

MELBOURNE CUP

ALTERNATE DROP

ENTRÉE

SESAME CRUST TUNA TATAKI

Pomegranate salsa, edamame, basil oil

KALE SILVER BEET FETA TART

Puff pastry, caramelised onion, snow pea tendrils, balsamic glaze

MAIN

6 HOUR SLOW BRAISED BEEF CHEEK

Parmesan polenta, broccolini, salsa Verde, red wine jus

CHICKEN BREAST SUPREME

Potato gratin, Dutch carrot, fresh asparagus, mushroom cream sauce

DESSERT

CRÈME BRULÉE

A classic French dessert, known for its elegant contrast of textures

PANNA COTTA VANILLA

An Italian classic, berries, biscuit sand

