



MELBOURNE CUP 2024

Tuesday, 5th November

ON ARRIVAL

Jacquart Brut NV Champagne

ASSAGGIO

House cured salmon, pickled fennel, crème fraiche, chives & avruga caviar on brioche

Optional – Premium Sydney Rock Oysters - \$6.50ea

ANTIPASTO

(tasting plate)

Chargrilled octopus salad on saffron potato puree, cherry tomato, celery,
black olive crumble,

Parmigiana, crumbed eggplant, mozzarella, tomato, basil

SECONDI

(choice of)

Squid ink striped ravioli filled with potato, lemon & parmesan with monkfish, prawns,
mussels, zucchini puree

Spinach & ricotta gnocchi, burnt butter, sage, Jerusalem artichoke puree,
truffle pecorino

Market fish of the day

220gr grain fed beef eye fillet, mbs2+ (Riverine District NSW) roasted king brown
mushroom, asparagus, rosemary butter

Twice cooked Hawkesbury Valley suckling pig, red cabbage, pistachio, mustard fruits, jus

King prawns & West Australian scampi (2 of each), oven grilled, fresh herbs, lemon

–extra charge \$30

(to share)

Mesculin salad

DOLCI

(tasting plate)

Strawberry & blueberry ricotta cheesecake

Nougat semifreddo with coffee anglaise