



HYDE PARK MELBOURNE CUP 2017

3 courses \$55

CHOICE OF ENTRÉES

leek & potato soup with sautéed wild mushrooms & truffle crème fraîche gf,v

poached tiger prawns with witlof, radish, fennel, beans, pomegranate & puffed quinoa gf,df

CHOICE OF MAINS

char-grilled 250g msa t-bone steak, served medium with crispy polenta, french beans, heirloom tomatoes & salsa verdé gf

crispy skin confit duck leg with braised red cabbage, cauliflower puree, heritage carrots & red wine jus gf

panko crumbed garfish with a salad of spinach, beets, peas, mint, walnuts, feta & vincotta dressing

cauliflower & cashew nut pilau with cumin, chilli, coriander, raita & currants gf,v

CHOICE DESSERTS

butter pastry frangipane & pear tart with roasted hazelnut & butterscotch sauce

crushed meringue with poached rhubarb, double cream, vanilla & rhubarb compote gf,df optional