



Melbourne Cup 2017

Amuse Bouche

Duck Liver mousse, cherry gel, porcini salt and truffle grissini

Entrée

Cerviche of scallop and tuna with avocado, lime crème fraiche
and baby coriander

Main

Slow cooked Wagyu beef cheek, herb gnocchi, buttered spinach,
heirloom carrot and crisp salt bush

Dessert

Valrhona chocolate petit gateaux, hazelnut praline cremeuse,
mirror glaze and caramelized chocolate disks

Please be advised that all credit card transactions incur a 1.5% surcharge.

Menus are subject to seasonal changes.

*Following food safety standards, food cannot be removed from our premises. For more information visit
www.haccp.com.au*