



MELBOURNE CUP

\$180 PP

WELCOME PLATTER TO SHARE

Selection of cold cuts including prosciutto, beef bresaola, oyster per person, mixed olives, scarmorza, grilled marinated vegetables, in house focaccia, smokey eggplant and lime dip and grissini

ENTRÉES TO SHARE

Fried local calamari, garlic, chili, basil, smoked chili aioli and lemon

Potato gnocchi, mixed mushrooms, truffle paste, hazelnuts, black pepper, pangrattato

MAINS TO SHARE

Salmon served with saffron lemon sauce, chive oil, parsnip chips

Whole lamb shoulder served with gremolata and oven roasted crispy rosemary chat potatoes

Pumpkin risotto served with goat cheese, pepitas, burnt butter sage, drizzled with pumpkin seed oil

**Sharing dishes accompanied with shaved cabbage salad, walnut, pickled currants, white balsamic dressing, salted ricotta.*

DESSERTS TO SHARE

Tiramisu

Available for pre-order

Live lobster **M/P** • Oyster 1/2 doz or full doz • Tomhawk steak **M/P**