

MELBOURNE CUP

TUESDAY 3RD NOVEMBER 2020

— ON ARRIVAL —

Flute of Champagne

Sydney Rock Oysters

Freshly shucked, on ice

— STARTER —

(Served shared for the table)

Cod Brandade & Our Bread

Baked salt cod dip, bread selection, caperberries & chervil

Saffron & Buffalo Mozzarella Arancini

Garlic & parmesan cream.

Treacle Cured Salmon

Baby Spring vegetables à la grecque, mustard & dill sauce

Salumi Misto

Shaved bresaola, prosciutto & salami with marinated olives

— MAIN —

(Choose one per person)

Spaghetti Marinara Diavolo

Lobster, prawns, calamari, mussels & spaghetti cooked with spicy tomato, garlic & white wine sauce

Filet Mignon

200g eye filet of beef cooked in garlic butter, carrot purée, caramelised eschalots, sauce béarnaise & port wine jus

The Cosmo Fish Pie

Red snapper, truffled soubise, braised pencil leeks & flaky, buttery puff

Roasted Duck Breast

Three textures of beetroot, horseradish crema, cracked pepper sauce

Sides served for the table

Insalata Primavera

Shaved zucchini, asparagus & fennel with peas & pods, mint, lemon & virgin oil dressing

Pommes Dauphinoises

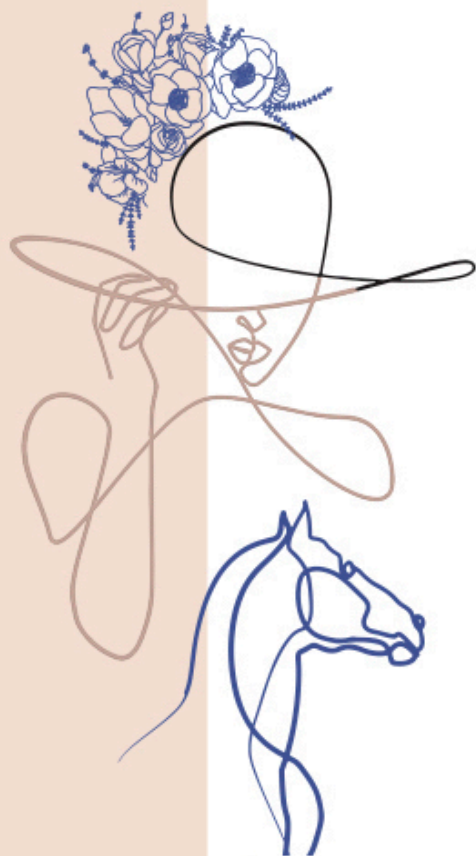
Creamy potato, garlic & thyme bake

— DESSERT —

(Served shared for the table)

Chef's selection of artisan cheese, crispbread, muscatel, onion marmalade

Macarons, chocolate strawberries, petit fours



MOËT & CHANDON
CHAMPAGNE

