

Melbourne Cup

\$149

TO START

Puff bread, taramasalata, lemon zest, chive, olive oil

Baked saganaki, Greek keflogravera, honey, chilli, oregano

Paprika, Port-cured kingfish, date, confit tomato,

Curious Croppers Heirloom tomato salad, watermelon, pistachio pesto

Freedom Farms ham hock terrine, pickles, crouton

Speckle Park beef carpaccio, rocket, parmesan, mandarin mustard fruits

MAIN

Niscoise salad, seared yellowfin tuna, tomato, baby gem, black olive, baby cucumbers

Mechoui Coastal spring lamb cutlets, spiced sheep's milk labneh

Duck fat roast potatoes, garlic, rosemary

Petite salad, baby gem, witloof, radicchio, lemon, sea salt

TO FINISH

Chocolate flan, cocoa nib, caramel

