



# MELBOURNE CUP 2017

## ASSAGGI

Smoked eggplant, heirloom tomato & salted ricotta bruschetta

## PRIMI

(tasting plate of)

Beetroot cured salmon with shaved radish, cucumber, crème fraiche

Wagyu bresaola, stracciatella, roasted pepitas, pickled onion

Pan fried asparagus with truffle butter, shaved egg yolk, potato & hazelnut crumble

## SECONDI

(choice of)

Ravioli filled with bass proper, baby endive & sultanas,  
served with broccoli, roasted tomato, bottarga

John Dee angus scotch fillet 3+ (Warwick Qld) chargrilled, chianti braised radicchio,  
truffle potato millefoglie, king brown mushroom

Slow braised lamb shank, soft polenta, cavolo nero, dutch carrot, gremolata

Grilled fish of the day

*Mescalini salad*

## DOLCI

(alternate)

Pistachio pannacotta with panettone gelato, cocoa nibs, raspberry macaroons

Sesame seed cannoli, nougat semifreddo, salted caramel,  
chocolate soil & orange blossom fairy floss