



THE QUEEN'S HEAD MELBOURNE CUP 2017

3 courses \$65 per head

SHARED ENTRÉE

Orange and saffron kingfish, za'atar, pickled raisins, pumpkin seeds, spiced honey, curry leaves

Mac & cheese croquettes, beer mustard, truffle, herbs

Char sui pork belly, Vietnamese herb salad, Nuoc Cham

CHOICE OF MAIN

Grain fed sirloin (served medium rare), Jerusalem artichokes, horseradish custard, red wine jus

Pan fried barramundi, cauliflower puree, speck, tomato, leek ragout

Sweet potato spelt risotto, kale, pepita seeds, peas, dukkah, spiced balsamic

Crispy skinned chicken breast, pepper honey carrots, parsnip puree, romesco sauce

CHOICE OF DESSERT

Vanilla panna cotta, rhubarb jelly, compressed apple, walnuts

Lemon polenta cake, Italian meringue, vanilla ice cream, citrus syrup

Salted caramel waffles, dulce de leche, chocolate ice cream, fairy floss, hazelnuts