



# MELBOURE CUP

**Adults \$95 pp**

*Glass of sparkling on arrival*

## **AMUSE BOUCHE**

*Choice of*

Beef tartare, cured egg yolk, charcoal cracker

Tomato crostini, vegan cheese

## **ENTRÉE**

*Choice of*

Salmon ceviche, corn tortilla, avocado, red long chilli, coriander

Heirloom beetroot salad, fennel, frisee, raddichio, roasted onions,  
goats cheese, honey and grain mustard vinaigrette

Smoked chicken breast, chimichurri, coleslaw, green oil

## **MAIN**

*Choice of*

Grilled chicken breast, white truffle polenta, chicken jus, crispy shallots

Spiced fried eggplant, sautéed sugar snaps and broccolini,  
marinated tofu, miso sweet potato purée, chilli and coriander oil

Crispy skin salmon, marinated zucchini, semi-dried tomato,  
green oil, beurre blanc

## **DESSERT**

*Choice of*

Caramelised apple mille feuille, wattleseed chantilly,  
cinnamon, toffee ice cream

Vanilla bean panacotta, almond crumble, passionfruit coulis,  
fresh berries, lemon balm

Layered sponge with mixed berry mousse, white chocolate mousse,  
raspberry gel, freeze dried raspberry



# MELBOURE CUP

**Kids \$25 pp**

*Soft drink or juice*

## **MAIN**

Toastie and chips

Beer battered fish and chips

Chicken tenders and chips

Mini Angus slider and chips

## **DESSERT**

Ice cream