



# MELBOURNE CUP 2018

## ASSAGGO

Whipped ricotta, cured salmon & curly endive tartlet

## ANTIPASTO

*(tasting plate of)*

Crumbed pulled pork, pistachio & fig terrine with celeriac puree

Scallop wrapped in pancetta, crushed cauliflower & pea puree

Involtino of eggplant, zucchini & buffalo mozzarella with crispy basil

## SECONDI

*(choice of)*

Ricotta & chive gnocchi, zucchini flower, confit cherry tomato, pecorino Toscano

John Dee angus scotch fillet 3+ (Warwick Qld) chargrilled, kipfler potato, spinach, oyster mushrooms

Confit duck breast, marsala jus, dutch carrot, Tuscan cabbage, crispy parsnip

Grilled fish of the day with sautéed broccolini, fregola, celery, capers, tomato salad

*Served with Mesculin salad*

## DOLCI

*(tasting plate)*

Layered shot of Raspberry, lemon curd & cream

Pear & pinenut frangiapane tart

Chocolate rocher gelato with white chocolate crumble