroom, burnt carrot purée *(gf)*

Pan seared barramundi, sauce vierge, champagne beurre blanc *(gf)*

Roasted miso pumpkin, sesame, charred shallots *(v)*

### *Dessert*

Donuts, honey, cinnamon, star anise, pistachio

Chocolate mousse, strawberry, hazelnut sponge, raspberry sorbet

*(v) vegetarian, (vg) vegan, (gf) gluten-free, (nf) nut-free, (df) dairy-free*