



Melbourne Cup Lunch 2020

4 COURSES \$150pp

includes glass of champagne

ASSAGGI

Salmon crostino with crème fraiche & cucumber

ANTIPASTI

(tasting plate of)

Grilled Malloollaba scallop, julienne spring vegetables, lemon & soy

Beef breasola, goats cheese, truffled peaches, asparagus

Zucchini flower filled with mozzarella pesto & tomato on pea puree

SECONDI

(choice of)

House made vegetarian lasagna

with porcini mushrooms, asparagus & bechemel on parmesan fondant

Malloreddus pasta with crab, zucchini puree, lemon crumb, cherry tomato

Jack's Creek sirloin 250gr chargrilled, shaved homemade 'lardo', rucola,
dried tomatoes, parmesan & rosemary oil

Deboned chicken rolled with pumpkin, truffle paste & pancetta
on chargrilled baby cos & mushroom ragu

Grilled fish of the day with celeriac puree, sauteed broccolini, orange marmalade

CONTORNI

(to share)

Mesculin salad

Crispy cocktail chat potato, rosemary, sea salt, mapuche

DOLCI

Tartufi al cioccolato

Sicilian cannoli - ricotta, candied fruit, chocolate, pistachio

Homemade orange & almond torte with coconut crumble & pistachio anglaise